

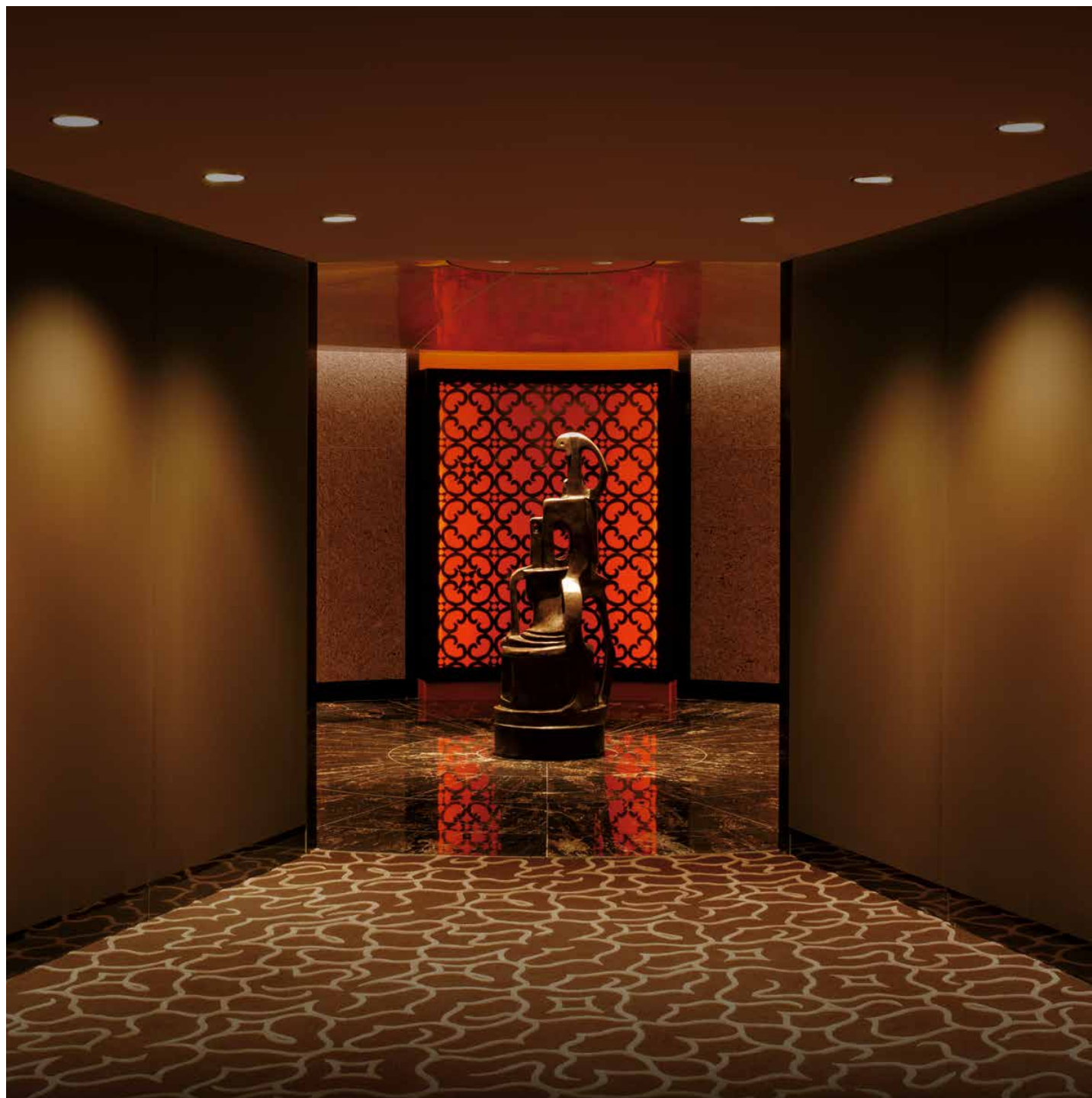


上海醉月樓主廚 賴忠舜

Jhung-Shan Lai, Shanghai Pavilion Chef

餐廚生涯三十餘年的賴忠舜主廚，加入台北遠東香格里拉已逾二十個年頭，對於廚藝管理以及食材控管皆相當熟稔。「一道有質感的料理，源自廚師的溫度。」是賴主廚時刻銘記在心的座右銘。賴主廚將持續為饕客們獻上各式炊金饌玉的極致滬杭滋味。

