

蟹饗宴
江南海河

天香樓



The background features a traditional Chinese ink wash painting style illustration. It depicts a serene landscape with a prominent stone arch bridge spanning across a body of water. Several small boats with figures are visible on the water. In the foreground, two large crabs are shown in detail, one in the upper right and one in the middle left, rendered in a dark, textured style. The overall color palette is muted, with soft greens, blues, and browns, creating a calm and atmospheric scene.

江南秋風品蟹宴

Jiangnan Signature Crab Set Menu

溪邊石蟹小如錢，喜見輪囷赤玉盤。
半殼含黃宜點酒，兩螯斫雪勸加餐。
蠻珍海錯聞名久，怪雨腥風入座寒。
堪笑吳興饒太守，一詩換得兩尖團。

宋 蘇東坡《丁公默送蝓蚶》

江南秋風蟹三樣

季節 日曬黃茶

| 帝王蟹膏沙拉・橘香大閘蟹盅・松露豌豆鮮蟹 |

Appetizer featuring Hangzhou Delicacy

特製杭州式前菜

蟹粉蝦仁黃金盒

北埔 東方美人

Stir Fried River Shrimps with Hairy Crab Roe in Deep-fried Toast

カニミソと川エビの揚げトーストボックス

雪白芙蓉鮮蟹斗

梅子 冰釀花雕

Stir Fried Hairy Crab Meat and Crab Roe with Egg White

卵白とカニ甲羅焼き

酥香松葉蟹響鈴

木柵 鐵觀音

Deep-fried Tofu Skin with Crab Meat

カニの揚げ湯葉巻き

鮮蟬獅子頭燉湯

Stewed Lion's Head Meatball Soup with Baby Cabbage

カニと豚肉の団子入りのチキンスープ

花雕白灼大閘蟹

Poached Hairy Crab with Hua Diao wine

茹で上海蟹

或 or

滬上醬爆大閘蟹

Stir Fried Hairy Crab with Sticky Chili Bean Sauce

豆板醬炒めの上海蟹

蟹粉韭黃炒年糕

Stir Fried Hairy Crab with Rice Cakes

カニミソと餅炒め

秋季時令鮮果盤

Seasonal Fresh Fruits

旬のフルーツプレート

薑汁菊花嫩豆腐佐蜜香栗子糕 桂花 紅烏龍

Sweet Ginger Soup with Tofu and Osmanthus served with Chestnut Cake

柔らかい豆腐と甘い生姜スープ・蜂蜜の栗ケーキ

升等八兩蟹或五兩雙蟹

每位NT\$ 6,600 /Per Person

每位NT\$ 8,800 /Per Person

含 天香茶酒 Tea & Wine Pairing 5杯

所有餐點均需加收一成服務費 All price are subject to a 10% service charge

The background features a traditional Chinese ink wash painting style illustration. It depicts a landscape with a prominent stone arch bridge spanning across a body of water. In the foreground, two small boats with figures are on the water. To the right, there's a building with a tiled roof. The scene is overlaid with a light green circular pattern. Two large crabs are also visible: one in the upper right corner and another on the left side, partially overlapping the bridge.

