

### 鱈魚沙窩飯

Eel Claypot Rice ウナギの煮込みご飯

台南炒鱈魚與牛肉湯、虱目魚並列台南三大經典美食。大火快炒鱈魚的鑊氣與台南全糖的酸甜焦香。台南的老味道與老廣的生米煮成飯的巧妙組合，碰出迷人鱈魚沙窩飯的絕妙滋味。Stir-fried eel from Tainan, along with beef soup and milkfish, ranks as one of the top three classic delicacies in Tainan. The high-heat stir-frying technique imparts a distinct wok aroma to the eel, complementing the sweet and tangy flavor profile characteristic of Tainan cuisine. Combining Tainan's traditional flavors with the ingenious pairing of old-style Guang's sand-cooked rice, the delightful eel sand-cooked rice presents an enchanting taste sensation.

### 雙蛋鮮蚵煎

Double Egg Oyster Omelette ダブルエッグオイスターオムレツ

來安平，必嘗鮮蚵美味。袁東海主廚以鴨蛋和雞蛋1:3的黃金比例混合，加入安平鮮蚵、九層塔、蔥花、蒜片等調配，完成這道融合安平風土人情和廣式手藝的雙蛋鮮蚵煎。Coming to Anping, you must indulge in the deliciousness of fresh oysters. Chef Yuan Dong-hai mixes duck eggs and chicken eggs in a golden ratio of 1:3, adding Anping fresh oysters, basil, spring onions, garlic slices, and other ingredients to create this dish. The Double Egg Oyster Omelette, blending the local culture and Guangdong cooking style of Anping.

### 火燒蝦釜飯

Velvet Shrimp Kamameshi 赤海老釜飯

台南擔仔麵少了火燒蝦就不對味，名副其實的「小蝦米立大功」。赤紅色蝦殼似火燒，因而得名。中式快炒火燒蝦，將其精華湯汁加入鯉魚湯與鴻喜菇一起加入米中，進行日式炊飯，成就中日料理的最完美融合。The Tainan Danzai noodles must include Velvet Shrimp, as it is the key to its deliciousness. The vivid red shrimp shells resemble flames, hence the origin of the name 'Velvet Shrimp'. This Chinese-style quick-fried Velvet Shrimp, with its essence broth, is combined with bonito soup and shiitake mushrooms and added to the rice for Japanese-style cooking, achieving the most perfect fusion of Chinese and Japanese cuisine.

### 鱈魚白樺蒸

Taiwanese Eel Steamed with White Birch 白樺蒸し台湾の鱈魚

源自於日本人喜歡吃鱈魚作為養生滋補，台南人則是以味道與口感相近鱈魚取代。郭曉芸主廚特別以日式烹煮方式，鱈魚包入山藥蒸到軟嫩，配上柚子胡椒艾汁，少了土味多了典雅的細緻美味。Originating from the Japanese preference for eel as a nourishing delicacy, people in Tainan substitute it with a similar-tasting and textured Taiwanese Eel. Chef Winnie specially employs Japanese cooking techniques, steaming the eel with Chinese yam until tender, and serving it with a white yuzu and pepper sauce, enhancing its delicate and elegant flavor, while reducing the earthy tones.

### 手工虱目魚麵

Handmade Milkfish Noodles 手作りのミルクフィッシュ麺

虱目魚為臺南大宗養殖魚種，是台南人最愛的美食之一，也代表著家鄉的味道和記憶。元素餐廳游輝杰主廚以手工製作成虱目魚麵，顛覆傳統、創新滋味。Milkfish is a major aquaculture species in Tainan, beloved by locals and representing the flavors and memories of hometown. Chef Geoff at Element Restaurant handcrafts milkfish into noodles, subverting tradition and innovating flavors.

### 哈密瓜水果蛋糕

Honeydew Fruit Cake メロンフルーツケーキ

台南有哈密瓜達人，種出讓人吃出幸福的甜瓜滋味。西點師傅巧手挖出瓜籽，層層填入香草香堤、海綿蛋糕，以及奇異果、鳳梨、草莓、藍莓等水果，完成「一整顆哈密瓜」水果蛋糕，整顆送禮很體面，切片品嚐口口香濃。In Tainan, melon masters grow melons that bring happiness. The pastry chef removes the seeds, layering it with vanilla custard, sponge cake, as well as fruits like kiwi, pineapple, strawberry, and blueberry, to create a "Honeydew Fruit Cake". That perfect for gifting, with each slice bursting with flavor.