Chef Lai has over 30 years of culinary experience and has worked in Shangri-La Taipei for more than 20 years. He is an expert in managing his culinary team and food quality control. "A high-quality dish is sourced from a warm chef" is Chef Lai's philosophy. Chef Lai will continuously present a unique and unforgettable Shanghainese taste in Shanghai Pavilion.





開胃首碟 APPETIZERS



五香燻魚

Five-Spice Fried Fish

魚の燻製

NT\$320  160



辣炒干絲



Sautéed Spicy Dried Bean Curd with Pork

干し豆腐の唐辛子炒め

NT\$230  115



乾扁四季豆



Fried Green Beans with Pork and Chili

揚げインゲンの唐辛子炒め

NT\$230  115



梅汁西紅柿 🌿

Marinated Tomato with Plum Sauce
トマトの梅ソース漬け

NT\$230 🍷115



蒼蠅頭 🍷🌶️

Wok-Fried Minced Pork with Preserved Black Beans
and Garlic Chives
豚ひき肉とニラの豆豉炒め

NT\$230 🍷115

苔條腰果 🌿🥜

Seaweed Coated Crispy Cashews
カシューナッツと海藻の炒め物

NT\$280 🍷140

蒜香拌雲耳

Garlic Marinated Black Fungus
黒木耳のニンニク和え

NT\$280 🍷140

🍷 雪菜燒豆板

Pickled Mustard with Broad Beans
雪菜の豆板醬煮

NT\$280 🍷140

蜜味烤麩 🌿

Wheat Gluten with Mushroom and Honey Soy Sauce
焼き麩の蜜煮

NT\$230 🍷115

若您有任何過敏或特殊飲食需求，請提前告知 Kindly advise us of any food allergies or dietary requirements.

🍷 醉月樓精選推薦 Signature Dish 🥜 堅果類 Contains Nuts 🌶️ 辣味 Contains Spicy Ingredients

🍷 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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前菜 COLD SELECTIONS



麻香豬手凍

Jellied Pork Trotters Infused with Peppercorn
豚足のこしょう風味ゼリー寄せ

NT\$680  340





棗花金魚皮蛋
Century Eggs with Red Dates
金魚ピータンのナツメ添え

NT\$380  190



烏魚子沙拉捲
Mullet Roe Egg Roll
カラスミのサラダ巻

NT\$780  390



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 醉月樓精選推薦 Signature Dish  辣味 Contains Spicy Ingredients  若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork



前菜 COLD SELECTIONS



鎮江水晶肉 🇨🇳

Zhenjiang Crystal Pork Terrine
上海風豚肉のゼリー寄せ

NT\$480  240



好味口水雞 🌶️

Sichuan Spicy Chicken in Chili Oil
よだれ鶏

NT\$580  290



西芹蜆頭

Crispy Jellyfish Head with Celery
クラゲとセロリの和え物

NT\$520  260



杭州素鵝

Braised Bean Curd Skin Roll Filled with Mushrooms
杭州風きのこの揚げ湯葉巻き

NT\$480  240



鳳尾子魚

Deep-Fried Long-Tailed Anchovies
エツの揚げ物

NT\$680  340



洋花蘿蔔

Preserved Radish
カブの漬物

NT\$280  140

花雕醉香雞

Drunken Chicken with "Hua Tiao" Wine
鶏肉の紹興酒漬け

NT\$620  310

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 醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts  辣味 Contains Spicy Ingredients  全素食 Vegan

