

火鍋季

PREMIUM
HOT POT



火鍋套餐包含兩道湯底、精選小食、肉類/海鮮。
Hot Pot Set Menu : Hot Pot with Two Flavors, Recommend Gourmet Dishes, Meat or Seafood.

湯底 Hot Pot Flavors

【任選兩道湯底 Choice of Two Hot Pot Flavors】

重慶辣妹子 麻辣湯 
Spicy Sichuan Hot Pot

綠藤比花椒 青麻白湯 
Hot Pot in Pork Broth with
Sichuan Pepper

蟲草帝王花 清雞湯
Hot Pot in Chicken Broth with
Cordyceps Militaris

石斛紅棗齋 素高湯 
Hot Pot with Dendrobium & Red Dates

主餐肉類/海鮮 Main Course Meat or Seafood

嚴選豪華海陸  TWD3,699
Boston Lobster & King Crab & U.S Angus Beef
波士頓龍蝦 Boston Lobster 1隻 / 帝王蟹 King Crab 蟹腳段8隻 /
安格斯牛肉 U.S Angus Beef 3oz

帝王蟹&鮮蝦  TWD2,288
King Crab & Shrimp
帝王蟹 King Crab 蟹腳段6隻 / 鮮蝦 Shrimp

波士頓鮮龍蝦 (1隻)  TWD2,088
Boston Lobster

安格斯牛肉 4oz TWD1,688
U.S Prime Angus Beef

伊比利橡木豬 4oz TWD1,288
Iberico Pork

精選小食 Recommend Gourmet Dishes

【套餐內含 Complimentary Dishes】

精選海鮮 Special Seafood

綠藻鮮白蝦 
White Shrimp

澳洲白玉貝
Australian Scallops

海放龍膽石斑魚
Sliced Brindle Grouper Fillets

綜合丸子 Assorted Meatballs

原味和牛貢丸
Wagyu Beef Meatballs

馬告豬肉貢丸
Mountain litsea Meatballs

椒麻豬肉
Sichuan Pepper Meatballs

手打蝦丸 
Handmade Shrimp Balls

綜合鮮蔬盤 Assorted Seasonal Vegetables

宜蘭小農時蔬

Yilan Garden Vegetables

冬山香菇/鴻喜菇/美白菇/羅東水蓮/小白菜/
青江菜/青花椰 (以上葉菜類依照季節調整)
Seasonal Fresh Vegetables & Mushrooms

溫泉絲瓜
Jiao Xi Loofah

壯圍芋頭
Zhuangwei Taro

嫩豆腐
Tofu

埔里水粉
Puli Green Bean Noodles

品項單點 Recommend a la carte

帝王蟹&鮮蝦 🍤 King Crab & Shrimp 帝王蟹 King Crab 蟹腳段8隻 / 鮮蝦 Shrimp	TWD1,888
波士頓鮮龍蝦 (1隻) 🍤 Boston Lobster	TWD1,088
安格斯牛肉 8oz U.S Prime Angus Beef	TWD1,088
伊比利橡木豬 8oz Iberico Pork	TWD888

精選小食 Recommend Gourmet Dishes

精選海鮮 / 綜合丸子 / 綜合鮮蔬盤 / 主食 🍤 Seafood / Assorted Meatballs / Seasonal Fresh Vegetables / Green Bean Noodle	TWD580
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 Chef's Special 主廚精選 /  Shellfish 甲殼類海鮮 /  Nuts 堅果類 /  Vegan Friendly 可作素食 /  Spicy 香辣

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Please inform one of our associates of any dietary concerns or allergies.

自備酒水服務費為葡萄酒類及飲料每瓶TWD500，烈酒類每瓶TWD1,000。
Corkage for wine and beverage TWD500 per bottle, for spirits TWD1,000 per bottle.

*本產品含有蝦、蟹、貝類不適合其過敏體質者使用。
This product contains shrimp and crab. If you are allergic to shellfish, please avoid eating.

