

# 新張

HONG KONG STYLE DIM SUM

用餐時段

午 餐 : 11:30-14:00

晚 餐 : 17:30-21:00

(每位茶資30元)

御品櫻桃鴨  
Imperial Cherry Whole Duck Feast



半鴨 /5人

二吃

NT\$980

三吃

NT\$1180

全鴨 /10人

二吃

NT\$1680

三吃

NT\$1880

四吃

NT\$2180

二吃-四吃選項

醬爆炒鴨架、肉骨茶鴨架湯

椒鹽鴨架、水煮鴨架

加價購

配料組(餅皮1張/蔥絲/黃瓜條/甜麵醬)

30/份

(需提早一日預訂)

# 御品櫻桃全鴨宴

Imperial Cherry Duck Feast

## 三好迎賓鴨賜寶

"Sun Hao" Signature Welcome Duck Platter

## 廣式掛爐片皮鴨

Cantonese Wood-Roasted Peking Duck

## 脆皮芝士鴨壽司

Crispy Cheese Duck Sushi

## 水晶香蕉鴨絲捲

Banana Duck Rolls

## 櫻桃鴨腿鴛鴦拼

Cherry Duck Leg Twin-Style Platter

## 七味孜然爆鴨架

Seven-Spice Cumin Fried Duck Rack

## 欖菜鴨絲蝦仁飯

Olive Leaf Duck Shreds & Shrimp Rice

## 鴨蔥油炒季節蔬

Seasonal Greens Stir-fried with Duck Scallion Oil

## 酸白菜鴨架濃湯

Sour Cabbage Duck Rack Broth

## 三好特調靚飲品

"Sun Hao" Special Beverage

原價5,880元

**\$4,680**/6人份

(需提早一日預訂)



匠心萬巒蹄膀宴  
Mastercrafted Wanluan Pork Knuckle  
Banquet

雲軒花漾三味拼

Yunxuan Triple-Flavor Floral Platter

XO醬玉荷小炒皇

XO Sauce Lotus Stir-Fry Supreme

醞酬味萬巒豬腳

Rich-Flavor Wanluan Pork Trotter

主廚手作美點心

Chef's Handmade Dim Sum

姬菇秘醬黃花魚

Yellow Croaker with Secret Sauce &  
King Oyster Mushrooms

客家臘味炒炊粉

Hakka Stir-fried Rice Vermicelli with Cured Meats

酒家魷魚螺肉蒜

Tavern-Style Squid, Conch & Garlic Stew

三好特調靚飲品

"Sun Hao" Special Beverage

原價5,880元

**\$4,680**/6人份

(需提早一日預訂)

