

追求料理本質及廚藝團隊精湛技藝，讓賓客在味蕾滿足的瞬間，更能感受九華樓的用心，以及美食帶來的幸福。

With our pursue of the essence of cooking and skills of our culinary team, all guestswill feel the devotion of CHIOU HWA as well as the happiness brought by delicacies the moment their taste buds experience the satisfaction.

※供應時間 2026/2/14-2/22（不含2/16、2/18）
Available from 2026/2/14-2/22（excluding 2/16, 2/18）

傳統燒臘集 Traditional Cantonese Barbecue Platter

華泰招牌片皮鴨	GLORIA Signature Peking Duck	
吃法選擇	Recommended Cooking Ways	一鴨二吃 3,280 / 一鴨三吃 3,580 One Duck 2 Ways / 3 Ways
1. 麥餅片皮鴨14片	Signature Peking Duck Wrap (14 pcs)	
跳舞片皮鴨4片	Signature Peking Duck Wrap with Popping Candy (4pcs)	
2. 荸薺鴨鬆美生菜	Duck Lettuce Wrap with Brunoise Water Chestnut	
3. 鴨絲陳皮松花粥	Congee with Shredded Duck and Century Egg	
4. 港式芥菜鴨骨湯	Aromatic Duck Stock with Mustard Greens	
乳香金牌吊燒雞	限預定	半 780 / 全 1,280 Glorious Hang-Roasted Chicken (Reservation required) Half Chicken / Whole Chicken
高山茗茶燻乳鴿	隻/份 限預定	1,080 Mountain Blend Tea Smoked Squab (Reservation required)
柴燒蜜汁叉燒皇	限量	Woodfire Honey Roasted Char Siu (In limited supply) 680
港式豉油雞		Cantonese Soy Sauce Poached Chicken 380
滷水肥大腸		Braised Chitterlings with Traditional Marinade 420

粵式功夫菜 Classic Cantonese Dishes

北菇鵝掌煲	Braised Goose Web with Shiitake Mushroom in Clay Pot	680
華泰豆豉炒生腸	Stir-fried Pork Crunchy Oviduct with Chinese Black Beans Paste	580
極汁蔥蒜爆和牛	Stir-fried Wagyu Beef	1,280
白灼椒麻肥牛	Poached Sliced Short Ribs with Numb Tingly Sichuan Peppercorn Sauce	560
老火白玉牛蹄筋煲	Stewed Beef Tendon with Daikon in Clay Pot	580
蟹粉金瓜西施豆腐煲	Stewed Tofu with Crab Roe and Pumpkin in Clay Pot	380
菠蘿鎮江醋排骨	Braised Pork Spareribs with Chinkiang Vinegar	520
青花椒爆炒豬脆肉	Stir-fried Pork Jowl with Green Sichuan Peppercorns and Zucchini	580
老滷芥蘭燉豬手	Braised Pork Trotter with Chinese Kale	580
老皮嫩豆腐	Deep-fried Tender Egg Tofu	280

- 在地好茶：紅玉 / 鐵觀音 / 金萱，每壺 NT\$250（6位），進口礦泉水每瓶 NT\$250。
- 低消每位 NT\$1,000+10%。以上價格須加收 10% 服務費。自帶酒水需酌收酒水服務費每瓶 NT\$600。
- 貼心提醒：有任何食物過敏，請於點餐前告知過敏原，謝謝！

道地烹時鮮 Seafood Selection

西施龍蝦湯泡飯	Lobster, Scallop and Crab in Prawn and Rice Soup	3,800
蠔皇花膠炆鮑魚	/位 Braised Abalone and Fish Maw in Oyster Sauce (Per person)	1,380
新加坡胡椒蝦	Singapore Style Pepper Shrimp	860
鬼馬荸薺鮮蝦鬆	Shrimp Lettuce Wrap with Brunoise Water Chestnut	690
桂花炒蝦球	Sautéed Shrimp Balls with Grated Egg	680
百花釀油條	Deep-fried Stuffed Youtiao	590
瑤柱蝦仁滑蛋	Scrambled Egg with Shrimp and Dried Scallop	520
碧綠爆炒鮮中卷	限量 Stir-fried Neritic Squid with Seasonal Vegetable (In limited supply)	560
油泡龍虎斑魚球	Deep-fried Dragon Grouper Balls	980
市場時令海鮮	Seasonal Seafood	時價 Market Price