杭風印象品蟹宴

Jiangnan Classic Crab Set Menu

人間緩急正須才，郭索能令酒禁開。
一水一山十五日，從來能事不相催。

宋 辛棄疾《和趙晉臣送糟蟹》

杭式珍饈前菜盤
| 梅汁番茄・寧式烤麩・花雕醉雞 |
Appetizer featuring Hangzhou Delicacy
特製杭州式前菜

桂花 金萱烏龍

清炒蘆筍白蝦仁
Stir Fried River Shrimps with Asparagus
川エビとアスパラガス炒

坪林 手工白茶

西湖宋嫂魚圓羹
"Madame Sung" Fish Soup with Fish Ball
杭州白身魚と魚団子入りとろみスープ

季節清炒鮮時蔬
Stir Fried Seasonal Vegetables
季節の野菜炒め

北埔 日曬綠茶

慢煨紅燒獅子頭
Stewed Lion's Head Meatball
豚肉団子の煮物

鹿谷 傳統凍頂

花雕白灼大閘蟹
Poached Hairy Crab with Hua Diao wine
茹で上海蟹

或 or

滬上醬爆大閘蟹
Stir Fried Hairy Crab with Sticky Chili Bean Sauce
豆板醬炒めの上海蟹

鮮蝦爆鱔魚煨麵
Stewed Noodles Soup with Fried Shrimps and Water Eels
川エビとタウナギ炒めのスープ麵

秋季時令鮮果盤
Seasonal Fresh Fruits
旬のフルーツプレート

桔香酒釀湯圓雪燕佐茶香酥餅 枸杞 菊花茶
Sesame Rice Ball Sweet Soup with Osmanthus and Fermented Rice
with Gum Tragacanth served with Black Tea Pastry
雪燕とごま餡団子入り甘酒スープ・サクサク紅茶スーピン

升等八兩蟹或五兩雙蟹

每位NT\$ 4,800 /Per Person

每位NT\$ 7,000 /Per Person

茶香茶宴 Tea Pairing 5杯 每位NT\$ 1,280 /Per Person

所有餐點均需加收一成服務費 All price are subject to a 10% service charge




生醃沙母 | ノコギリガザミ醤油の生漬け Marinated Raw Mud Crab

秋蟹單點 A la carte

 【需三天前預訂】生醃沙母   NTS 3,680

【3日前的予約が必要です】ノコギリガザミ醤油の生漬け

【Requires 3 Days Preorder】Marinated Raw Mud Crab

花雕白灼大閘蟹 | 茹で上海蟹  NTS 2,680

Poached Hairy Crab with Hua Diao wine

滬上醬爆大閘蟹 | 豆板醬炒めの上海蟹   NTS 2,680

Stir Fried Hairy Crab with Sticky Chili Bean Sauce

 蟹釀橙 | 蟹釀橙   NTS 1,280

Steamed Crab Meat and Hairy Crab Roe in Orange

大閘蟹粉豆腐 | カニミソと豆腐の煮込み   NTS 1,880



Braised Tofu with Hairy Crab Roe

大閘蟹粉蹄筋 | 豚足と筍のカニミソ炒め  NTS 2,080

Pork Tendon with Hairy Crab Roe

 大閘蟹粉獅子頭 | カニミソ入り豚肉団子  NTS 1,880

Stewed Lion's Head Meatball with Hairy Crab Roe

大閘蟹粉煮干絲 | 豆干の細切りとカニミソの煮込み   NTS 1,880





Braised Shredded Tofu with Hairy Crab Roe

蔥燻大閘蟹煨麵 | 上海蟹と葱の濃厚スープ麵  NTS 1,280

Hairy Crab with Scallion Noodle Soup






醬爆沙公年糕 | ノコギリガザミと餅の豆板醤炒め Stir Fried Mud Crab with Rice Cakes

 大閘蟹粉拌麵 | カニミソ混ぜそば   

Savory Noodles with Hairy Crab Roe

NT\$ 1,880

 醬爆沙公年糕 | ノコギリガザミと餅の豆板醬炒め  




Stir Fried Mud Crab with Rice Cakes

NT\$ 4,280

大閘蟹粉春捲 | カニミソ入り春巻き   



Spring Roll with Hairy Crab Roe

NT\$ 880/4 pcs

鮮蟹薑黃酥餅 | ウコン入りカニミソのクリスピーパイ   




Crispy Crab Roe Pastry with Turmeric

NT\$ 880/4 pcs

大閘蟹粉小籠包 | カニミソ入り小籠包  

Hairy Crab Roe with Pork Xiao Long Bao

NT\$ 880/5 pcs

 蟹黃水晶上湯包 | カニミソと鶏スープのタンバオ  

Hairy Crab Roe and Chicken Broth Tangbao

NT\$ 880

秋蟹三賞     

〈大閘蟹粉小籠包・大閘蟹粉春捲・蟹粉薑黃酥餅〉 | 秋蟹點心三種盛り合わせ

Hairy Crab Dim Sum Selection: Pork Xiao Long Bao, Spring Roll, Crispy Crab Roe Pastry

NT\$ 1,980

 推薦蟹料理 Recommended Crab Dishes | おすすめの蟹料理



蟹黄水晶上湯包 | カニミソと鶏スープのタンパオ Hairy Crab Roe and Chicken Broth Tangbao