# 龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu

堅果鮑魚彩蔬園  
A balone Salad with Nuts



堅果鮑魚彩蔬園

A balone Salad with Nuts

潮州花膠雞燉翅

Braised Shark Fin in Chicken Broth

鳳脂金蒜蒸龍蝦

Steam Lobster with Garlic

冰鎮熱情果沙瓦

Fruit Shawar

叉燒鴨肉砂鍋飯

Pork with Duck Clay-pot rice

頂湯菊花胭脂紅

Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點

Dim Sum Dish

嫩滑芋香西米露

Sweet taro and sago dessert soup

福爾摩莎鮮果盤

Taiwan Seasonal Fruits

**\$1,280/元**

鳳脂金蒜蒸龍蝦  
Steam Lobster with Garlic





頂湯菊花胭脂紅  
Flower Shaped Tofu Broth

鮑魚天貝燻鮭盤

Smoked Salmon Salad

北菇花膠排翅盅

Braised Shark Fish with Fish Maw

鳳脂金蒜蒸龍蝦

Steamed Lobster with Garlic

冰鎮熱情果沙瓦

Fruit Sherbet

明爐珍饌松露飯

Truffle Porcini Risotto

頂湯菊花胭脂紅

Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點

Dim Sum Dish

嫩滑芋香西米露

Sweet Taro and Sago Dessert Soup

福爾摩沙鮮果盤

Taiwan Seasonal Fruits

**\$1,880**/元

龍  
鮑  
翅  
套  
餐

A Lobster Abalone Fin Set menu

北菇花膠排翅盅  
Braised Shark Fish with  
Fish Maw



# 粵式燒滷

Roasted Item

蜜汁叉燒肉  
Sweet, savory, honey-glazed  
Cantonese BBQ pork



主廚推薦

紅糟醉雞捲

Red yeast wine marinated chicken roll

\$368

蜜汁叉燒肉

Sweet, savory, honey-glazed Cantonese BBQ pork

\$388

主廚推薦

蓉城口水雞

Spicy cold chicken in chili oil

\$428

川辣滷牛腱

Spicy Sichuan-style braised beef tendon

\$438

主廚推薦

明爐吊燒鴨

Cantonese roast duck from a bright oven

\$488

粵式燒滷雙拼盤

Assortment of Cantonese braised and roasted meats

\$528

主廚推薦

粵式燒滷三拼盤

A platter of Cantonese braised assortment

\$598

※圖片僅供參考，以現場為主

主廚推薦

粵式燒滷三拼盤

A platter of Cantonese  
braised assortment





主廚  
推薦

新品

風味啤酒醬燒鴨  
Braised duck flavored with  
beer sauce

風味煲仔  
Clay Pot Item

## 蒜香桂筍排骨煲

Garlic bamboo shoots and pork ribs stew

\$368

## 鹹魚雞粒豆腐煲

Salty fish, chicken, tofu clay pot

\$328

## XO醬海鮮豆腐煲

Spicy seafood tofu in a rich pot

\$528

主廚  
推薦

## 汕頭中蝦粉絲煲

Shrimp and vermicelli in Shantou style pot

\$568/6入

## 芝士寬粉海蝦煲

Cheesy shrimp and glass noodle casserole

\$568/6入

## 粵式胡椒鴨肉煲

Peking-style pepper duck stew pot

\$488

主廚  
推薦

新品

## 風味啤酒醬燒鴨

Braised duck flavored with beer sauce

\$488

## 香蔥芋頭滑雞煲

Taro and chicken stew with scallions

\$428

## 啫啫皮蛋滑雞煲

Chicken and preserved egg claypot

\$428

啫啫煲為當食材放於瓦煲(瓦罐)中，經過極高溫的燒焗後，瓦煲中的湯汁不斷快速蒸發而發出“滋滋”聲，滋滋”粵語發音為“啫啫”

