



THE SUN TABLE 日蘊堂

嚴選在地履歷食材

從產地直送餐桌的自然新鮮風味

將粵式佳餚獨匠具心地揉和西方美味

展現出東方精髓的創意體驗

**Chef selection of ingredients with local experience
delivering natural, fresh flavors to your table.**

**Combining and displaying Cantonese with
Western delicacies ingeniously.**

Create an oriental boutique experience.

日蘊堂早餐

粵式港點半自助餐

主菜四選1搭配自助沙拉吧



自助式早餐吧 BREAKFAST BUFFET

- 蘊鮮農場生菜吧
- 精選果汁與咖啡飲品
- 精選麵包
- 粵式蒸點
- 精選冷盤
- 季節鮮果
- 主廚蛋料理及季節時蔬

半自助式主菜 (擇一) SEMI-SELF-SERVICE MAIN COURSES (CHOOSE ON)

A 港式 CANTONESE
卜卜蜆海鮮砂鍋粥
Clam and Seafood Congee

B 港式 CANTONESE
蜜汁叉燒牛肉丸XO撈麵
Honey Glazed Beef Balls with XO Noodles

C 西式 WESTERN
TOMATO香料雞腿排
Tomato Chicken Thigh Cutlet

D 全素 VEGETARIAN
松露茸菇藜麥粥
Truffle Mushroom Quinoa Congee

- 大人Adult \$699/人 含主菜四選1+自助沙拉吧
- 孩童Child \$499 / 4-12歲孩童 years old 僅自助沙拉吧
- 未滿4歲嬰幼兒免費

以上餐費皆須另加10%服務費

蘊食香傳

港味無限暢享



A 輕享港點宴 /35道 | \$780 港點暢享

Delicate Dim Sum Banquet

粵式點心 Dim Sum

蟹黃燒賣 (2入)
蝦皇水晶餃 (2入)
紫米珍珠丸 (2入)
香茜翡翠魚翅餃 (2入)
陳皮手打牛肉丸 (2入)
雪菜素蒸餃(素) (2入)
港式蜜汁叉燒包 (1入)
蒜蓉港式蘿蔔糕 (1入)
千層蘿蔔絲酥餅 (1入)
芝麻流心黃金球 (1入)
惹味蠔鳳凰爪 (1入/籠)
冰梅豉汁排骨 (1入/籠)

湯品 Soup

五指毛桃板栗燉雞 (1碗)
香茜蛤仔魚片湯 (1碗)
百蔬佛跳牆(素) (1碗)

冷盤及甜湯 Appetizer & Desserts

醋溜雲耳
紅油黃瓜
廣式泡菜

港粵經典 Hot Dish

明火蜜汁梅頭叉燒肉 (2人份)
招牌明爐吊燒鴨 (2人份)
玫瑰紅露豉油皇燜雞 (2人份)
金銀蛋浸菠菜 (2人份)
紹香臘味玻璃菜 (2人份)
XO醬爆蘿蔔糕 (2人份)
青炒菠菜(素) (2人份)
青炒玻璃菜(素) (2人份)

米/麵食 Rice & Noodle

極汁牛仔廣炒飯 (2人)
廣式臘味肉炒飯 (2人份)
XO醬廣式叉燒撈麵 (2人份)
松露紅藜麥炒飯 (2人份)
蠔皇叉燒炒廣粉 (2人份)
蠔油滑牛炒廣粉 (2人份)
菌菇鮮蔬炒廣粉 (2人份)

芋頭西谷米
養生黑芝麻糊



B 經典港味宴 /45道 | \$980 升級經典港味 A+B

Classic Cantonese Banquet

粵式點心 Dim Sum

荷葉臘味糯米雞 (1入)
港式鮮蝦腐皮捲 (1入)

現蒸港點巡桌(定時供應) Steaming Hot Dim Sum Rounds

雪山酥皮叉燒包
鑲金黑豪流沙包
現烤冰火菠蘿油

港粵經典 Hot Dish

避風塘海中蝦 (4尾)
油潑辣子酸湯魚 (2人份)