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珍饈海味 PREMIUM SEAFOOD DELICACIES



芙蓉金沙鮮鮑魚

Wok Tossed Abalone with Salted Egg Yolk and Egg White
アワビと塩漬け卵の炒め物

NT\$1,380 690





蝦籽蔥燒大烏參

Braised Sea Cucumber
with Scallions and Shrimp Roe
海老卵入りナマコの煮込み

NT\$2,280  1,140



鍋巴鮑魚燒刺參 (每位)

Braised Abalone and Sea Cucumber
with Crispy Rice (per person)
アワビとナマコの煮込み (おこげ付き) (1 名)

NT\$1,480  740

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醉月樓精選推薦 Signature Dish



含甲殼類海鮮 Contains Shellfish



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珍饈海味 PREMIUM SEAFOOD DELICACIES



翡翠蟹粉燒花膠肚

Braised Fish Maw with Crab Roe
and Silky Spinach Egg White Fritter
カニと魚の浮袋の煮込み

NT\$2,580 1,290



滬江極品八寶盅 (每位)

Double-Boiled Fish Maw, Scallop,
Abalone, Chicken, and Pork Tendon
(per person)

上海風五目スープ (魚の浮袋、ホタテ、アワビ、
鶏肉、豚スジ入り) (1名様)

NT\$1,480 740



醬炒鮮鮑干貝🔥

Stir-Fried Fresh Scallops and Abalone with Umami Brown Sauce
ホタテとアワビの XO 醬炒め

NT\$1,680 🍷840



蠔汁虎掌燒鮑魚 (4 人份)🔥🍷

Braised Abalone and Pork Tendon in Oyster Sauce
アワビとナマコのオイスターソース煮込み (4 名様)

NT\$1,780 🍷890

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🍷 醉月樓精選推薦 Signature Dish 🔥 含甲殼海鮮類 Contains Shellfish 🍷 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

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蝦蟹精選 SHELLFISH



豌豆河蝦仁

Wok-Fried Fresh Water Shrimp
with Snow Peas

川エビとエンドウ豆の炒め物

NT\$1,880  940

蟹粉芙蓉大蝦球 (4 隻)

Wok-Fried Prawns with Crab Roe
in Egg White

エビとカニ卵の卵白ソースがけ (4 尾)

NT\$1,880  940



滬江年糕醬爆蟹 🌶️

Wok-Fried Mud Crab with Soy Bean Sauce and Rice Cake
上海風カニと中華餅の醤油煮

NT\$1,880 🍴940



宮保蟹肉松花蛋 🌶️🥜

Kung Pao Crab Meat with Peanuts & Century Egg
カニ肉とナッツ、ピータンの辛味炒め

NT\$880 🍴440

清炒鮮蝦仁 🌶️

Wok-Fried Shrimp with Scallions
エビとタマネギの炒め物

NT\$1,080 🍴540

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醉月樓精選推薦 Signature Dish



堅果類 Contains Nuts



辣味 Contains Spicy Ingredients



含甲殼海鮮類 Contains Shellfish



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鮮魚精選 FISH



金蒜椒鹽黃魚

Deep-Fried Yellow Croaker with Salt, Pepper & Garlic
フウセイのガーリックソルト揚げ

NT\$1,880  940



松鼠桂花黃魚

Deep-Fried Yellow Croaker in Sweet and Sour Sauce
揚げフウセイの甘酢ソースがけ

NT\$1,880  940



蒜子豆腐燒黃魚

Braised Yellow Croaker with Bean Curd and Garlic Sauce
干し豆腐の唐辛子炒め

NT\$1,880  940



泡椒酸菜烏鯉魚片

Black Carp Fish Fillets with Pickled Chili
and Mustard Greens

魚の高菜煮唐辛子がけ

NT\$980  490



香煎白鯧

Pan-Seared Silver Pomfret
マナガツオの焼き物

NT\$1,480  740



韭黃胡椒鱧

Stir-Fried Eel with Yellow Chives and Pepper
田ウナギとキニラの炒め物

NT\$980  490

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醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts  辣味 Contains Spicy Ingredients



