

做茶菜

Order Menu

live | eat | rice, drink | wine

精選米飯 20 x
Steamed Rice

中式爐烤的美味

Creative Chinese Cuisine

花生醬炙燒牛肋條 380
Grilled beef with housemade peanut sauce

炙燒酸辣牛菲力 380
Grilled Beef with Housemade Peanut Sauce

串烤孜然松阪豬 380
Grilled Cumin Matsusaka Pork

青蔥腐乳豬五花披薩 390
Pork and Scallion Pizza with Fermented Bean Curd

巷口塔香鹽酥雞丁披薩 390
Taiwanese Popcorn Chicken Pizza

黑松露菇菇披薩 420
Fresh Mushroom & Truffle Pizza

招牌湯品

Soup Selection (盅 / 鍋)

廣式雞白濃上湯 230 / 800
Creamy Chicken Soup

剝皮辣椒雞上湯 220 / 760
Sweet Chili Chicken Soup

台式傳統魷魚螺肉蒜 240 / 840
Illex squid & Sea Escargot with Leek Soup

肉骨茶 220 / 760
Bak-Kut-Tea

純粹鮮蔬菇菇湯(五辛素) 160
Chef's Vegetable & Mushroom Soup

主廚拿手台式熱炒

Taiwanese Stir-fried

媽媽芋栗燒雞 390
Stewed Chicken with Chestnut in Soy Sauce

辣子鍋巴蒜味鹽酥雞球 320
Crispy Rice with Garlic and Chili Popcorn Chicken

毛爺爺的紅燒肉 350
Traditional Braised Pork in Soy Sauce

金黃橙香排骨 290
Orange Pork Ribs

麻油川七松阪豬 380
Fried Madeira-Vine & Pork with Sesame Oil

韓式泡菜乾煎五花肉 280
Pan-fried Pork Belly with Kimchi

主廚特色小菜 Daily 50
Appetizer (可詢問門市人員)

椒鹽四季肥腸 320
Spicy Chili Green Bean with Pork Intestine

太陽蒜香牛菲力 420
Stir-fried Garlic Beef Filet

四川麻辣水煮牛 380
Sichuan Boiled Beef in Chili Broth

四川麻辣水煮魚 380
Sichuan Boiled Fish in Chili Broth

經典鳳梨蝦球 350
Deep Fried Prawns with Pineapple

椒鹽燕麥蝦球 350
Spicy Fried Prawns with Oat

傳統糖醋鮮魚 310
Sweet and Sour Fish

主廚清蒸鮮鱸魚菲力 380
Steamed Fresh Fish with Garlic

湖南剝椒鮮鱸魚菲力 460
Spicy Chili Fish (本店最辣)

經典金沙中卷 320
Fried Squid with Salted Egg

主廚秘製焦糖炸菇菇 240
Fried Mushroom with Sweet Soy Sauce

功伏豆腐·蛋與鮮蔬

Vegetable · Egg and Tofu

老皮嫩牛肉 300
Stir-fried Tofu with Beef

黃金金沙豆腐(五辛素) 200
Deep-fried Tofu with Salted Egg

廣味雞肉丸燒豆腐 360
Braised Tofu with Handmade Chicken Balls

加一份雞肉丸 70
Add Extra Chicken Balls

蟹黃海皇豆腐煲 420
Braised Seafood & Tofu Pot

煙燻培根高麗菜 200
Stir-fried Cabbage with Bacon

酸辣高麗菜 200
Spicy & Sour Cabbage

清炒白果鮮蔬(五辛素) 220
Stir-fried Fresh Vegetables

砂鍋上湯白菜煲 240
Stewed Chinese Cabbage

• 以下價格均另加收10%服務費

• 基本用餐時間為110分鐘，以訂位時間計算

⊙ 時鐘圖示為製作過程較繁瑣，餐點需等候

香辣肥腸臭豆腐煲 240
Stewed Spicy Stinky Tofu with Pork Intestine

黃金金沙苦瓜(五辛素) 220
Deep-fried Bitter Melon with Salted Egg

香酥金沙南瓜(五辛素) 220
Fried Pumpkin with Salted Egg

破布子炒水蓮(五辛素) 180
Stir-fried White Water Snowflake with Pickled Cordia Fruit

高湯蛤蜊絲瓜 220
Steamed Loofah with Clams

松露帶子滑蛋 390
Fried Eggs with Scallops and Truffle

黑松露滑蛋(五辛素) 260
Fried Eggs with Truffle

百菇滑蛋(五辛素) 180
Stir-fried Mushroom with Egg

絲瓜滑蛋(五辛素) 170
Stir-fried Loofah with Egg

阿嬤的菜圃蛋(僅平日販售) 200
Grandma's Pan-fried Dried Radish Omelet

鮮蝦仁滑蛋 220
Stir-fried Egg with Prawns

蟹黃白帶魚捲蒸蛋 250
Steamed egg with fish rolls

酥炸方塊豆腐 100
Deep-fried Tofu

台灣鹽酥雞 160
Taiwanese Crispy Popcorn Chicken

老師傅牛肉捲餅 160
Stewed Beef Rolls

台式街頭蝦餅 240
Fried Shrimp Cake

經典松露脆薯 180
Truffle Fries

香酥煉乳銀絲卷 100
Fried Bun with Condensed Milk

萬丹紅豆芝麻球(6顆) 70
Fried Sesame Rice Balls

花好月圓 90
Fried Rice Balls with Peanut Powder

酥炸甜米糕 100
Sweet Rice Cake

蒜香滷米血 70
Braised Blood Rice Pudding

蒜香滷豆乾 70
Braised Bean Curd

蒜香滷百頁豆腐 70
Braised Tofu

醬滷花生米 60
Braised Peanuts

香滷牛腱 160
Braised Beef Shank

香滷豬大腸 150
Braised Pork Intestine

做茶菜, 茶點

Classic Dishes and Small Plates

台味炸燒肉 280
Signature Fried Pork

胡麻蒜香豬五花沙拉 270
Grilled Pork Salad in Sesame Sauce

涼拌山東燒雞 250
Chicken Salad in Chinese Chili Dressing

必點蒜泥白肉 200
Pork in Garlic Soy Sauce

手作香酥蘿蔔糕 110
Deep-fried Radish Cake

職人手作芋頭糕 130
Deep-fried Taro Cake

招牌手作 220
Sweet Taro Balls with Chinese Custard Lava

流沙芋泥球(6顆)

產地使用

臺灣豬

美國牛

紐西蘭牛

澳洲牛

live well, eat rice, drink wine

hechino

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