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# AINAN's 400th niversary

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洲際酒店集團旗下  
TAINAN  
台南大員皇冠假日酒店

Old Tainan, New Flavors 古き台南、新たな味わい

Old Tainan, New Flavors 古き台南、新たな味わい

Old Tainan, New Flavors 古き台南、新たな味わい

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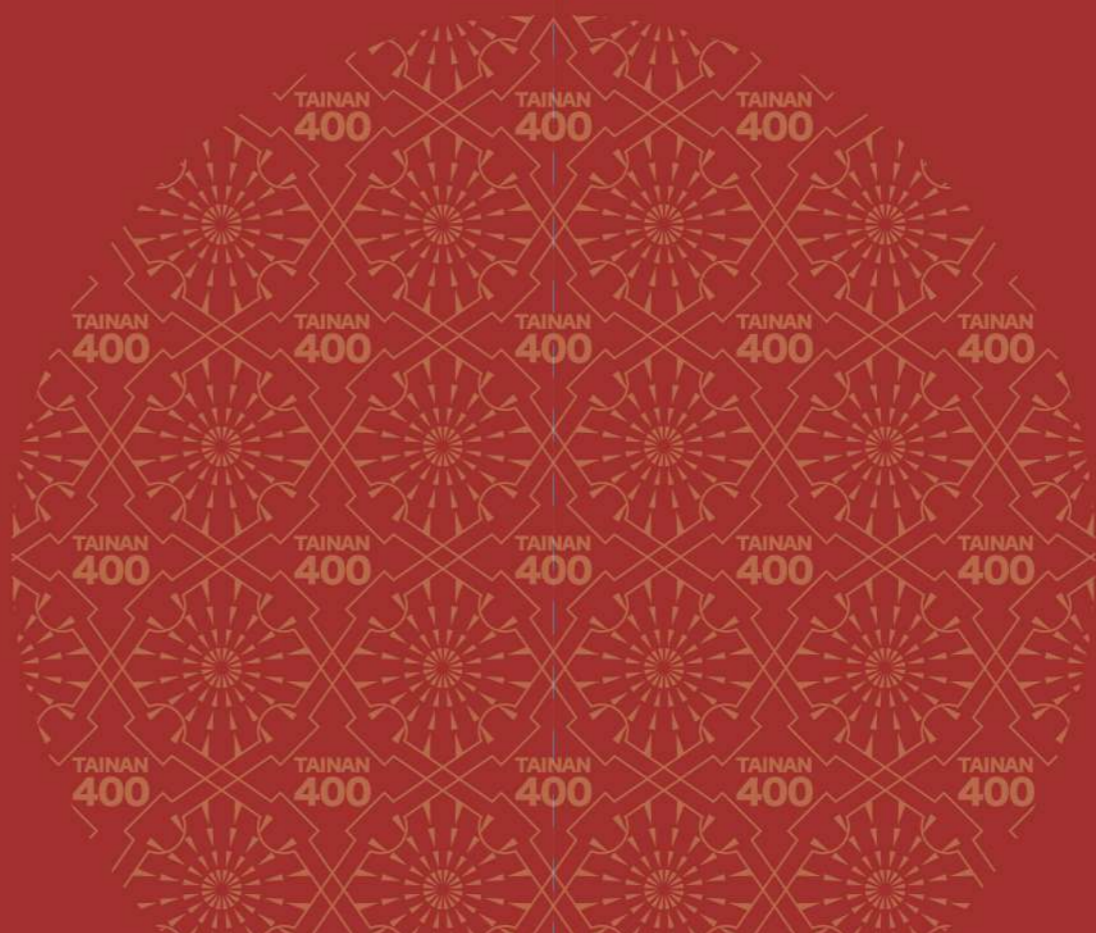
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Old Tainan, New Flavors 古き台南、新たな味わい



限定供應 Limited Offer

# 老臺南新味道

Old Tainan, New Flavors 古き台南、新たな味わい

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# 臺

# TAINAN'S 400th Anniversary

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# 老臺南新味道

Old Tainan, New Flavors 古き台南、新たな味わい

本菜單項包括以下食品過敏原：麩質、蛋類、乳製品、大豆、甲殼類、魚類、螺貝類。  
This menu contains following allergens: Gluten, Egg, Dairy Products, Soybeans, Crustacean, Fish, Conch.

本菜單價格皆以新台幣計算，需另加10% 服務費  
如您有特殊的飲食需求或食物過敏，請事先告知我們  
All prices are in TWD and subject to 10% service charge.  
Please let us know if you have any dietary requirements or food allergies.

289BAR  
哈密瓜水果蛋糕 \$1,250  
Honeydew Fruit Cake  
メロンフルーツケーキ



## 手工虱目魚麵

(全自助餐時段限量供應)

Handmade Milkfish Noodles (Limited Availability during Full Buffet)

手作りのミルクフィッシュ麺 (フルビュッフェ時間内、数量限定供給)



## 火燒蝦釜飯

\$280

Velvet Shrimp Kamameshi

海老釜飯



## 鱈魚白樺蒸

\$220

Taiwanese Eel Steamed with White Birch

白樺蒸し台湾の鱈魚



## 鱈魚沙窩飯

\$680

Eel Claypot Rice

ウナギの煮込みご飯



## 雙蛋鮮蚵煎

\$380

Double Egg Oyster Omelette

ダブルエッグオイスターオムレツ

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老臺南