豬肉、牛肉 PORK, BEEF



香蒜辣豬腳



Spicy Garlic Pork Trotters

辛味豚足

NT\$1,080  540



 香格里拉會點數兌換 Shangri-La Circle Points Redemption

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黑蒜杏菇和牛粒

Sautéed Japanese Kagoshima Wagyu Beef Cubes with Black Garlic and King Oyster Mushrooms

鹿児島県産和牛とエリンギ、黒ニンニクのソテー（産地：日本鹿児島県）

NT\$1,980  990



東坡方肉佐雙拼菜飯四方芝麻餅（每位）

“Dongpo” Pork Belly with Vegetable Rice and Steamed Sesame Bun (per person)

東坡風豚バラ肉と二種野菜の炒飯 胡麻焼き餅添え
(1名様)

NT\$520  260

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醉月樓精選推薦 Signature Dish



辣味 Contains Spicy Ingredients



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豬肉、牛肉 PORK, BEEF

福香千層肉

Braised Sliced Pork with Preserved Vegetables
薄切り煮込み豚肉と漬け野菜

NT\$1,080  540



香辣酥美國牛肉粒

Crispy Spicy Diced U.S. Beef
スパイシークリスピービーフ
(アメリカ産牛肉使用)

NT\$1,380  690





紅燒獅子頭   NT\$980  490
Braised Pork Meatballs with Seasonal Vegetables
肉団子と旬の野菜の醤油煮込み



杏菇糯米椒松坂肉   NT\$980  490
Matsusaka Pork with Shishito Peppers and King Oyster Mushrooms
豚トロとエリンギ、ししとうの炒め物



 **外婆紅燒肉**   NT\$980  490
Shanghai Pavilion Braised Pork Belly with Quail Egg in Caramelized Soy Sauce
豚バラと卵の醤油煮込み



蔥燒鯊魚無錫排骨   NT\$980  490
Braised Wuxi-Style Pork Spare Ribs with Salted Fish and Scallions
無錫風スペアリブと干し魚の煮込み

清蒸美國牛肉 NT\$1,180  590
Steamed U.S. Beef with Ginger
牛肉の醤油蒸し（アメリカ産牛肉使用）

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雞肉、鴨肉 POULTRY



豌豆炒雞絲

Wok-Fried Shredded Free-Range Chicken with Snow Peas
鶏肉とエンドウ豆の炒め物

NT\$1,180  590



咕嚕嫩雞球

Sweet and Sour Chicken
鶏肉の甘酢炒め

NT\$680  340



松露芙蓉嫩雞片

Free-Range Sliced Chicken with Truffle Paste and Egg White
鶏肉、マッシュルームのトリュフ風味卵白炒め

NT\$780  390



子薑嫩鴨片

Sliced Tender Duck
with Young Ginger
鴨肉スライスの新生姜添え

NT\$780  390

南乳脆銀翼

Crispy Fried Chicken Wings
with Fermented Bean Curd
揚げ手羽先の紅腐乳風味

NT\$680  340

花菇筍尖栗子燒雞

Braised Chicken with Flower Mushroom,
Bamboo Shoots and Chestnut
鶏肉とシイタケ、タケノコ、クリの煮込み

NT\$780  390

宮保雞球

Deep-Fried Free-Range Chicken with Chili and Peanuts
鶏肉とナッツの辛味炒め

NT\$680  340

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 醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts  辣味 Contains Spicy Ingredients

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湯品 SOUPS



砂鍋醃篤鮮

Braised Fresh Salted Pork with Bamboo Shoot Soup in Claypot

タケノコと塩漬け豚肉の土鍋スープ

NT\$1,080  490

 香格里拉會點數兌換 Shangri-La Circle Points Redemption
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清燉美國牛肉湯 (每位)
Double-Boiled U.S. Beef Soup (per person)
牛肉スープ (アメリカ産牛肉使用) (1 名様)
NT\$420  210