主廚  
推薦

## 汕頭中蝦粉絲煲

Shrimp and vermicelli in  
Shantou style pot



餐價需加10%服務費

07

避風塘炒鮮中蝦  
Garlic, savory, crispy, and  
aromatic fried shrimp



主廚  
推薦

### 蟳黃蟹肉炆豆腐

Rich crab roe and tofu stew

\$328

### 金栗蝦仁嫩滑蛋

Tender shrimp and chestnut scrambled eggs

\$428

新品

### 麻辣海鮮豆腐腦

Spicy seafood tofu pudding delicacy

\$438

新品

主廚  
推薦

### 重慶辣子海大蝦

Deep-fried spicy shrimp with peppers and onions

\$528/6入

### 避風塘炒鮮中蝦

Garlic, savory, crispy, and aromatic fried shrimp

\$528/6入

主廚  
推薦

### 金沙堅果焗中蝦

Crispy prawns baked with savory nuts

\$528/6入

主廚  
推薦

### 蟳黃蟹肉炆豆腐

Rich crab roe and tofu stew



主廚推薦

## 酒凍荔枝鮮蝦球

Jelly-coated lychee shrimp balls

\$428/6入

## XO醬蝦球舞姿捲

Spicy shrimp rolls with XO sauce

\$568/6入

## 松露檸檬脆蝦球

Crispy shrimp balls with truffle and lemon

\$568/8入

主廚推薦

## 玫瑰覆盆莓蝦球

Rose raspberry shrimp balls, sweet and fruity

\$568/8入

## 百香果優格蝦球

Passion fruit yogurt shrimp balls delight

\$568/8入

## 川味豆酥蒸鱈魚(大比目魚)

Spicy cod with crispy bean crumble

\$488

## 茶香樹子蒸鱈魚(大比目魚)

Steamed cod with tea and tree seeds

\$488

主廚推薦

## 蒜子蛤蜊蒸鱈魚(大比目魚)

Steamed cod with garlic and clams

\$528

主廚推薦

## 蒜子蛤蜊龍斑件

Steamed grouper with clams and garlic

\$588/6兩

## 鹹冬瓜蒸龍斑件

Steamed grouper with preserved winter melon

\$588/6兩

## 川蜀水煮龍斑件

Spicy Sichuan boiled giant grouper slices

\$598/6兩

## 香蔥玉露蒸鮮魚

Steamed fresh fish with scallion oil

\$628

主廚推薦

## 老罈剁椒蒸鮮魚

Steamed fish with pickled chili peppers

\$628

主廚推薦

## 酒凍荔枝鮮蝦球

Jelly-coated lychee shrimp balls



## 肉類

主廚推薦

湘味左宗雞  
Spicy chicken, Hunan style, very flavorful



主廚推薦

## 湘味左宗雞

Spicy chicken, Hunan style, very flavorful

\$368

主廚推薦

## 鮮菇炒牛肉

Savory sautéed beef with fresh mushrooms

\$388

## 茶油煸土雞(苦茶油)

Savory chicken stir-fried with fragrant tea oil

\$388

主廚推薦

## 川蜀水煮牛

Spicy Sichuan beef in flavorful broth

\$398

主廚推薦

## 粵式脆皮雞

Crispy, flavorful Cantonese roast chicken

\$568/半隻

主廚推薦

## 咖啡骰子牛

Coffee-rubbed beef cubes, savory and tender

\$438

## 乾果京都嫩子排

Tender pork ribs with fruit flavors

\$368

主廚推薦

## 三蔥骰子牛

Beef cubes stir-fried with three types of onion

\$438

## 洛神咕咾肉

Sweet and sour pork with roselle

\$368

## 七味蜜汁牛仔骨

Sweet and savory glazed beef short ribs

\$438

## 蔥薑牛肉煲

Ginger and scallion beef clay pot

\$388

## 紅酒香蜜羊肩排

Tender lamb shoulder with red wine and honey

\$968/4支

主廚推薦

## 香檳橙花骨

Sweet and tangy champagne orange pork ribs

\$368

主廚推薦

## 匠心萬巒蹄膀

Mastercrafted Wanluan Pork Knuckle

\$1,280

(需提早一日預訂)

主廚推薦

## 匠心萬巒蹄膀

Mastercrafted Wanluan  
Pork Knuckle





主廚推薦

## 港式臘味煲仔飯

Flavorful Hong Kong style preserved meat rice

主廚推薦

## 港式臘味煲仔飯

Flavorful Hong Kong style preserved meat rice

\$368

## 滑蛋窩牛煲仔飯

Beef rice pot with silky egg

\$368

## 翡翠瑤柱魚片粥

Scallop and Milkfish Congee

\$400/2人

\$780/4人

\$1,160/6人

主廚推薦

## 窩蛋安格牛肉粥(澳洲牛)

Angus Beef Congee with Raw Egg Yolk (Australian Beef)

\$520/2人

\$1,000/4人

\$1,500/6人



# 主 食 類

Main Course Item

主廚  
推薦

乾炒牛肉河粉  
Savory stir-fried rice noodles  
with beef



香蔥麵包雞 (需提早一日預訂)

\$880

Scallion Crusted Chicken

主廚  
推薦

一品紅燒牛肉麵

\$280

Rich, savory red-braised beef noodle soup



XO醬炒蘿蔔糕

\$300

Spicy turnip cake stir-fried with XO sauce

乾炒豬肉河粉

\$300

Pork and noodles, stir-fried savory

主廚  
推薦

乾炒牛肉河粉(澳洲牛)