米/麵食 Rice & Noodle

揚州蝦仁炒飯 (2人)
XO醬廣式炒手撈麵 (2人份)

湯品 Soup

西湖嫩牛翡翠羹 (1入)



C 匠心手路宴 /55道 | \$1180 體驗匠心手路菜 A+B+C

Artisan Signature Banquet

港粵經典 Hot Dish

極汁梅膏一字排 (2人份)
蒜炒滑牛扒芥藍 (2人份)
金沙麥片裹蝦球 (2人份)
油潑辣子水煮牛 (2人份)
風沙椒鹽腩排
太妃糖咖啡燒肋排

咕咾鬼馬鑲百花 (2人份)
青炒芥藍芽(素) (2人份)

粵式點心 Dim Sum

XO胭脂蝦焗餃 (2入)
廣式鮮蝦紅油抄手

淡水茶蘊席 粵式下午茶

以「淡水慢旅」為靈感
融合粵式茶樓文化、港點職人手藝與飯店午後儀式感
打造專屬於淡水的茶蘊時光
這不只是下午茶
更像是一場屬於淡水的微旅行



CANTONESE AFTERNOON TEA 茶蘊席 | 雙人下午茶套餐

平日 **\$1,280** | 假日 **\$1,680**
WEEKDAYS HOLIDAY

雙人套餐內容

主廚精選精緻蛋糕**3**款，經典粵式點心**6**款，現點現蒸粵式蒸點**4**款，季節鮮果雙人水果盤
雙人飲料自助吧無限暢飲

飲品包含

港式奶茶、鴛鴦、精品咖啡、嚴選茶品與特調飲品等多款風味自由享用

THE SET MENU FOR TWO INCLUDES:

3 exquisite cakes selected by the chef, 6 classic Cantonese dim sum dishes,
4 freshly steamed Cantonese dim sum dishes, a seasonal fruit platter for two, and unlimited self-service drinks for two.

BEVERAGES INCLUDE

a variety of flavors such as Hong Kong-style milk tea, Yuan Yang (a mix of coffee and tea),
specialty coffee, carefully selected teas, and specialty drinks, all available for your enjoyment.

THE 日
SUN 蘊
TABLE 堂

CANTONESE AFTERNOON TEA
LIGHT SET MEAL FOR ONE

粵式午茶 單人輕享套餐

在淡水午後陽光裡
給自己一段不被打擾的放鬆時光
一本書、一杯熱茶、一份港點，就是最剛好的幸福



LIGHT SET MEAL FOR ONE
粵式午茶 | 單人輕享套餐

\$580

套餐內容

精緻蛋糕**1**款，粵式現蒸點心**4**款，飲料自助吧無限暢飲

PACKAGE INCLUDES

1 exquisite cake, 4 kinds of freshly steamed Cantonese dim sum,
and unlimited drinks at the self-service beverage bar.

RESERVATIONS REQUIRED

需預約



蘊式海陸極鮮鍋

SIGNATURE SURF & TURF SEAFOOD HOT POT



圖片情境示意實際以當日主廚搭配為主

The images depict scenes that may be illustrative, but the actual dishes will vary depending on the chef's choices on the day.

海鮮盆 Seafood Platter

北海鱈場蟹管 / 石狩帶殼鮑魚 / 鱸魚清肉 / 白蝦 / 韓國生蠔
Hokkaido Snow Crab Legs / Stonefish (with shell) / Fresh Abalone Slices / White Shrimp / Korean Oysters

肉類 Meat

梅花豬 / 無骨牛小排
Plum Blossom Pork / Boneless Beef Short Ribs

綜合菜盤 Assorted Vegetables

高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇
Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum

珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃
Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯

SIDE / Steamed Rice

\$3,880/2人 共鍋每人加價\$1,880
Set for 2 people Extra person sharing pot

每位需低消，以上價格皆為新台幣含稅價格，需外加10%服務費

Minimum spending required per person, all price above are subject to a 10% service charge.

