



純粹的九華味 Pure CHIOU HWA Flavors

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 guests will feel the devotion of CHIOU HWA as well as the happiness brought by delicacies the moment their taste buds experience the satisfaction.

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)	
2. 跳舞片皮鴨4片	Signature Peking Duck Wrap with Popping Candy (4pcs)	
3. 荸薺鴨鬆美生菜	Duck Lettuce Wrap with Brunoise Water Chestnut	
4. 鴨絲陳皮松花粥	Congee with Shredded Duck and Century Egg	
5. 港式芥菜鴨骨湯	Aromatic Duck Stock with Mustard Greens	
季節限定吃法	Seasonal Special	加購價 480 Add-on
5. 麻油薑母鴨骨湯	Sesame Oil Ginger Duck Bone Soup	

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)	580
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港式豉油雞	Cantonese Soy Sauce Poached Chicken	380
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滷水肥大腸	Braised Chitterlings with Traditional Marinade	420
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粵式功夫菜 Classic Cantonese Dishes

砂鍋生燒花雕雞球煲	Stewed Chicken Hot Pot with Huadiao Wine	620
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咖哩魚蛋肥牛煲	Curry Fish Balls and Sliced Short Ribs in Clay Pot	680
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小羊肋排番茄煲	Braised Young Lamb Ribs with Tomato in Clay Pot	980
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華泰豆豉炒生腸	Stir-fried Pork Crunchy Oviduct with Chinese Black Beans Paste	580
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極汁蔥蒜爆和牛	Stir-fried Wagyu Beef	1,280
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白灼椒麻肥牛	Poached Sliced Short Ribs with Numb Tingly Sichuan Peppercorn Sauce	560
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雙味爆炒胡椒牛舌	Stir-fried Ox-tongues with Black Pepper Sauce	680
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老火白玉牛蹄筋煲	Stewed Beef Tendon with Daikon in Clay Pot	580
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蟹粉金瓜西施豆腐煲	Stewed Tofu with Crab Roe and Pumpkin in Clay Pot	380
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菠蘿鎮江醋排骨	Braised Pork Spareribs with Chinkiang Vinegar	520
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青花椒爆炒豬脆肉	Stir-fried Pork Jowl with Green Sichuan Peppercorns and Zucchini	580
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老滷芥蘭燉豬手	Braised Pork Trotter with Chinese Kale	580
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老皮嫩豆腐	Deep-fried Tender Egg Tofu	280
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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
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蠔皇花膠炆鮑魚	/位 Braised Abalone and Fish Maw in Oyster Sauce (Per person)	1,380
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薑蔥鮮蝦粉絲煲	Shrimp and Glass Noodles with Ginger and Scallions in Clay Pot	650
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鬼馬荸薺鮮蝦鬆	Shrimp Lettuce Wrap with Brunoise Water Chestnut	690
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避風塘軟殼蟹	限量 Typhoon Shelter Soft-Shell Crab (In limited supply)	680
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桂花炒蝦球	Sautéed Shrimp Balls with Grated Egg	650
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百花釀油條	Deep-fried Stuffed Youtiao	590
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瑤柱蝦仁滑蛋	Scrambled Egg with Shrimp and Dried Scallop	520
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碧綠爆炒鮮中卷	限量 Stir-fried Neritic Squid with Seasonal Vegetable (In limited supply)	560
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油泡龍虎斑魚球	Deep-fried Dragon Grouper Balls	980
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市場時令海鮮	Seasonal Seafood	時價 Market Price
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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
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馬告松花皮蛋豆腐	Minced Century Egg with Tender Tofu	360
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麻辣鴨翼	Numb Tingly Spicy Duck Wings	180
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川味黑木耳	Sichuan Flavored Black Fungus Salad	180
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百香果洋地瓜	Pickled Cassava in Passion Fruit Jam	180
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金沙鹹蛋杏鮑菇	Fried King Oyster Mushrooms with Salted Egg Yolk	280
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東港櫻花蝦芋絲	Deep-fried Shredded Taro with Sergestid Shrimp	350
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子薑皮蛋	Century Egg with Pickled Young Ginger	160
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梅汁番茄	Plum Flavored Pickled Cherry Tomato	220
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醞釀靚暖湯 Soups

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

櫻花蝦草菇娃娃菜	Stewed Baby Cabbage in Broth with Sergestid Shrimp and Mushrooms	460
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腐竹小魚炆莧菜	Stewed Pigweed in Broth with Fresh Bean Curd and Salangida	450
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蒜蓉西蘭花	Sautéed Broccoli with Garlic	320
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蠔油芥蘭	Poached Chinese Broccoli with Oyster Sauce	360
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蒜蓉蒸澎湖角瓜	Steamed Egg and Luffa with Garlic Paste	420
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百合番茄炒蘆筍	Sautéed Asparagus with Lily Bulbs and Tomatoes	680
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市場季節時蔬	Seasonal Vegetable	時價 Market Price
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特色飯麵集 Rice & Noodles

瑤柱水晶蝦炒飯	Dried Scallop and Egg White Fried Rice	460
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明哥炒米粉	Fried Rice Vermicelli with Roasted Char Siu and Bean Sprouts	480
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自製剝皮辣椒吻仔魚麵	Stirred Ramen with Salangidae in Pickled Green Chili Pepper Paste	380
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干貝豚肉米香飯	Scallop Fried Rice with Boneless Pork Ribs	460
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回味甜品集 Cantonese Dessert

雪蛤楊枝甘露	Hasma Mango Pomelo Sago	280
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日昇木瓜蜜甜湯	限量 Stewed Papaya with Dried Longan & Snow Fungus (In limited supply)	350
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冬瓜紅棗蜜雪梨	限量 Warm Honey Pear with Red Dates (In limited supply)	360
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手工鴨蛋黃布丁	限量 Handmade Duck Yolk Pudding (In limited supply)	350
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九華全鴨匯 四人份 限預定&限量 Whole Duck Feast (Serves 4) (Reservation Required & In Limited Supply)

全鴨匯滷鴨香寶
Braised Duck Intestines with Traditional Marinade

金沙鹹蛋杏鮑菇
Fried King Oyster Mushrooms with Salted Egg Yolk

華泰跳舞片皮鴨
GLORIA Signature Peking Duck Wrap with Popping Candy

明爐烤鴨斬件盤
Sliced Roasted Duck Platter

爆炒海鮮鴨肉煲
Stir-fried Seafood and Duck in Clay Pot

荸薺鴨鬆美生菜
Duck Lettuce Wrap with Brunoise Water Chestnut

鴨絲陳皮松花粥
Congee with Shredded Duck and Century Egg

凡於FB/IG發文「打卡」或「提及」九華樓
經服務人員確認，即送手工鴨蛋黃布丁乙份
Tap “Check-in” or “tag chiouhwarestaurant” on FB / IG will receive a
Handmade Duck Egg Yolk Pudding.

4,580

- 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\$800+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！

- 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\$800+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 !