俗話說「味在四川」，川菜被稱為中國四大菜系之一，精緻的選料、刀工、調味、烹調孕育出七滋八味的豐富變化，礁溪寒沐酒店將蘭陽風味食材與經典名菜巧妙揉合，保留傳統精粹，展現在地特色，演繹新創川菜。在沉穩簡潔的舒適用餐環境，採光絕佳的大片落地窗，中央鏤空廊道彷彿通往古代蜀道之路，穿透交織，汲取淵遠流長之養分，味展新意。

As the saying goes "Sichuan is the place for flavors". Sichuan cuisine is one of the four most influential cuisines in China, known for its delicate knife skills, seasoning and ingredients that produce the most intricate flavors. MU Jiao Xi Hotel combines local ingredients from Yilan and classical cuisines to illustrate the essence of tradition with local traits in the new fusion dishes. Come dine in the well-lit dining environment with simple design and savor refreshing new creations.

火辣新婚夫妻 	TWD420
Sliced Beef and Ox Tripe in Sichuan Chili Sauce	
蔘鬚鮮蝦老酒罈 	TWD420
Marinated Shrimp with Ginseng, Wolfberries, Angelica and Chinese Wine	
雲朵上的川椒牛（美國牛 U.S Prime） 	TWD420
Sliced Beef with Sichuan Peppercorn Oil (U.S Prime)	
紅油酸辣黃皮雞  	TWD400
Marinated Chicken in Peppercorn Oil and Chili Sauce	
椒香川蜀脆鱔 	TWD380
Deep Fried Eel with Sichuan Peppercorns	
甜蔥釀蝦茸  	TWD380
Sunshin Scallions with Shrimp Paste Stuffing	
怪味雞絲涼皮   	TWD300
Marinated Chicken with Sesame Sauce	
溫泉筊白金袍沙 	TWD300
Hot Spring Water Bamboo with Salted Egg Yolk	



Chef's Special 主廚精選 /



Shellfish 甲殼類海鮮 /



Nuts 堅果類



Vegan Friendly 可作素食 /



Spicy 香辣

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招牌菜色

Signature Dishes

- 相思木燻燒鵝三吃（需3天前預訂）

片皮鵝 / 雲脂鵝拌千絲 / 啤酒醬菜鵝骨湯

Taiwan Acacia Smoked Roasted Goose. Prepared in Three Ways (Reservation required 3 days in advance)

Roasted Goose / Stir-Fried Rice Noodle with Shredded Goose / Doubled Boiled Goose Soup with Beer and Pickled Vegetables

TWD2,580
- 龍蝦仙貝砂鍋粥 🦞

Lobster and Scallop Casserole Porridge

TWD2,380
- 陳酒扁尖老鴨煲（需3天前預訂）

Double-Boiled Duck Soup with Gin-Hua Ham and Chinese Cabbage

TWD2,080
- 重慶水煮嫩肥牛（美國牛 U.S Prime）🌶️🌶️🌶️

Sliced Beef in Spicy Sichuan Sauce (U.S Prime Beef)

TWD980
- 紅油奶湯酸菜魚 🌶️🌶️

Boiled Fish Fillet with Preserved Vegetables in Pork Broth and Chili Oil

TWD880
- 四川剁椒鮮魚頭 (半片) 🌶️🌶️🌶️

Steamed Fish Head (Half) with Sichuan Chili

TWD780



Chef's Special 主廚精選 /



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香草野菌嫩菲力（美國牛） 	TWD780
Stir-Fried Beef Fillet and Mushrooms with Soy Sauce (U.S Beef)	
金沙米香台塑牛（美國牛）	TWD720
Sliced Beef with Salted Duck Egg Yolk (U.S Beef)	
郫縣辣三寶（美國牛） 	TWD660
Stewed Beef Tendon with Chili Paste (U.S Beef)	
金棗青麻嫩子排 	TWD420
Stir-Fried Pork Ribs with Kumquat Sauce	
乾鍋雙椒辣子雞  	TWD420
Stir-Fried Chicken with Chili and Pepper	
酸豇豆辣子雞  	TWD420
Stir-Fried Chicken with Sour Beans	