RESERVATIONS REQUIRED

需預約



濃白蒜香全雞鮮牛鍋

RICH GARLIC CHICKEN & BEEF HOT POT



圖片情境示意實際以當日主廚搭配為主

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海鮮盆 Seafood Platter

鮮流蛤仔
Fresh Clams

肉類 Meat

美國牛小排 / 土雞
U.S. Beef Short Ribs / Local Chicken

綜合菜盤 Assorted Vegetables

高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇
Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum

珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃
Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯/麵

SIDE / Steamed Rice/Noodle

\$3,880/2人 共鍋每人加價\$1,280
Set for 2 people Extra person sharing pot

每位需低消，以上價格皆為新台幣含稅價格，需外加10%服務費

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RESERVATIONS REQUIRED

需預約



小蘊補海陸鍋

XIAO YUN BU SEAFOOD POT



圖片情境示意實際以當日主廚搭配為主

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海鮮盆 Seafood Platter

蛤仔 / 石狩帶殼鮑魚 / 鱸魚清肉 / 白蝦 / 韓國生蠔
Clams / Stonefish (with shell) / Fresh Abalone Slices / White Shrimp / Korean Oysters

肉類 Meat

黑毛梅花豬
Black-haired sika pig

綜合菜盤 Assorted Vegetables

高麗菜 / 玉米筍 / 南瓜 / 美白菇 / 娃娃菜 / 花椰菜 / 杏鮑菇
Chinese Kale / Baby Corn / Pumpkin / White Beech Mushrooms / Baby Cabbage / Water Spinach / King Oyster Mushrooms

港點四品 Dim Sum

珍珠丸 / 魚翅餃 / 蝦餃 / 雪菜餃
Pearl dumplings / shark fin dumplings / shrimp dumplings / pickled mustard green dumplings

副食 / 白飯

SIDE / Steamed Rice

\$1,999/2人 共鍋每人加價\$880
Set for 2 people Extra person sharing pot

每位需低消，以上價格皆為新台幣含稅價格，需外加10%服務費

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火鍋單點區

A LA CARTE

| | |
|---|-------|
| 澳洲天鵝龍蝦 (約400g) Australian Lobster (approx. 400g) | \$980 |
| 石狩帶殼鮑魚(6入) Shell-on Abalone (6 pcs) | \$360 |
| 韓國帶殼生蠔 (6粒) Korean Live Oysters (6 pcs) | \$360 |
| 澎湖野生明蝦(2尾) Penghu wild prawns (2 pcs) | \$360 |
| 南極大白蝦 (6尾) Antarctic King Prawns (6 pcs) | \$320 |
| 鮮流大蛤蜊 (約500g) Fresh Clams (approx. 500g) | \$280 |
| 鮮流鮮魚片(12片約300g) Fresh Fish Fillets (12 slices, approx. 300g) | \$280 |
| 手打爆漿牛肉丸 (6粒) Handmade bursting beef balls (6 pcs) | \$280 |
| 美國頂級Prime無骨牛小排(約8.5盎司) USDA Prime Boneless Beef Short Rib (approx. 8.5 oz) | \$980 |
| 國產黑毛梅花豬 (約300g) Domestic Black Berkshire Pork (approx. 300g) | \$380 |
| 季節綜合鮮蔬盤 (約2人份) Seasonal Mixed Vegetable Platter (for ~2 people) | \$420 |
| 初秋高麗菜(500g) Choy Sum (500g) | \$120 |
| 產銷有機玉米筍(100g) Organic Corn (100g) | \$120 |
| 翡翠娃娃菜(4支) Baby Bok Choy (4 pcs) | \$120 |
| 產銷班杏鮑菇(160g) King Oyster Mushrooms (160g) | \$120 |
| 本地花椰菜(160g) Local Cabbage (160g) | \$120 |
| 手打寬麵 (約150g) Handmade Noodles (approx. 150g) | \$80 |
| 產銷履歷國產葉黃素雞蛋 (2粒) Free-range Lutein Eggs (2 pcs) | \$50 |
| 白飯—國產台梗九號米 (約200g) Steamed Rice – Taiwanese No. 9 Rice (approx. 200g) | \$40 |