\$300

Savory stir-fried rice noodles with beef

鹹魚雞粒炒飯

\$220

Savory fried rice with fish and chicken

廣式揚州炒飯

\$220

Classic Chinese fried rice with mixed ingredients

主廚  
推薦

薑黃魚子金塔飯

\$220

Golden fried rice with roe

豉油皇叉燒炒麵

\$300

Soy sauce noodles with BBQ pork

蝦籽海皇炆伊麵

\$300

Braised E-fu noodles with shrimp roe

好萊廣州煎脆麵

\$300

Crispy pan-fried noodles, Cantonese style

主廚  
推薦

薑黃魚子金塔飯

Golden fried rice with roe





香茺皮蛋龍斑湯

Savory fish soup with century egg

## 嚴選豐料燉原盅(每日例湯/位)

Select ingredients simmered in a rich broth

\$130

## 蟲草銀杏猴菇湯

Cordyceps, ginkgo, and mushroom herbal soup

\$360

## 蟹肉芙蓉玉米羹

Rich, savory crab and corn thick soup

\$360

主廚推薦

## 江南宋嫂滑魚羹

Classic Hangzhou fish soup with savory ingredients

\$360

主廚推薦

## 潮汕手工牛肉丸湯

Teochew handmade beef ball clear soup

\$360

## 蓮藕香菇燉雞湯

Wholesome chicken soup with lotus root

\$600

## 香茺皮蛋龍斑湯

Savory fish soup with century egg

\$600/6兩



蟹肉芙蓉玉米羹

Rich, savory crab and corn thick soup



江南宋嫂滑魚羹

Classic Hangzhou fish soup with savory ingredients



蓮藕香菇燉雞湯

Wholesome chicken soup with lotus root

# 鮮蔬與羹湯

Vegetable and Soup

## 蠔油扒芥蘭

Chinese broccoli with savory oyster sauce



## 季節炒時蔬(蒜香)

Stir-fried seasonal vegetables with garlic aroma

\$220

## 蠔油扒芥蘭

Chinese broccoli with savory oyster sauce

\$240

## 馬來盞鮮嫩時蔬

Fresh vegetables stir-fried with sambal

\$300

主廚推薦

## 濃湯蝦干浸絲瓜

Loofah, dried shrimp in rich broth

\$300

主廚推薦

## 枸杞百合炒時蔬

Stir-fried Seasonal Vegetables with Goji Berries and Lily Bulbs

\$300

主廚推薦

## 枸杞百合炒時蔬

Stir-fried Seasonal Vegetables with Goji Berries and Lily Bulbs





主廚  
推薦

水晶鮮蝦金魚餃  
Steamed shrimp dumplings  
shaped like goldfish

Din Sun

點心

蒸籠類

## 蠔汁蒸鳳爪

Tender, savory steamed chicken feet dim sum

\$108

## 豉汁蒸排骨

Savory steamed pork ribs with black beans

\$108

## 腐竹牛肉球

Steamed beef balls with beancurd sticks

\$108/3個

## 香茜魚翅餃

Cilantro shark fin steamed dumplings

\$108/3個

## 蠔皇叉燒包

Steamed char siu buns with oyster sauce

\$108/3個

新品

蛋奶素

## 松露水晶素蒸餃

Truffle crystal vegetarian steamed dumplings

\$138/3個

新品

## XO醬翡翠蒸餃

Spicy steamed dumplings with XO seafood sauce

\$168/3個

主廚  
推薦

## 水晶鮮蝦金魚餃

Steamed shrimp dumplings shaped like goldfish

\$288/3個



新品

### XO醬翡翠蒸餃

Spicy steamed dumplings with XO  
seafood sauce



新品

蛋奶素

### 松露水晶素蒸餃

Truffle crystal vegetarian steamed  
dumplings



### 蠔皇叉燒包

Steamed char siu buns with  
oyster sauce

餐價需加10%服務費

15

主廚推薦

新品

椰香蘋果鮮奶包  
Sweet coconut and apple  
milk bun



## 蒜香芋絲丸

Fragrant taro threads and garlic steamed balls

**\$138/3個**

## 金牌茗品流沙包

Steamed bun with flowing molten custard