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泡椒川耳龍膽鱈 🍄🌶️🌶️	TWD520
Braised Halibut with Pickled Chili and Black Fungus	
金鑽蝦球一抹紅 🍍🥜🌶️	TWD460
Deep-Fried Shrimp Balls with Pineapple and Bell Pepper	
松子翡翠蝦球 🍌🥜	TWD460
Stir-Fried Shrimp with Vegetable and Pine Nuts	
蜜汁茶香油爆蝦 🍄🍌	TWD420
Fried Shrimp with Green Tea and Sesame Paste	
甘露清蒸深海鱈	TWD300
Halibut	
料理作法擇一：剝椒 🌶️、椒汁 🌶️、豆酥 🥜	
Choice of: Steamed, Chili and Pepper Paste, Sichuan Oil, Savory Crispy Bean	

🍄 Chef's Special 主廚精選 / 🍌 Shellfish 甲殼類海鮮 / 🥜 Nuts 堅果類

🌿 Vegan Friendly 可作素食 / 🌶️ Spicy 香辣

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| 火焗岩鮑白玉雞（需3天前預訂）
Double-Boiled Chicken Soup with Abalone
(Reservation required 3 days in advance) | 每盅 TWD1,880 |
| 蟲草蔘鬚干貝雞（半隻） 🍄
Double-Boiled Chicken Soup with Scallop, Ginseng and Cordyceps | 每盅 TWD780 |
| 蒜子青苗燉牛腩（美國牛）
Stewed Beef Soup with Scallion (U.S Beef) | 每位 TWD280 |
| 竹笙泡湯絲瓜浴 🌿
Sponge Gourd Soup with Bamboo Pith | 每位 TWD220 |
| 花膠黑蒜鴛鴦雞
Double-Boiled Chicken Soup with Fish Maw and Black Garlic | 每位 TWD220 |

👨🍳 Chef's Special 主廚精選 / 🦞 Shellfish 甲殼類海鮮 / 🥜 Nuts 堅果類

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溫泉絲瓜麵 🍜 🦐 🌿 Braised Shredded Loofah with Clam, Tobiko	TWD380
乾煸四季豆 🦐 Deep-Fried Sichuan Green Beans with Shrimp & Chopped Pork	TWD380
青藤火炯開水白 🍜 🌿 Steamed Chinese Cabbage in Chicken Broth and Fagara	TWD360
老媽麻婆嫩豆腐 🍜 🐷 🌿 🌶️ 🌶️ Braised Tofu with Ground Pork in Sichuan Chili Paste	TWD320
舒肥雞絲鮮蘆筍 Sitr-Fried Asparagus with Chicken Slice	TWD320

🍜 Chef's Special 主廚精選 / 🦐 Shellfish 甲殼類海鮮 / 🥜 Nuts 堅果類

🌿 Vegan Friendly 可作素食 / 🌶️ Spicy 香辣

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松露青匙老菜飯 🍄🦆🌿	TWD380
Fried Rice with Truffle, Shredded Duck and Bok Choy	
雪菜蟹油黃金米 🦀	TWD380
Fried Rice with Salmon, Bamboo Shoot and Crab Oil	
金箔鵪鶉鴨香米	每位 TWD160
Minced Duck Rice and Quail Egg with Homemade Sauce (Per Person)	
老媽酸辣拌小麵 🌿🌶️	每位 TWD120
Noodles with Chili and Sour Sauce (Per Person)	
寒沐川薈牛肉麵（美國牛） 🍄🌶️	每位 TWD120
MU Sichuan Beef Noodle Soup (U.S Beef) (Per Person)	
蟹粉雞汁湯包 🍄🦀	TWD280
Steamed Pork Dumpling with Crab Roe Stuffing	
溫泉絲瓜雞汁湯包	TWD220
Steamed Pork Dumpling with Luffa Stuffing	
紅油椒麻鮮抄手 🌿🌶️	TWD180
Sichuan Wonton in Sichuan Chili Oil	
大蔥大醬牛捲餅（美國牛） 🍄	TWD180
Beef Roll with Sunshin Scallion (U.S Beef)	



