



—— 亞果薈 ——
MANAGED BY 君品 COLLECTION

日腳紅彝壘，煙中喚渡聲。
一鉤新月淺，幾幅淡帆輕。
岸闊天遲暝，風微浪不生。
漁樵爭去路，總是畫圖情。

—— 清·高拱乾〈安平晚渡〉

薈，意為聚合與繁盛，亦是精華薈萃之所。
在亞果薈，這一字承載著我們的初心：
聚天地之珍饈，薈人文之精粹。

我們以大海為源，將永續理念與自然饋贈融會於餐桌；
以中華料理的博大精深為根，
在每一道佳餚中展現傳統與創新的和鳴。

亞果薈由君品Collection團隊精心操刀，
以款待之道貫穿每一處細節，
不僅是饗食之地，更是文化、人情與風味的薈萃之所。

誠摯歡迎您，在此展開一段味覺與心靈交織的盛宴旅程。

亞果遊艇產地精選

Argo Specialties

風茹丁香魚 Cold Anchovies with Fengru Herb	\$288/例
澎湖小卷有機拌菜 Penghu Baby Squid with Organic Vegetables	\$698/例
澎湖綠金海鮮羹 Penghu Kelp Seafood Thick Soup	\$128/位
澎湖石鮑魚燒肉 Penghu Octopus & Abalone Braised Pork	\$1280/例
狗蝦炒花菜干 Stir-fried Fire Shrimp with Dried Cauliflower	\$568/例
香煎土魷魚 Pan-seared Mackerel Pike	\$時價/例
高麗菜酸焗海魚 Braised Fresh Anping Catch with Pickled Cabbage	\$1,980/例
白灼澎湖鮮蚶(限量) Poached Fresh Penghu Oysters (Limited Supply)	\$650/例

所有價格皆以新台幣計算，另需外加 10% 服務費 自備酒水服務費：
葡萄酒類每瓶 NT\$800 元 /750ml，烈酒 NT\$1,200 元 /1000ml
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All prices are in New Taiwan Dollars and subject to a 10% service charge Corkage fee for wine and beverage NT\$800 per bottle/750ml, for spirits NT\$1,200 per bottle/1000ml. Please inform our staff of any food allergies you may have prior to ordering.

本餐廳使用豬肉產地為：台灣
本餐廳使用牛肉產地為：台灣、日本、美國

All Our restaurant uses pork sourced from Taiwan. Our restaurant uses beef sourced from Taiwan, Japan, and the United States.

茶品

Tea

菊花 Chrysanthemum Tea	\$48/每位
香片 Jasmine Tea	\$48/每位
鐵觀音 Tieguanyin Tea	\$48/每位
烏龍 Oolong Tea	\$58/每位
普洱 Pu'er tea	\$58/每位
菊花普洱 Chrysanthemum Pu'er Tea	\$58/每位
當日特選茶 Today's Specially Selected Tea	\$98/每位

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精選開胃菜

Appetizers

醋溜魚皮 Vinegar Marinated Fish Skin	\$180/份
椒麻川耳 Marinated Wood Ear Mushrooms with Chinese Prickly Ash	\$180/份
沉香腐竹 Tofu Skin with Sesame Oil	\$180/份
糖芋頭 Sweetend Taro Roots	\$180/份
梅汁番茄 Plum Pickled Cherry Tomatoes	\$180/份
古早味蘿蔔 Taiwanese Traditional Pickled Radish	\$180/份
蘭蜜金棗 Tandied Kumquat	\$200/份
紅酒醃山楂 Red Wine Marinated Hawthorn	\$200/份
雙味泡椒皮蛋 Double-Flavor Pickled pepper Preserved egg	\$220/份

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精選開胃菜

Appetizers

獺祭清酒鱒龍魚鵝肝 Sake Infused Foie Gras with Caviar	\$260/片
香煎塔香豬肝 Fried Pork Liver With Basil Sauce	\$320/份
雞汁鮮筍片 Fresh Bamboo Shoots in Chicken Broth	\$480/份
老北京醬牛腱 Beijing-Style Braised Beef Shank	\$560/份
杭州蔥香雞 Scallion Oil Chicken, Hangzhou Style	\$480/份
海鮮有機拌菜 Seasonal Seafood Salad	\$680/份
紅油辣拌干貝  Scallops in Hot and Spicy Sauce	\$680/份

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點心類

Dim Sum

千層螺絲捲  Deep-fried Chinese Rolls	\$180/3入
豉汁蒸排骨 Steamed Pork Ribs with Black Beans	\$220/份
蠔汁紋鳳爪 Steamed Chicken Feet with Oyster Sauce	\$220/份
元寶咸水餃 Deep-Fried Dumplings	\$180/3入
鮮蝦腐皮捲 Shrimp Rolls Wrapped in Bean Curd Skin	\$220/3入
松葉蟹燒賣 Snow Crab Shumai	\$220/2入
繽紛麵線蝦 Vermicelli Shrimp	\$220/3入
紅油炒手  Spicy Wontons in Red Chili Oil	\$220/5入

