

烏山拾味

TEN BY WURI

創意 | 新式中餐

經典菜單

由主廚精心挑選當地、當季食材，
提供您最真實、最自然與真誠的料理。

從經典粵菜創新料理到國際風味的美食，滿足您舌尖上的味蕾。



消費皆均收10%服務費 / 禁帶外食 / 每人低消\$500元 /
每位收取茶資\$80元(12歲以上收取) / 所有價格均以新台幣計
自行帶酒酌收開瓶費葡萄酒\$500元每支、烈酒\$700元每支 /

客滿時用餐限兩小時 / 週末與例假日用餐時間限90分鐘 /
7歲(含)到12歲(含)每人低消200元, 未滿7歲酌收80元服務費 /
全面禁止吸菸, 包含電子菸、加熱菸 / 本店尚不開放攜帶寵物

All consumption is subject to a 10% service charge /
No outside food permitted /
A minimum spend of \$500 per person applies /
Tea Fee Per Person:\$80(aged 12 and older) / Prices are in NT dollars /
A corkage fee applies for bringing your own wine:
\$500 per bottle of wine, \$700 per bottle of spirits /

A two-hour time limit applies during peak occupancy periods /
Weekend and public holiday dining time limited to 90 minutes /
children aged 7 to 12 inclusive: minimum spend \$200 per person;
children under 7: \$80 service charge applies /
Smoking Prohibited including e-cigarettes & heated tobacco /
Pets Not Permitted.

若有特殊飲食習慣或食物禁忌, 敬請事先告知服務人員
請留意以下菜單中可能含有的過敏原: *海鮮、牛奶、堅果、花生、芒果、麩質
若您對以上任何食材過敏, 點餐時請告知我們的服務人員, 我們將盡力協助您選擇適合的菜品。

If you are allergic to any of the above ingredients, please inform our staff when ordering.
Please be aware of the following allergens that may be present in our menu items:
* Seafood, Milk, Tree nuts, Peanuts, Mango, Gluten
Please verify with our staff if you have specific dietary requirements.

茶資
Tea fee

輕焙四季春

Sijichun Tea

奶香金萱

Jhinhuan Tea

荔枝烏龍

Lychee Oolong Tea

桂花蕎麥

Osmanthus And Buckwheat Tea

紓壓洋甘菊

Chamomile Tea

桂圓紅棗

Longan And Red Date Tea

每品項 \$80/人

不限次數回沖

Tea Fee Per Person \$80. Allows for multiple infusions

注意事項

每人體質不同，孕婦、懷孕初期慎用。生理期、感冒期間請暫停使用。
飲用後如有不適，請暫停。孕婦、過敏體質、特殊疾病、服藥者請先諮詢醫師。

溫馨提醒

含咖啡因

無咖啡因茶適合睡前、孩童、孕婦（仍需依個人體質及醫師建議選擇）；
傳統茶葉則適合日常提神、品茗享受。

果汁
Juice

新鮮果汁

以當季時令水果為主，請洽服務人員

Fresh Seasonal Juice

Please consult our staff for seasonal availability.

一杯 350 毫升

One Glass 350mL

120

一壺 1500 毫升

One Bottle 1500mL

600

無酒精飲品
Soft Drink

可樂 / 雪碧 330 毫升

Coke Cola Or Sprite 330mL

90

沛綠雅汽泡水 500 毫升

Perrier Sparkling Water 500mL

140

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啤酒
Beer

台灣金牌啤酒 600毫升 Gold Medal Taiwan Beer 600mL	180
海尼根 600毫升 Heineken 600mL	180
百威 600毫升 Budweiser 600mL	180

威士忌
Whisky

約翰走路 X R 21 年 750毫升 Johnnie Walker XR 21 Year Old 750mL	3,600
百富 12 年 700毫升 Balvenie Double Wood 12 Year Old 700mL	2,300
大摩 15 年 700毫升 Dalmore 15 Year Old 700mL	3,500
麥卡倫雪莉桶 12 年 700毫升 Macallan 125 Year Old Sherry Oak 700mL	3,250
格蘭利威 12 年 700毫升 DThe Glenlivet 12 Year Old 700mL	1,350

台灣
醕酒
Famous of Taiwan

金門 58 高粱 600毫升 Kinmen Kaoliang Liquor 600mL	1,000
O M A R 波本花香威士忌 700毫升 Omar Single Malt Whisky(Bourbon Type) 700mL	2,200
葛瑪蘭山川首席威士忌 700毫升 Kavalan Concertmaster Vinho Barrique Finish 700mL	2,250

禁止酒駕·飲酒過量·有害健康

Don't Drink and Drive. Excessive Drinking Can Harm Your Health.