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蘊泉輕御膳

YUNQUAN LIGHT IMPERIAL CUISINE



以下A+B+C項目 任選1項

A項COMBO 選擇CHOOSE 1項

蝦皇水晶餃 / 香茜翡翠魚翅餃 / 雪菜蒸餃(素) / 港式鮮蝦腐皮捲
惹味蠔鳳凰爪(大籠) / 冰梅豉汁排骨(大籠)

Shrimp Crystal Dumplings / Coriander and Jade Shark Fin Dumplings /
Pickled Mustard Green Steamed Dumplings (Vegetarian) /
Hong Kong Style Shrimp and Bean Curd Skin Rolls /
Flavorful Oyster and Chicken Feet (Large) / Plum and Black Bean Sauce Spare Ribs (Large)

B項COMBO 選擇CHOOSE 1項

金銀蛋浸時蔬 / 紹香臘味玻璃菜 / 清炒季節時蔬(素)
五指毛桃板栗燉雞盅 / 西湖嫩牛翡翠羹 / 香茜蛤仔魚片湯 / 百蔬佛跳牆(素)

Spinach with Golden and Silver Eggs / Salted Pork Belly with Preserved Meat / Stir-fried Seasonal Vegetables (Vegetarian)
Five-finger peach and chestnut stewed chicken soup / West Lake tender beef and jade soup / Coriander and clam fish fillet soup
Hundred Vegetable Buddha Jumps Over the Wall (Vegetarian)

C項COMBO 選擇CHOOSE 1項

廣式金銀腸炒飯 / 揚州蝦仁炒飯 / 蠔皇叉燒炒廣粉 /
XO醬牛肉丸叉燒撈麵 / 松露紅藜麥炒飯(素)

Cantonese-style Fried Rice with Golden and Silver Sausage / Yangzhou-style fried rice with shrimp /
Fried rice with char siu and rice noodles with oyster sauce /
Cantonese-style char siu noodles with XO sauce / Truffle Red Quinoa Fried Rice

A+B+C \$680

套餐加\$129+即可享180元飲料任選(其他飲料區可補差額加購)

Add \$129+ to your meal package and enjoy a choice of drinks worth \$180
(other drinks can be purchased separately for an additional fee).

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港式單點

DIM SUM

粵式點心 Dim Sum 每道菜Per Dish \$228

蟹黃燒賣 3入

Crab Roe Shumai 3 pcs

胭脂XO蝦皇餃 3入

Rouge XO Shrimp Dumplings 3 pcs

蝦皇水晶餃 3入

Caviar and Shrimp Crystal Dumplings 3 pcs

香茜翡翠魚翅餃 3入

Coriander and Jade Shark Fin Dumplings 3 pcs

紫米珍珠丸 3入

Purple Rice Pearl Balls 3 pcs

港式蜜汁叉燒包 3入

Hong Kong style honey-glazed char siu bao 3 pcs

陳皮手打牛肉丸 4入

Handmade Beef Balls with Tangerine Peel 4 pcs

雪菜蒸餃(素) 3入

Steamed Dumplings with Pickled Mustard Greens (Vegetarian) 3 pcs

荷葉臘味糯米雞 2入

Lotus Leaf Cured Meat Sticky Rice Chicken 2 pcs

蒜蓉港式蘿蔔糕 3入

Hong Kong Style Pan-Fried Radish Cake 3 pcs

港式鮮蝦腐皮捲 2入

Hong Kong Style Shrimp and Bean Curd Rolls 2 pcs

蘿蔔絲酥餅 3入

Thousand-layer radish pastry 3 pcs

芝麻流心黃金球 4入

Sesame Lava Golden Balls 4 pcs

廣式鮮蝦炒手 6入

Cantonese Shrimp Stir-fry 6 pcs

鑲金黑豪流沙包 3入

Gilded Black Lava Bun 3 pcs

惹味蠔鳳凰爪(大籠)