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點心類

Dim Sum

荔枝蝦球
Lychee Shrimp Balls

\$68/顆

上海小籠湯包
Shanghai Soup Dumplings

\$180/3顆

經典蘿蔔絲酥餅
Classic Radish Puff Pastry

\$220/3顆

秘制叉燒酥
Barbecue Pork Puff Pastry

\$220/3入

蜂巢芋盞
Honeycomb Taro Nest

\$260/3入

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主廚小炒

Chef's Special

澎湖丁香花生 Penghu Silver Anchovies with Peanuts	\$420/例
催淚蛋  Wok-fried OverHard Eggs with Chili Peppers and Soy Sauce	\$380/例
金沙鱈魚相思 Fish Strips Snack in EggYolk Sauce	\$380/例
老北京芝麻炸丸子(6顆) Beijing Fried Meatballs	\$460/例
薯絲馬介修 Hash Potatoes with Eggs and Salted Cod	\$380/例
順德小炒蝦乾 Shunde Style Stir-Fried Dried Shrimp	\$460/例
山城辣子雞  Chongqing Spicy Chicken	\$680/例
生炒鱈魚 Tainan-Style Stir-Fried Eel	\$880/例
川味荔枝味蝦球  Sichuan-Style Lychee-Flavored Shrimp Balls	\$880/例
堅果欖菜美人腿 Water Bamboo with Nuts and Preserved Olive Vegetables	\$460/例

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主廚小炒

Chef's Special

川味水煮雪花牛 	\$880/例
Sichuan-Style Boiled Beef	
湘味小炒肉	\$460/例
Hunan-Style Stir-Fried Pork	
京味爆炒腰花	\$680/例
Beijing Stir-Fried Kidneys	
三蔥爆雪花牛	\$780/例
Stir-Fried Beef with Triple Scallions	
大紅袍沸騰饞嘴蛙 	\$980/例
Boiled Bullfrog with Da Hong Pao Sichuan Peppercorns	
長沙牙籤牛	\$880/例
Changsha-style Mini fried Beef skewers	
土家香酥鴨	\$680/例
Crispy Duck	

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鮑魚、花膠、燕窩、魚翅 (預訂3天)

燕窩釀鳳翼 EdibleBird's Nests Stuffed Chicken Wings	\$980/例
桂花炒勾翅 Osmanthus Stir-Fried Shark Fin	\$2,880/例
鮑魚紅燒肉 Abalone Braised Pork	\$1680/例
宮廷小米遼參 Millet with Sea Cucumber	\$1,980/位
花膠扒吉品五頭鮑鵝掌 Braised Fish Maw Abalone(5head) and Goose Foot	\$1,980/位
濃湯菜膽魚翅炖全雞 Shark's Fin and Cabbage in Chicken Soup	\$3,680/大盅

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預定菜色 (預訂3天)

欖仁大良鮮奶焗蝦球 Baked Prawn Balls with Almonds and Daliang Fresh Milk	\$1,360/例
馬蹄肉餅蒸膏蟹 Steamed Crab with Water Chestnut Meat Patty and Rice Cake	\$1,680/隻
新派仙鶴神針 Braised Pigeon Stuffed with Shark Fin in Superior Soup	\$2,680/隻
龍騰四海 Lobster Platter(Steamed Egg with Shrimp Broth, Steamed Lobster, Shrimp Lettuce Wraps)	\$3,680/隻
七滋八味波士頓龍蝦  Lobster Balls with a Symphony of Seven Tastes & Eight Flavors	\$2,680/隻
台州家燒大白鯧 Taizhou Home-fired Silver Pomfret	\$3,600/例
砂鍋臘味煲仔飯 (5-6人份) Claypot Rice with Chinese Sausage	\$1,688/例

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家禽類 (預訂3天)

Cantonese Barbecue

亞果脆皮雞 Crispy Deep-Fried Chicken	\$580/半隻 \$980/全隻
炭烤焦糖巧克力豬 Charcoal-Grilled Caramel Piggy Chokorêto	\$880/例
油淋乳鴿 Basted Pigeon	\$1,380/隻
稻草八寶鴨 Stuffed Roast Duck Wrapped with Rice Straw	\$2,580/隻
亞果片皮鴨 (片鴨、鴨腿、鴨鬆、鴨粥或鴨湯) Cantonese Style Crispy Roast Duck Course (Roast Duck, Stir-fried Ground Duck Meat, Duck Porridge, Duck Soup)	\$2,880/隻
爐烤琵琶乳鴨 Roasted Pipa Duck	\$1,680/隻
掛爐燒鵝 (片鵝、鵝腿、蕈菇白菜鵝湯) Cantonese Style Crispy Roast Goose Course (Roast Goose Slices, Roasted Goose Leg, Goose & Wild Vegetable Mushroom Soup)	\$3,860/隻