Chef's Special 主廚精選 /



Shellfish 甲殼類海鮮 /



Nuts 堅果類



Vegan Friendly 可作素食 /



Spicy 香辣

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黃豆相思煎餅 🥞

Sweetened Jujube Pancakes

TWD200

桃膠百合銀耳露 🍑 🍄 🌿

Sweetened Peach Resin Soup with Lily and Snow Fungus (Per person)

每位 TWD160

川薈黑水豆花 🥞

Tofu Pudding (Per Person)

每位 TWD120

酒釀拉絲芝麻湯圓 🥞

Sweetened Sesame Glutinous Rice Balls with Fermented Rice (Per Person)

每位 TWD120

寶島甜蜜果 🌿

Seasonal Fresh Fruit Platter (Per Person)

每位 TWD100

杏仁豆腐花 🍄 🥞

Almond Tofu (Per Person)

每位 TWD90



Chef's Special 主廚精選 /



Shellfish 甲殼類海鮮 /



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松露迷迭舒肥雞

Truffle Sou-Vide Chicken

椒汁青藤龍膽鱈

Steamed Cod Fish with Chili Oil

蟲草腩排燉花膠

Double-Boiled Pork-Ribs Soup with Fish Maw and Cordyceps

鴨香蟹膏青匙米

Duck Rice with Crab Roe

虎蝦風沙岩鮑山

Fried Shrimp and Abalone with Savory Crispy Bean and Garlic

蟹絲魚子翠鮮蘆

Asparagus with Crab Slice

紅棗銀耳桃膠露

Sweetened Peach Resin Soup with Snow Fungus and Red Date

寶島四季甜蜜果

Fresh Fruit Platter



Chef's Special 主廚精選 /



Shellfish 甲殼類海鮮 /



Nuts 堅果類



Vegan Friendly 可作素食 /



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兒童

Kids

TWD580+10%
每位 / Per Person

蘇州蟹油黃金米 🦀

Fried Rice with Crab Oil

竹筴溫泉絲瓜浴

Sponge Gourd Soup with Bamboo Pith

金鑽果律鮮蝦球 🦐

Deep-Fried Shrimp Balls with Pineapple

梅汁彩椒嫩雞丁

Fried Chicken with Pepper and Plum Soy Sauce

港式蟹黃蒸燒賣 🦀

Steamed Pork Dumplings with Crab Roe Stuffing

杏仁嫩豆腐

Almond Tofu



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寒沐養身三味碟

Assorted Appetizers

菩提竹燴佛跳牆

Doubled- Boiled Vegetarian Soup

芙蓉白玉龍井鮑

Steamed Apricot Mushrooms with Bamboo Shoots

紅燒茄汁燴黃雀

Braised Bean Curd Sheet Roll

香椿銀絲嫩美人

Fried Water Bamboo Shoots with Toona Sinensis Sauce

柳葉小籠蒸素餃

Vegetarian Dumplings

精靈群菇不老蔬

Stir-Fried Seasonal Vegetables

蜜糖桂圓銀耳露

Sweetened White Fungus Soup with Longan

礁溪四季鮮甜果

Seasonal Fruit Platter



Chef's Special 主廚精選 /



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軟性飲料/水 SOFT DRINK

可口可樂 Coke 330ml	TWD180
雪碧汽水 Sprite 330ml	TWD180
薑汁汽水 Ginger Ale 330ml	TWD180
蘇打水 Soda Water 330ml	TWD180
通寧水 Tonic Water 330ml	TWD180
法國依雲礦泉水 Evian Water 500ml	TWD150
法國依雲礦泉水 Evian Water 1000ml	TWD220
沛綠雅天然氣泡礦泉水Perrier Water 330ml	TWD180
聖佩黎洛氣泡礦泉水S.Pellegrino M.Water 1000ml	TWD260