主廚撚手小品
Appetizer

XO醬韭黃蘿蔔糕 *	180
Deep Than Stir Fried Radish Cake With XO Sauce And Yellow Chives	
XO醬鮮蔬芋頭糕 *	180
Deep Than Stir Fried Taro Cake With XO Sauce And Mixed Vegetable	
蒜苗炒客家鹹豬肉 *	200
Stir Fried Salted Pork Bally With Garlic Sprout In Hakka Style	
香酥南乳脆炸雞	180
Fermented Bean Curd Fried Chicken	
川味椒麻香米血 🍲	150
Pig Blood Cake In Sichuan Style	
花生奶香螺絲捲 *	130
Deep Fried Silver Thread Roll With Condensed Milk	
腐竹翠玉黃金泡菜	130
Pickled Chinese Cabbage	

齋香田園蔬
Vegetarian

銀杏雲耳炒蘆筍	480
Stir Fried Asparagus, Ginkgo And Cloud Fungus	
薑味麻油炒娃娃菜	360
Stir Fried Baby Chinese Cabbage With Ginger And Sesame Oil	
櫻花蝦炒時令蔬 *	320
Stir Fried Seasonal Vegetable With Sakura Shrimp	
客家腐乳空心菜	220
Stir Fried Water Spinach With Fermented Bean Curd Sauce	
羅漢齋野菇時蔬	260
Stir Fried Mixed Vegetable	
瑤柱蠔油浸時蔬	480
Braise Seasonal Vegetable With Dried Scallop And Oyster Sauce	

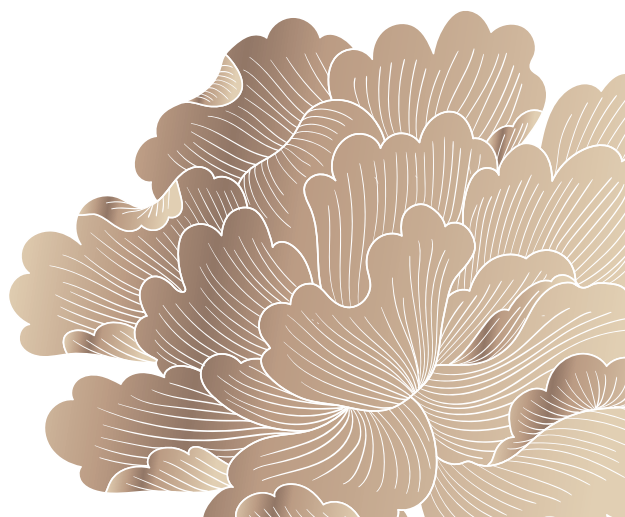
\$ 所有價格均以新台幣計 * 含海鮮、花生、甲殼類
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蛋奶素餐點

Ovo-Vegetarian Cuisine

鼓油皇炒麵	320
Stir Fried Noodles With Soy Sauce	
素蝦仁炒飯	260
Stir Fried Rice With Vegan Shrimp	
乾炒素海鮮河粉	380
Stir Fried Rice Noodles With Vegan Mixed Seafood	
素什錦菜煲	480
Assorted Vegetables In Clay Pot	
欖菜杏鮑菇	360
Stir King Oyster Mushroom With Olive Vegetables Sauce	
北菇扒豆腐	320
Pan Fried Tofu And Mushroom With Soy Sauce	
糖醋猴頭菇	260
Sweet And Sour Deep Fried Lion's Mans Mushroom	
素蝦仁滑蛋	380
Soft Scrambled Egg With Vegan Shrimp	



無肉不歡
Meat

晶鑽脆皮烏骨雞 半隻	780
Deep Fried Silkie Chicken With Crispy Garlic Half	
晶鑽脆皮烏骨雞 全隻	1,480
Deep Fried Silkie Chicken With Crispy Garlic Whole	
金沙香蒜炸幼雞(斑鳩)	560
Deep Fried Spotted Dove With Crispy Garlic	
京蔥蒜苗爆松阪豬	420
Stir Fried Pork Jowl With Garlic Sprout, Green Onion And Onion	
鮮果糖醋咕咾肉	420
Sweet And Sour Pork With Mixed Fruit	
蒜香極汁牛仔粒	660
Stir Fried Diced Flat Iron Steak With Maggi Liquid Seasoning And Crispy Garlic Slice	
香料乾煎羊小排 4支	600
Pan Fried Lamb Chops With Mixed Spices 4 Pieces	
野菇蠔皇炒牛肉	460
Stir Fried Beef And Wild Mushroom With Oyster Sauce	

璞食極致海鮮
Seafood

拾味招牌澳洲龍蝦	蒜蓉蒸.鍋巴乾燒.麻婆豆腐 *	1,680
Signature Dish: Australia Lobster Steamed With Minced Garlic Soy Sauce . Dry-Braised . Stir-Dried With Mapo Tofu		
蒸海龍虎斑	鮮露蔥油.橄欖菜醬.客家樹籽醬 *	1,380
Steamed Hybrid Grouper With Soy Sauce . Preserved Olive Vegetable Sauce . Cordia Seeds Sauce		
清蒸溪泉鱸斑 *		880
Steam Freshwater Aquaculture Sea Bass With Soy Sauce		
醬皇碧綠彩虹鮮鮑魚 5隻 *		880
Pan Fried Abalone 5 Pieces With Seafood Sauce		
XO醬川椒爆蝦球 🍤 *		680
Stir Fried Shrimp Ball With XO Sauce And Sweet Papper		
芒果沙拉脆蝦球 *		620
Deep Fried Shrimp Ball With Mango Salad		
松露滑蛋炒蝦球 *		680
Scrambled Eggs With Truffle Sauce		
金沙避風塘草蝦 6隻 *		980
Stir Fried Tiger Prawns 6 Pieces With Crispy Garlic And Chilli		
XO醬翡翠爆帶子 🍤 *		780
Stir Fried Scallops With XO Sauce And Vegetable		