砂鍋獅子頭  NT\$980  490
Braised Pork Meatballs Soup in Claypot
肉団子の土鍋スープ

 羊肚菌燉獅子頭 (每位)  NT\$580  290
Braised Meatball with Morel Mushrooms Soup (per person)
肉団子とアマガサタケのスープ (1 名様)

清燉土雞湯 (每位)  NT\$420  210
Double-Boiled Free-Range Chicken Soup (per person)
地鶏スープ (1 名様)

響螺羊肚菌菇燉雞湯 (每位)   NT\$480  240
Double-Boiled Free-Range Chicken Soup with Conch
and Morel Mushrooms (per person)
巻貝、きのこ入りチキンスープ (1 名様)



蔬菜、豆腐 VEGETABLES

麻婆嫩豆腐

Braised "Mapo" Tofu with Sichuan Pepper and Spicy Sauce

四川風麻婆豆腐

NT\$520  260



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絲瓜老燒蛋



Stir-Fried Luffa with Fried Eggs
ヘチマと卵の炒め物

NT\$520 260

茄子肥腸醬燒豆角



Soy-Braised Eggplant with Pork Intestines and Green Beans
ナス、豚もつ、インゲンの醤油煮込み

NT\$520 260

蒜開老豆腐



Braised Beancurd with Garlic Sprouts
厚揚げとニンニクの芽の煮物

NT\$580 290

雪菜百頁毛豆子



Salted Beancurd Skin with Preserved Vegetables
and Edamame
雪菜、湯葉、枝豆のスープ煮

NT\$580 290

爛糊肉絲白菜



Cabbage Stewed with Shredded Ham and Pork
豚肉と白菜の煮込み

NT\$580 290

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醉月樓精選推薦 Signature Dish



辣味 Contains Spicy Ingredients



含甲殼海鮮類 Contains Shellfish



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素 香 齋 VEGETARIAN SELECTIONS



南瓜健康養生蔬 (娃娃菜, 黃金蟲草, 青花菜)

Pumpkin with Baby Napa Cabbage, Cordyceps Flowers and Broccoli

カボチャとヘルシー野菜 (ミニ白菜、サナギタケ、ブロッコリー)

NT\$460  230



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翡翠枸杞山藥

Chinese Yam with Green Vegetables and Goji Berries
ナガイモの青物野菜とクコの実添え

NT\$420  210



碧綠素黃雀

Vegetarian Bean Curd Roll
with Seasonal Vegetables
干し豆腐と旬の野菜の揚げ湯葉巻き

NT\$460  230

蘆筍百合彩椒炒腰果

Sautéed Asparagus with Lily and Cashews and Bell Pepper
アスパラガス、ユリ根、カシューナッツの炒め物

NT\$580  290

鮮菇炒水蓮

Stir-Fried Water Lotus and Mushrooms
水蓮菜ときのこの炒め物

NT\$460  230

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 醉月樓精選推薦 Signature Dish  堅果類 Contains Nuts

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麵點、飯食、年糕 DUMPLINGS, NOODLES, RICE, RICE CAKES



軟兜滬江香菇菜飯

Braised Eel with Ham, Mushroom and Vegetable Rice

ウナギ、ハム、シイタケ、野菜の炊き込みご飯

NT\$1,280 640



韭黃海鮮兩面黃

Pan-Fried Noodles with Seafood and Yellow Chives

海鮮とキニラのあんかけ揚げ焼きそば

NT\$520 260



津白肉絲炒年糕

Stir-Fried Rice Cakes with Shredded Pork and Napa Cabbage

ハクサイと細切り豚肉と餅の炒め物

NT\$380 190

上海特色菜飯條

Deep-Fried Sticky Rice with Chinese Ham
ハム入り上海風おにぎり

NT\$320  160



嫩雞煨麵

Braised Noodles with Botton Mushrooms
and Chicken
鶏肉入り煮込み麵

NT\$480  240



蝦仁鮑魚醬汁炒飯

Fried Rice with Shrimp and Abalone
アワビソースのエビ炒飯

NT\$580  290



脆皮蘿蔔酥餅 (三顆)