家常美佳餚 Homemade Side Dishes

老滷麻辣蒸鳳爪	兩隻/份 Braised Numb Tingly Spicy Chicken Feet (2 pcs)	155
馬告松花皮蛋豆腐	Minced Century Egg with Tender Tofu	360
麻辣鴨翼	Numb Tingly Spicy Duck Wings	180
川味黑木耳	Sichuan Flavored Black Fungus Salad	180
百香果洋地瓜	Pickled Cassava in Passion Fruit Jam	180
金沙鹹蛋杏鮑菇	Fried King Oyster Mushrooms with Salted Egg Yolk	280
東港櫻花蝦芋絲	Deep-fried Shredded Taro with Sergestid Shrimp	350
子薑皮蛋	Century Egg with Pickled Young Ginger	160
梅汁番茄	Plum Flavored Pickled Cherry Tomato	220

醍醐靚暖湯 Soups

松茸美白菊花盅	Matsutake Mushroom Chrysanthemum Tofu Soup	320
砂鍋干貝濃雞湯	Premium Chicken Soup with Scallop in Clay Pot	980

時蔬菜根香 Vegetables

櫻花蝦萵菇娃娃菜	Stewed Baby Cabbage in Broth with Sergestid Shrimp and Mushrooms	460
蒜蓉西蘭花	Sautéed Broccoli with Garlic	320
蠔油芥蘭	Poached Chinese Broccoli with Oyster Sauce	360
蒜蓉蒸澎湖角瓜	Steamed Egg and Luffa with Garlic Paste	420
百合番茄炒蘆筍	Sautéed Asparagus with Lily Bulbs and Tomatoes	680
市場季節時蔬	Seasonal Vegetable	420

- Local Famous Teas : Sun Moon Lake Ruby Black Tea / Tieguanyin Oolong Tea / Jin Xuan Tea NT\$250 six guests per pot, and imported mineral water NT\$250 per bottle.
- Minimum charge of NT\$1,000+10% for each guest. All prices are subject to a 10% service charge. BYOB is subject to a service charge of NT\$600 per bottle.
- Reminder : Please notify our staff before order if you have any food allergy, and provide detail information, thank you !

特色飯麵集 Rice & Noodles

瑤柱水晶蝦炒飯	Dried Scallop and Egg White Fried Rice	460
明哥炒米粉	Fried Rice Vermicelli with Roasted Char Siu and Bean Sprouts	480
干貝豚肉米香飯	Scallop Fried Rice with Boneless Pork Ribs	460

回味甜品集 Cantonese Dessert

雪蛤楊枝甘露	Hasma Mango Pomelo Sago	280
日昇木瓜蜜甜湯	限量 Stewed Papaya with Dried Longan & Snow Fungus (In limited supply)	350
手工鴨蛋黃布丁	限量 Handmade Duck Yolk Pudding (In limited supply)	350

年節分享餐

Lunar New Year Set Menu

御膳四品美珍饌

Imperial Appetizer Quartet

華泰招牌片皮鴨

GLORIA Signature Peking Duck Wrap

萵菇波士頓龍蝦

Maine Lobster in Sautéed Mushroom Sauce

蒜蓉鮮露龍虎斑

Steamed Dragon Grouper with Umami Garlic Paste

醬烤芋香無錫骨

Wuxi Pork Spareribs with Taro

雪菜蝦餅鴨米粉

Rice Vermicelli Soup with Pickled Mustard Green, Shredded Duck and Shrimp Cake

手工鴨蛋黃布丁

Handmade Duck Yolk Pudding

NT\$8,888+10% / 4位 persons

加入加量 每位NT\$2,222+10%

Additional amount of NT\$2,222+10% for per person



年節桌菜 Lunar New Year Banquet Set Menu

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御膳六品美珍饌

Imperial Appetizer Sextet

華泰招牌片皮鴨

GLORIA Signature Peking Duck Wrap

香煎玉帶鮮蝦餅

Pan-Seared Scallops with Shrimp Cakes

草菇鮮露龍虎斑

Steamed Dragon Grouper with Umami Mushroom Sauce

蠔皇鮑魚煨蛤蜊

Braised Abalone and Clams in Oyster Sauce

松茸高湯燉全雞

Whole Braised Chicken in Matsutake Broth

喜悅天福壽麵線

Braised Pork Trotter with Sesame Oil Stirred Misua

雪蛤楊枝蜜甘露

Hasma Mango Pomelo Sago

NT\$23,888+10% / 10位 persons

加入加量 每位NT\$2,388+10%

Additional amount of NT\$2,388+10% for per person

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