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湯品

Soup

翡翠海鮮羹 Seafood and Spinach Thick Soup	\$238/位 \$1,280/盅
椰盅菜膽燉雞湯 Double-Boiled Chicken Soup with Cabbage Heart in Coconut	\$280/位
石橄欖燉鮑魚 Double-Boiled Seafood Soup with Stone Olive	\$268/位
廣東老火例湯 Double Boiled Daily Soup	\$1,380/盅
閩式佛跳牆 Buddha Jumps Over the Wall	\$328/位
現沖溫體牛肉 Tainan-Style Freshly Blanched Beef	\$280/位

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砂鍋

Clay Pot

溫公齋煲 	\$300/例
Braised Glass Noodles with Shiitake Mushroom, Tofu Skin and Vegetables	
鹹魚雞粒豆腐煲	\$380/例
Braised Salted Fish, Chicken and Tofu	
陳醋排骨煲	\$580/例
Braised Pork Ribs with Vinegar Sauce	
海鮮豆腐煲	\$580/例
Braised Seafood and Tofu	
明蝦粉絲煲 (4隻)	\$580/例
Braised Prawns and Glass Noodles	
海味絲瓜鹽滷豆腐	\$880/例
Assorted Seafood and Loofah with Salted Tofu	
老壇酸菜魚 (龍虎斑) 	\$1,880/例
Braised Chinese Sauerkraut and Fish with Chili Peppers	
蒜子田雞煲	\$680/例
Braised Frog Legs with Garlic Sauce	
生啫走地雞煲	\$580/例
Corny Chicken Pot	
金牌啫啫脆鱔片 	\$880/例
Stir-Fried Eel Slices in Sizzling Sauce	
四川麻婆肥腸豆花煲 	\$680/例
Pork Intestine in Spicy Bean Sauce	

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青菜類、豆腐類

Vegetables & Tofu

炸豆腐  Deep-fried Tofu	\$220/例
蒜仔小魚炆莧菜 Braised Chinese Spinach with White bait and Garlic	\$480/例
清炒時蔬  Stir-Fried Seasonal Vegetable	\$380/例
欖菜客家煎釀豆腐 (6塊) Hakka-Style Pan-Fried Stuffed Tofu with Preserved Olive Vegetables and Pork Belly	\$460/例
金銀蛋絲瓜 Loofah with Assorted Eggs	\$480/例
荷塘小炒 Stir-Fried Vegetable	\$480/例
櫻蝦炒西蘭花 Stir-fried Broccoli with Sakura Shrimp	\$460/例
銀杏炒蘆筍  Stir-Fried Ginkgo with Asparagus	\$580/例

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麵飯類

Fried Rice& Noodles

蝦籽蔥油拌麵 Scallion Oil Noodles with Shrimp Roe	\$180/位
雪菜肉絲煨麵 Pork Julienne and Leaf Mustard Noodle Soup	\$180/位
福州酒蛋麵線 Yellow Wine Noodle Soup with Pork and Scrambled Eggs	\$280/位
銀芽海鮮豉油皇炒麵 Fried Noodles with Pickled Mustard Greens and Soy Sauce	\$360/位
干炒牛肉河粉 Fried Pho with Beef	\$320/例
干炒蝦仁河粉 Fried Pho with Shrimp	\$380/例
蝦籽海鮮炒飯 Seafood Fried Rice with Shrimp Roe	\$368/例
廣東炒麵 Cantonese Fried Noodles	\$520/例
金瓜海鮮米粉 Fried Rice Vermicelli with Pumpkin and Seafood	\$620/例
雪菜鴨絲爆米粉 Fried Rice Noodles with Duck	\$580/例
爆爆米貴妃飯 Deep-Fried Rice Puff with Seafood in Lobster Stock	\$1,280/例

所有價格皆以新台幣計算，另需外加 10% 服務費 自備酒水服務費：葡萄酒類每瓶 NT\$800 元 /750ml，烈酒 NT\$1,200 元 /1000ml 請特別注意若您對某些食物過敏的情形，請事先告知服務人員

All prices are in New Taiwan Dollars and subject to a 10% service charge Corkage fee for wine and beverage NT\$800 per bottle/750ml, for spirits NT\$1,200 per bottle/1000ml. Please inform our staff of any food allergies you may have prior to ordering.

本餐廳使用豬肉產地為：台灣
本餐廳使用牛肉產地為：台灣、日本、美國

All Our restaurant uses pork sourced from Taiwan. Our restaurant uses beef sourced from Taiwan, Japan, and the United States.

甜點精選

Dessert

芋頭西米露 Taro Sago	\$180/位
奶黃流沙包 Steamed Salted Egg Yolk Custard Bun	\$180/2入
播沙湯圓 Glutinous Riceballs with Peanut Powder	\$180/3入
黑糖糍粑 Mung Bean Cake	\$220/6入
杏仁凍豆腐 (春、夏限定) Almond Tofu	\$180/位
黑金流沙球 Black Gold Custard Lava Bun	\$220/3入
天鵝酥 Custard Puff Pastry	\$260/3入

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