**\$138/3個**

## 海苔蒸菜糰

Steamed vegetable cake wrapped in seaweed

**\$138/3個**

主廚推薦

## 鮮蝦魚籽燒賣皇

Shrimp roe siu mai, a dim sum favorite

**\$148/3個**

主廚推薦

## 醋滴水晶蝦皇餃

Vinegar-infused crystal shrimp king dumpling

**\$148/3個**

## 家鄉水晶餃

Clear, savory dumplings from the countryside

**\$138/3個**

主廚推薦

新品

## 椰香蘋果鮮奶包

Sweet coconut and apple milk bun

**\$168/3個**



海苔蒸菜糰

Steamed vegetable cake wrapped  
in seaweed



鮮蝦魚籽燒賣皇

Shrimp roe siu mai, a dim sum  
favorite



醋滴水晶蝦皇餃

Vinegar-infused crystal shrimp  
king dumpling



主廚推薦

脆衣鮮蝦腐皮捲  
Crispy fried shrimp in  
bean curd skin

主廚推薦

臘味香煎蘿蔔糕

Pan-fried Chinese radish cake with cured meats

\$98/6片

蛋奶素

羅漢素齋春捲杯

Crispy vegetarian spring rolls in a cup

\$138/3入

主廚推薦

新品

芋泥奶油洋梨餃

Fried taro and pear cream dumpling

\$138/3個

紅麴家鄉鹹水餃

Savory, deep-fried red yeast dumplings

\$138/3個

蛋奶素

紅麴家鄉素鹹水餃

Crispy vegetarian dumplings with red yeast rice

\$138/3個

酥炸鮮蝦黃金餃

Crispy golden fried prawn dumplings

\$158/3個

主廚推薦

韭菜鮮蝦餅

Crispy fried chive and shrimp pancake

\$158/3個

主廚推薦

脆衣鮮蝦腐皮捲

Crispy fried shrimp in bean curd skin

\$188/4個

主廚推薦

新品

芋泥奶油洋梨餃

Fried taro and pear cream dumpling



主廚推薦

三代同堂天鵝酥  
Swan-Shaped Turnip  
Crisp Nosh



## 手工腸粉

蜜汁叉燒腸

Sweet BBQ pork in soft rice roll

\$168

香茜牛肉腸

Cilantro beef rice noodle roll

\$168

主廚推薦

韭黃鮮蝦腸

Savory shrimp rice noodle roll

\$208

## 爐烤類

新品

爐烤皇橋酥

Flaky roasted pastry dessert

\$138/3個

主廚推薦

爐烤千層焗蛋塔

Oven-baked thousand-layer egg tart

\$138/3個

爐烤皮蛋叉燒酥

Baked preserved egg and BBQ pork pastry

\$148/3個

菠蘿叉燒包

Sweet and savory roasted pork bun

\$168/3個

主廚推薦

三代同堂天鵝酥

Swan-shaped turnip crisp nosh

\$208/3個

新品

爐烤皇橋酥

Flaky roasted pastry dessert





脆皮椰香馬蹄條  
Crispy coconut water chestnut dessert strips

素

## 南瓜芋泥餅

Sweet pumpkin taro paste pastry

**\$138**/3個

主廚推薦

## 芋香西米露

Sweet taro and sago dessert soup

**\$98**/單碗

主廚推薦

新品

素

## 豆沙芝麻煎鍋餅

Sweet red bean paste sesame pancake

**\$138**/4片

素

## 脆皮椰香馬蹄條

Crispy coconut water chestnut dessert strips

**\$138**/3個

## 杏汁玉潤芝麻球

Sweet sesame balls with almond flavor

**\$138**/3入

主廚推薦

奶素

## 提拉米蘇尖堆球

Tiramisu dessert with a pointy shape

**\$188**/4入



主廚推薦

新品

## 豆沙芝麻煎鍋餅

Sweet red bean paste sesame pancake

# 豆花專區

Soybean Pudding

手工石磨嫩豆花  
Tender handmade soy milk  
pudding dessert



蛋奶素

手工石磨嫩豆花

Tender handmade soy milk pudding dessert

\$368/桶

蛋奶素

花生石磨嫩豆花

Silky tofu pudding with peanut flavor

\$398/桶

蛋奶素

紅豆石磨嫩豆花

Soft tofu pudding with sweet red beans

\$398/桶

雪蛤石磨嫩豆花

Sweet toad jelly soy pudding dessert