Baked Shredded Turnip Puffs (3 Pieces)
細切り大根入り中華パイ (3 個)

NT\$220  110

蟹粉小籠包 (三顆)

Steamed Pork and Crab Roe Dumplings (3 Pieces)
カニみそ小籠包 (3 個)

NT\$280  140

雞汁小籠包 (三顆)

Steamed Pork Dumplings (3 Pieces)
小籠包 (3 個)

NT\$200  100

上海生煎包 (三顆)

Pork and Cabbage Steamed Buns (3 Pieces)
上海風焼き肉まん (3 個)

NT\$260  130

蔥油餅

Fried Spring Onion Pancake
中華ネギパイ

NT\$180  90

白米飯

Steamed Rice
白ごはん

NT\$50  25

若您有任何過敏或特殊飲食需求，請提前告知 Kindly advise us of any food allergies or dietary requirements.

 堅果類 Contains Nuts  辣味 Contains Spicy Ingredients  含甲殼海鮮類 Contains Shellfish  若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients



甜點 DESSERTS



木桶豆花 (桌邊服務)

NT\$560 280

Tofu Pudding with Peanuts, Red Beans and Honey
in Sweet Syrup
桶入り豆花 (テーブル横で提供)



三色心太軟

NT\$220 110

Black Bear Honey Glazed Red Dates with Glutinous Rice
蜂蜜風味餅のナツメ包み



窩餅 (豆沙或栗子)

NT\$280 140

Wo-Bing Pastry (Red Bean or Chestnut Filling)
薄焼き中華パイ (小豆餡または栗餡)



金棗上海綠豆糕 (三顆)
Kumquat Mung Bean Cakes (3 Pieces)
金柑綠豆ケーキ (3 個)

NT\$180 90



南瓜包 (二顆)
Steamed Pumpkin Bun (2 Pieces)
カボチャ饅頭 (2 個)

NT\$80 40



棗汁核桃酪 (每位)
Walnut Cream with Red Date Sauce (per person)
くるみ汁粉 (1 名様)

NT\$180 90

紅棗蓮子燉雪耳
Double-Boiled Lotus Seeds and Red Dates with Fresh Snow
Fungus
ナツメ、ハスの実、白木耳のスープ

NT\$180 90

酒釀芝麻湯糰 (每位)
Traditional Black Sesame Glutinous Rice Ball Soup (per person)
黒ゴマ餡団子入り酒粕スープ (1 名様)

NT\$180 90

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精選東方茗茶 SELECTED TEAS

享用以下精緻茗茶佐餐，每人 100 元 ㊟50

Select a tea from below for NT\$ 100 per person

東方美人 ORIENTAL BEAUTY

南投 Nantou, Taiwan

因其茶芽白毫顯著，又名為白毫烏龍茶。茶葉白毫肥大，葉身呈白、綠、黃、紅、褐五色相間，五彩炫麗，綻開濃濃的果香與氤氳蜜香。一百多年前曾讓英國女皇大感驚艷，稱之為東方美人。This tea offers an array of colors in its tea leaves that is beautifully mixed: white, green, yellow, red and brown. 100 years ago, the English Queen liked this particular tea and gave it its current name. The overall taste of this tea is fruity with a slight honey flavor.

龍井 LUNGEHING

南投 Nantou, Taiwan

主產於杭州西湖山區，既是地名又是泉名也是茶名，古代的貢品茶，素有色翠、香郁、味醇、型美四絕之稱，特徵帶有高雅的香氣及濃郁的甘甜味，在清明前後的採收的品質最佳。Lungehing's tea leaves are light green and beautifully shaped. Historically, this tea was only offered to emperors giving it a rich status to this day.