Flavorful Oyster Chicken Feet (Large Basket)

冰梅豉汁排骨(大籠)

Steamed Pork Ribs with Plum Sauce and Black Bean Sauce (Large Basket)

港粵經典 Hot Dish 每道菜Per Dish \$288

蒜炒滑牛扒芥藍

Stir-fried beef steak with garlic and kale

金銀蛋浸時蔬

Spinach with golden and silver eggs

紹香臘味玻璃菜

Shaoxing-style preserved meat and glass dish

清炒季節時蔬(素)

Stir-fried seasonal vegetables (vegetarian)

湯品 Soup 每盅Per Pot \$268

五指毛桃板栗燉雞盅

Five-finger peach cake with chestnut stewed chicken soup

西湖嫩牛翡翠羹

West Lake Tender Beef Jade Soup

香茜蛤仔魚片湯

Coriander Clam and Fish Fillet Soup

百蔬佛跳牆(素)

Hundred Vegetable Buddha Jumps Over the Wall (Vegetarian)

米/麵食 Rice & Noodle 每道菜Per Dish \$368

極汁牛仔廣炒飯

Super Sauce Cowboy Fried Rice

廣式金銀腸炒飯

Cantonese-style Fried Rice with Golden and Silver Sausage

揚州蝦仁炒飯

(2-3 servings of Yangzhou shrimp fried rice)

蠔皇叉燒炒廣粉

Stir-fried Cantonese Rice Noodles with Braised Pork in Oyster Sauce

蠔油滑牛炒廣粉

Stir-fried beef with rice noodles in oyster sauce

XO醬牛丸叉燒撈麵

XO Sauce Beef Balls & Char Siu Noodles

松露紅藜麥炒飯(蛋奶)

Truffle Red Quinoa Fried Rice (Egg and Milk)

菌菇鮮蔬炒廣粉(素)

Stir-fried vermicelli with mushrooms and fresh vegetables (vegetarian)

蘊饗紅燒牛肉麵

Enjoy braised beef noodles

每位需低消，以上價格皆為新台幣含稅價格，需外加10%服務費

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飲料區

BEVERAGE

酒類 ALCOHOLIC

百富12年威士忌 **\$2900**

Whisky BALVENIE 12y Doublewood Single Malt/ Scotland

氣泡酒 **\$1200**

Sparkling Wine Roncier, Mousseux De Qualite Blanc De Blanc/ France

海尼根啤酒 **\$180**

Heineken Beer 330ml

那帕谷鷹冠酒莊銀鷹 梅洛紅酒 **\$1200**

America. EAGLE RIDGE WINERY. Silver Eagle Ridge Wine 2022/ U.S.A

酒精濃度**12.05%**。葡萄品種**100% Merlot**。紅寶石的光澤，芬芳的紅莓果、黑櫻桃香及花香，馥郁甜美。法國橡木桶香草及甜荳蔻氣息，單寧輕柔，尾韻帶有果實般的香甜。適合燉烤肉類、東方米飯料理。

Alcohol content 12.05%. Grape variety 100% Merlot. A ruby-like luster, fragrant aromas of red berries, black cherry, and flowers, rich and sweet. French oak aromas of vanilla and sweet cardamom, soft tannins, and a fruity sweetness in the finish. Suitable for stews, roasts, and Asian rice dishes.