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烏山主食
Staple Food

烏山招牌金湯西施海皇撈脆米	桌邊秀	1,680
Crispy Rice Puff With mixed seafood And Chicken Soup Table Side Service		
招牌烏魚子炒飯		580
Stir Fried Rice With Mullet Roe		
揚州叉燒炒飯		320
Yangzhou Fried Rice With Chinese BBQ Pork		
鹹魚雞粒炒飯		320
Stir Fried Rice With Salted Fish And Chicken		
XO醬牛崧炒飯	🔥*	380
Stir Fried Rice With Beef And XO Sauce		
韭香乾炒牛河		380
Stir Fried Flat Rice Noodles With Beef		
港式廣州海皇煎脆麵		420
Cantonese Fried Crispy Noodles With Seafood		
鼓汁牛肉煎脆麵		420
Fried Crispy Noodles With Soy Sauce And Beef		
鼓汁豚肉煎脆麵		420
Fried Crispy Noodles With Soy Sauce And Pork		



砂鍋煲仔菜 Clay Pot

一品鮑魚海皇煲 *

Braise Abalone And Seafood With Oyster Sauce In Claypot

1,180

蠔汁北菇鮮鮑花膠煲

Braise Abalone, Mushroom And Fish Maw With Oyster Sauce In Claypot

1,280

蠔皇虎掌燜烏參煲

Braise Sea Cucumber And Pork Tendon With Oyster Sauce In Claypot

980

蟹粉海皇豆腐煲

Braise Seafood, Carb Meat And Tofu With Home Made Sauce In Claypot

580

鹹魚雞粒豆腐煲

Braise Salted Fish And Chicken With Home Sauce In Claypot

480

乾鍋塔香杏菇肥腸

Spicy Crispy Pork Intestines In Claypot

480

沙嗲銀絲草蝦 *

Braise Tiger Prawns With Satay 6 Pieces

880

沙嗲牛肉煲

Mung Bean Noodles With Satay Sauce In Claypot

580

四川椒香水煮魚 🌶️🌶️ *

Sichuan Boiled Fish

680

四川椒香水煮牛 🌶️🌶️ *

Sichuan Boiled Beef

580

川味泡椒酸菜魚 *

Sichuan Fish with Pickled Mustard Greens

680

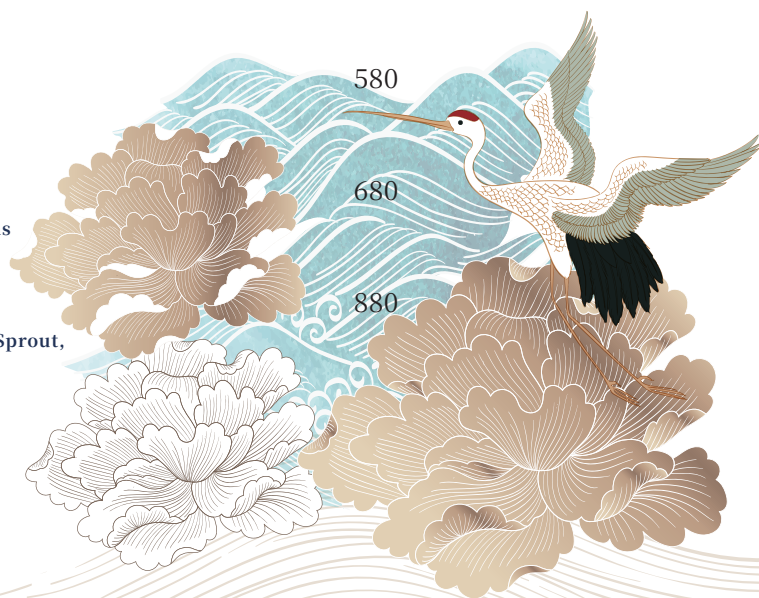
京蔥黑椒無骨牛排煲

Braise Diced Flat Iron Steak With Garlic Sprout, Green Onion And Onion In Claypot

880

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老火燉湯品 Stew Soup

上湯瑤柱響螺燉花膠 1 人份	360
Chicken Soup With Dried Scallop, Fish Maw And Crown Conch 1 Person	
上湯瑤柱響螺燉花膠 6 人份	1,780
Chicken Soup With Dried Scallop, Fish Maw And Crown Conch 6 People	
香茭皮蛋魚片湯 4 人份	360
Sea Bass Fillet, Preserved Egg And Cilantro Soup 4 People	
港式老火煲例湯 4 人份	360
Daily Soup In Cantonese Style 4 People	
黑蒜野菇燉烏骨雞 4 人份	580
Silkie Chicken Soup With Fermented Garlic And Wild Mushroom 4 People	
養身黃金蟲草燉雞 4 人份	580
Chicken Soup With Golden Cordyceps 4 People	