鮮榨果汁 FRESH JUICE

鮮榨 柳丁汁 Orange Juice	TWD220 杯 Cup / TWD680 壺 Pot
鮮榨 西瓜汁 Watermelon Juice	TWD220 杯 Cup / TWD680 壺 Pot
鮮榨 奇異果汁 Kiwi Juice	TWD220 杯 Cup / TWD680 壺 Pot
木瓜牛奶 Papaya Milk	TWD220 杯 Cup / TWD680 壺 Pot
鳳梨芭樂汁 Guava Pineapple Juice	TWD220 杯 Cup / TWD680 壺 Pot

茶品 TEA

柚花烏龍 Oolong Tea	茶資 每位TWD50 / Per Person
奶香金萱 Jinxuan Tea	茶資 每位TWD50 / Per Person
碧螺春 Biluochun	茶資 每位TWD50 / Per Person
翠玉茶 Jade Tea	茶資 每位TWD50 / Per Person

以上價格需另加10%服務費。
All prices are subject to 10% service charge.

自備酒水服務費為葡萄酒類及飲料每瓶TWD500，烈酒類每瓶TWD1,000。
Corkage for wine and beverage TWD500 per bottle, for spirits TWD1,000 per bottle.

啤酒 BEER

臺灣金牌啤酒 Taiwan Gold Medal 330ml	TWD200
朝日生啤酒 Asahi 330ml	TWD200
海尼根啤酒 Heineken 330ml	TWD200

中國酒 CHINESE WINE

58度金門高粱酒	TWD1,000
精釀陳年紹興酒 Premium V.O Shao Hsing Wine	TWD850

威士忌 WHISKY

Kavalan Single Malt 700ml	TWD3,800
King Car 頂極指揮 單一麥芽威士忌	TWD5,200
Kavalan 經典獨奏 雪莉桶威士忌原酒	TWD6,500
Kavalan Podium Single Malt 堡典 單一麥芽威士忌	TWD5,200
Macallan12Y	TWD3,800
Balvenie 14Y	TWD4,800
Johnnie Walker Gold	TWD4,800

白蘭地 BRANDY

Hennessy V.S.O.P.	TWD4,000
Hennessy X.O.	TWD10,000

以上價格需另加10%服務費。
All prices are subject to 10% service charge.

自備酒水服務費為葡萄酒類及飲料每瓶TWD500，烈酒類每瓶TWD1,000。
Corkage for wine and beverage TWD500 per bottle, for spirits TWD1,000 per bottle.

香檳
CHAMPAGNE

瓶 Per Bottle

Moet Chandon Brut 750ml

TWD4,800

白酒
WHITE WINE

瓶 Per Bottle

Bourgogne Blanc Leory2014

TWD4,600

Puligny Montrachet Garenne Sauzet 2009

TWD5,800

Trimbach Riesling (Cuvee Frederic Emile) 2007

TWD5,800

紅酒
RED WINE

瓶 Per Bottle

Le Petit Lion du Marquis de Lascases (Lascases 2 Label) 2009

TWD6,000

Calon Segur 03' 0.75L Saint-Estephe

TWD9,800

Gevrey Chambertin Lavaux Jacques Mortet Denis 2008

TWD10,000

Nuits St Georges Boudots Meo Camuzet 2008

TWD11,000

以上價格需另加10%服務費。

All prices are subject to 10% service charge.

自備酒水服務費為葡萄酒類及飲料每瓶TWD500，烈酒類每瓶TWD1,000。

Corkage for wine and beverage TWD500 per bottle, for spirits TWD1,000 per bottle.