茉莉香片 JASMINE TEA

三峽 Sansia, Taiwan

茶葉吸附有茉莉花的香味，是一種非常受歡迎的花茶，尤其受到女性的歡迎。茉莉花高雅與淡淡的甘甜味，加上圓潤細緻的口感令人難忘。This tea consists of a refreshing jasmine fragrance. It is very popular, especially among females. This elegant tea has a light sweet taste that makes it unforgettable.

決明子 JE-MIN-TZE TEA

南投 Nantou, Taiwan

在豆科的夷花中，有大約紅豆一半大小的種子，炒過成茶來飲用就是決明子茶。This unique tea comes from a type of beans that is half the size of a red bean. The beans are stir-fried before hot water is poured in to give it its full aroma.

普洱茶 PUER TEA

雲南 Yunnan, China

普洱茶的原料主為滇青茶，經發酵特殊工藝精緻而成，色澤呈烏潤或褐紅色，滋味醇厚回甘，雖有一股霉味但卻更能帶出柔和溫潤的滋味，非常適合搭配菜餚。Yunnan Ripe Puer Tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, this tea gives a rich aftertaste that is smooth and tender.

鐵觀音 TIEHKUAN-YIN

木柵 Muzai, Taiwan

珍貴的茶樹品種與獨特的製茶工藝，產生無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，艷亮均勻，葉緣紅點，青心紅鑲邊。湯醇厚甘鮮，入口回甘帶蜜味；香氣馥郁持久。The multi-layered taste of this tea offers a delicate aroma and is made differently from other teas. Tiehkuan-yin tea leaves are beautifully colored; its exotic roots are thick with red dots on its stems. This tea gives a strong yet light honey taste that is irreplaceable and is pleasantly long-lasting in the mouth.

享用以下精緻茗茶佐餐，每人 100 元 ㊦50

Select a tea from below for NT\$ 100 per person

薄荷葉 MINT TEA

南投 Nantou, Taiwan

充滿透明感的芳香藥草，以清爽甘味為特色，口感在清涼中還帶有一股圓潤的甘甜與柔和的香味，和其他芳香藥草或牛奶也很搭配。Made from a combination of mint leaves and herbs, this tea is fresh and minty with a light sweet taste. Its taste can also be altered to your own preference by adding milk or other herbs.

凍頂烏龍茶 OOLONG TEA

南投 Nantou, Taiwan

凍頂烏龍茶生長在海拔約 700~1200 的山坡地，地型與土質特殊，搭配台灣獨家的凍頂烏龍茶製作法，特徵是喉韻十足，帶明顯的人工培火的韻味與香氣，飲後令人回味無窮。Planted on the slopes of Dongding Mountain in Nantou, central Taiwan, the Oolong tea is produced only with leaves that consist of two or three leave-blades. It displays a golden orange color and offers a long-lasting sweet and fruity taste.

菊花茶 CHRYSANTHEMUM TEA 南投 Nantao, Taiwan

菊花科植物菊花的頭狀花，帶有微微香甜口感的柔和，很容易讓人接受。This tea is made especially from the Chrysanthemum flower, hence its given name. It has a light sweet taste and is widely accepted, hence often a strongly recommended tea.

碧螺春 BI-LUO-CHUN

三峽 Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。Bi-luo-chun tea is renowned for its fruity taste and floral aroma. Its tea leaves are usually picked in spring. It is a type of green tea with a unique crisp vegetable taste and a hint of sweetness.

綠茶 GREEN TEA

南投 Nantou, Taiwan

綠茶的特徵為在製造之前沒有經過發酵，已採收的狀態直接加熱，不經過發酵的程序，所以綠茶會有淡淡的稻草味，極品的綠茶則帶有高雅清爽的綠豆香。Green tea is one of the most traditional teas. The leaves do not go through any fermentation process which prevents the original flavor to be lost.