\$428

主廚推薦

PRO版豆花

配料：芋頭、紅豆、花生、黑糖水、豆漿

Premium version of a silky tofu dessert

\$538

※堅持自製手工黑糖漿

※堅持使用非基改黃豆

雪蛤石磨嫩豆花

Sweet toad jelly soy pudding dessert





養生紅麴鳳眼果

Red Yeast Dumpling with Vegetables

## 酒凍山藥細雪滑

Cold Chinese Yam

## 百合珍菌田園蔬

Mushroom Salad

## 天貝蔬果龍鬚捲

Tempeh &amp; Vegetable Crispy Roll

## 芝士栗子焗白菜

Gratin Cabbage with Sauce

## 蟲草野菇灌湯包

Mushroom Soup with Dumpling

## 亞麻雪蓮素齋飯

Flayseed Fried Rice

## 羅漢素捲芋香餘

Deep-Fried Taro Roll

## 野蔬紅麴鳳眼果

Red Yeast Dumpling with Vegetables

## 港式香濃靚甜湯

Milk Sago with Taro

## 福爾摩莎鮮果盤

Taiwan Seasonal Fruits

NT\$880/一套

## 天貝堅果五行蔬

Nuts Salad

## 河塘彩蔬羅漢齋

Fried Peppers With Vegetables

## 川椒三寶炒茄豆

Fried Eggplant and Tofu with Chili Sauce

## 菩提珍饌素東坡

Steamed Dried Beancurd with Soy Sauce

## 薑黃雲耳野菌盅

Curcumin Mushroom Soup

## 銀杏八寶棠菜飯

Ginkgo Nuts with Vegetable Stew Rice

## 港式美點映雙輝

Salted Dim Sum Dish

## 猴菇筍扇石榴果

Fried Tree hedgehog With Bamboo Shoot

## 港式香濃靚甜湯

Milk Sago With Taro

## 福爾摩莎鮮果盤

Taiwan Seasonal Fruits

NT\$1,080/一套

菜 品

猴菇素齋粉絲煲

Tree Hedgehog Bean Noodles with Soy Sauce

\$380

蛋  
奶素

糖醋素排骨

Fried Dried Bean With Sweet and Sour Sauce(Veggie)

\$240

清炒什錦菇

Fried Mushrooms

\$300

醬燒茄子

Fried Eggplant with Soy Sauce

\$280

干煸四季豆

Sauteed String Beans with Soy Sauce

\$320

麻婆豆腐煲

Sauteed Tofu in Clay-pot and Spicy sauce

\$280

鮮蔬與羹湯類

素蠔油扒芥藍

Boiled Kale with Soy Sauce

\$240

季節炒時蔬

Fried Seasonal Vegetable

\$220

銀杏川耳燴絲瓜

Fried Ginkgo Nuts with Sponge Gourd

\$300

枸杞百合炒時蔬

Fried Seasonal Vegetable with Wolfberry & Lily

\$300

蛋  
奶素

百菇玉米濃湯

Mushroom Corn Soup(Veggie)

\$320

蟲花銀杏猴菇湯

Cordyceps and Mushrooms Soup

\$360

糖醋素排骨

Fried Dried Bean With Sweet and Sour Sauce(Veggie)





新品

松露彩蔬素撈飯  
Truffle Vegetable Fragrant Rice

### 主食類

乾炒群菇素河粉

Stir-Fried Rice Noodles with Mushroom

\$280

菩提素齋炒飯

Veggie Fried Rice

\$220

群菇炒素伊麵

Fried Noodles with Mushrooms

\$220

新品

松露彩蔬素撈飯

Truffle Vegetable Fragrant Rice

\$320

### 甜品類

南瓜芋泥餅

Pumpkin Taro CaKe

\$138/3個

芋香西米露

Milk Sago with Taro

\$98/單碗

脆皮椰香馬蹄條

Water Chestnut Roll with Coconut Milk

\$138/3個

蛋奶素

提拉米蘇尖堆球

Deep Fried Tiramisu Balls

\$188/4入

### 點心(煎炸類)

羅漢素齋春捲杯

Deep-Fried Spring Rolls (Veggie)

\$138/3入

紅麴家鄉素鹹水餃

Deep-fried radish Dumpling (Vegan)

\$138/3個

### 點心(蒸籠類)

蛋奶素

養生紅麴鳳眼菓

Sweet, healthy, red yeast steamed fruit

\$138/3個

新品

蛋奶素

松露水晶素蒸餃

Truffle crystal vegetarian steamed dumplings

\$138/3個

Veggie Course

素食



選用肉質細嫩的宜蘭櫻桃鴨，  
油脂分布均勻，先醃後風乾，  
再以龍眼木燒烤，以十小時以上工法，  
形成酥脆鴨皮包覆飽滿肉汁。  
第二種吃法，炒麵或米粉，  
入湯或煲粥，每一道都是  
讓人回味再三的極品滋味。





訂位專線：05-551-0999 耕雲軒：2005

地點：雲林縣斗六市斗六五路 35 號