鷹冠酒莊 金鷹卡本內蘇維濃紅酒 **\$2600**

America. EAGLE RIDGE WINERY Golden Eagle Ridge Wine 2017/ U.S.A

酒精濃度**13.9%**。葡萄品種**100% Cabernet Sauvignon**。融合美國風土芬芳及法國細緻內斂的釀造工藝。口感絲滑綿延，成熟黑色水果風味、單寧細緻優雅，尾韻勾勒太妃糖及黑巧克力的香甜。

適合牛小排等肉類等料理。

Alcohol content 13.9%. Grape variety 100% Cabernet Sauvignon. A blend of American terroir aromas and the refined, understated winemaking techniques of France. Silky and lingering on the palate, with ripe dark fruit flavors, delicate and elegant tannins, and a finish that evokes the sweetness of toffee and dark chocolate. Suitable for dishes such as short ribs and other meats.

鷹冠酒莊 銀鷹 夏多內白酒2018 **\$1200**

America. EAGLE RIDGE WINERY Eagle Ridge Chardonnay 2018/ U.S.A

酒精濃度：**13.8%**。葡萄品種：**100% Chardonnay**。淡金色酒色，中加州氣候培育的熱帶水果香、西洋梨及蜂蜜檸檬的清香。豐富多層次的口感，適合沙拉、海鮮等料理。

Alcohol content: 13.8%. Grape variety: 100% Chardonnay. Pale golden color, aromas of tropical fruits grown in the Central California climate, with hints of pear and honey lemon. Rich and multi-layered palate, suitable for salads, seafood, and other dishes.

JJ克利斯·厄班 香料園麗絲玲白酒2018 **\$2600**

JOH. JOS. Christoffel Riesling 2018/ Germany

酒精濃度：**10%**。葡萄品種：**100% 麗絲玲**。白花的清香與青蘋果、水梨、桃子的果香，附帶著些許礦物的調性。口感圓潤，尾韻呈現檸檬皮的輕盈風味。可搭配龍蝦、海鮮魚貝類等料理。

Alcohol content: 10%. Grape variety: 100% Riesling. Aromas of white flowers with fruity notes of green apple, pear, and peach, accompanied by a hint of minerality. Round on the palate, with a light lemon peel finish. Pairs well with lobster, seafood, and shellfish.

每位需低消，以上價格皆為新台幣含稅價格，需外加**10%服務費**

Minimum spending required per person, all price above are subject to a 10% service charge.



飲料區

BEVERAGE

台灣茗茶 Taiwanese Tea

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|-----------------------------|-------|
| 鐵觀音 Tie Guan Yin | \$250 |
| 蜜香紅茶 Honey Black Tea | \$250 |
| 文山包種茶 Wen Shan Pouchong Tea | \$250 |

TWG茶品 TWG Tea

| | |
|---|-------|
| 法式伯爵茶 TWG French Earl Grey | \$250 |
| 茉莉花綠茶 TWG Jasmine Queen Tea | \$250 |
| 乘風高翔 (莓果博士茶-無咖啡因) TWG Red Balloon Tea, decaffeinated | \$250 |
| 法式伯爵歐蕾 Black Tea Au Lait | \$250 |
| 焦糖南非國寶茶(無咖啡因) Caramel South African National Treasure Tea decaffeinated | \$250 |

咖啡飲品 Coffee & Drinks

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|------------------------------|-------|
| 美式咖啡 Americano | \$180 |
| 拿鐵咖啡 Coffee Latte | \$180 |
| 焦糖拿鐵咖啡 Caramel Latte | \$180 |
| 香蘭拿鐵咖啡 Pandan Latte | \$180 |
| 柚香氣泡飲 Honey Citron Soda | \$180 |
| 檸檬氣泡飲 Honey Lemon Soda | \$180 |
| 香蘭南國椰子水 Pandan Coconut Water | \$180 |
| 可口可樂 Coca Cola | \$180 |
| 雪碧 Sprite | \$180 |
| 柳橙汁 Orange Juice | \$180 |
| 蘋果汁 Orange Juice | \$180 |

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