



CHIOU HWA RESTAURANT

## 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

<b>華泰招牌片皮鴨</b> 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	
季節限定吃法 Seasonal Special	加購價 580 Add-on
5. 八寶冬瓜盅 限量 Eight Treasure Whole Winter Melon Soup (In limited supply)	
<b>乳香金牌吊燒雞 限預定</b>	半 780 / 全 1,280 Glorious Hang-Roasted Chicken (Reservation required) Half Chicken / Whole Chicken
<b>高山茗茶燻乳鴿 隻/份 限預定</b>	1,080 Mountain Blend Tea Smoked Squab (Reservation required)
<b>柴燒蜜汁叉燒皇 限量</b> Woodfire Honey Roasted Char Siu (In limited supply)	680
<b>港式豉油雞</b> Cantonese Soy Sauce Poached Chicken	380
<b>滷水肥大腸</b> Braised Chitterlings with Traditional Marinade	420

## 粵式功夫菜 Classic Cantonese Dishes

<b>砂鍋生燒紹興土雞煲</b> Stewed Chicken Hot Pot with Shaoxing Wine	780
<b>北菇鵝掌煲</b> Braised Goose Web with Shiitake Mushroom in Clay Pot	680
<b>華泰豆豉炒生腸</b> Stir-fried Pork Crunchy Oviduct with Chinese Black Beans Paste	580
<b>白灼椒麻肥牛</b> Poached Sliced Short Ribs with Numb Tingly Sichuan Peppercorn Sauce	560
<b>雙味爆炒胡椒牛舌</b> Stir-fried Ox-tongues with Black Pepper Sauce	680
<b>老火白玉牛蹄筋煲</b> Stewed Beef Tendon with Daikon in Clay Pot	580
<b>蟹粉金瓜西施豆腐煲</b> Stewed Tofu with Crab Roe and Pumpkin in Clay Pot	380
<b>菠蘿鎮江醋排骨</b> Braised Pork Spareribs with Chinkiang Vinegar	520
<b>青花椒爆炒豬脆肉</b> Stir-fried Pork Jowl with Green Sichuan Peppercorns and Zucchini	580
<b>老滷芥蘭燉豬手</b> Braised Pork Trotter with Chinese Kale	580
<b>老皮嫩豆腐</b> Deep-fried Tender Egg Tofu	280

## 道地烹時鮮 Seafood Selection

<b>西施龍蝦湯泡飯</b> Lobster, Scallop and Crab in Prawn and Rice Soup	3,800
<b>蠔皇花膠炆鮑魚 /位</b> Braised Abalone and Fish Maw in Oyster Sauce (Per person)	1,380
<b>鬼馬荸薺鮮蝦鬆</b> Shrimp Lettuce Wrap with Brunoise Water Chestnut	690
<b>避風塘軟殼蟹 限量</b> Typhoon Shelter Soft-Shell Crab (In limited supply)	680
<b>桂花炒蝦球</b> Sautéed Shrimp Balls with Grated Egg	680
<b>醬燒蒜香蝦球</b> Sautéed Shrimp Balls with Garlic Sauce	660
<b>百花釀油條</b> Deep-fried Stuffed Youtiao	590
<b>瑤柱蝦仁滑蛋</b> Scrambled Egg with Shrimp and Dried Scallop	520
<b>碧綠爆炒鮮中卷 限量</b> Stir-fried Neritic Squid with Seasonal Vegetable (In limited supply)	560
<b>油泡龍虎斑魚球</b> Deep-fried Dragon Grouper Balls	980
<b>市場時令海鮮</b> Seasonal Seafood	時價 Market Price

## 家常美佳餚 Homemade Side Dishes

<b>老滷麻辣蒸鳳爪 兩隻/份</b> Braised Numb Tingly Spicy Chicken Feet (2 pcs)	155
<b>馬告松花皮蛋豆腐</b> Minced Century Egg with Tender Tofu	320
<b>麻辣鴨翼</b> Numb Tingly Spicy Duck Wings	180
<b>川味黑木耳</b> Sichuan Flavored Black Fungus Salad	180
<b>百香果洋地瓜</b> Pickled Cassava in Passion Fruit Jam	180
<b>金沙鹹蛋杏鮑菇</b> Fried King Oyster Mushrooms with Salted Egg Yolk	280
<b>東港櫻花蝦芋絲</b> Deep-fried Shredded Taro with Sergestid Shrimp	350
<b>子薑皮蛋</b> Century Egg with Pickled Young Ginger	160
<b>梅汁番茄</b> Plum Flavored Pickled Cherry Tomato	220

## 醞翻靚暖湯 Soups

<b>松茸美白菊花盅</b> Matsutake Mushroom Chrysanthemum Tofu Soup	280
<b>砂鍋干貝濃雞湯</b> Premium Chicken Soup with Scallop in Clay Pot	980

## 時蔬菜根香 Vegetables

<b>櫻花蝦草菇娃娃菜</b> Stewed Baby Cabbage in Broth with Sergestid Shrimp and Mushrooms	460
<b>腐竹小魚炆莧菜</b> Stewed Pigweed in Broth with Fresh Bean Curd and Salangida	450
<b>蒜蓉西蘭花</b> Sautéed Broccoli with Garlic	320
<b>蠔油芥蘭</b> Poached Chinese Broccoli with Oyster Sauce	360
<b>蒜蓉蒸澎湖角瓜</b> Steamed Egg and Luffa with Garlic Paste	420
<b>百合鮮蘆筍</b> Sautéed Asparagus and Lily Bulbs with Accompaniment	680
<b>市場季節時蔬</b> Seasonal Vegetable	420

## 特色飯麵集 Rice & Noodles

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

## 回味甜品集 Cantonese Dessert

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

## 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 !