

佳餚美饌 La marée Dining



會館菜單提供清爽養生的日式料理，
從食材選料、烹飪手法、均由水源專業廚師團隊用心監製。
除日式料理外，水源亦提供道地湖南菜及特色港式點心，
具備多樣性的用餐方式以增添菜單的層次及豐富度。

特約公告

本人出示相關證件/卡 享**開放式空間**95折優惠

國立臺灣大學系統教職員生

(臺灣大學、臺灣師範大學、台灣科技大學)

台北自來水事業處、台灣電力公司、台北市政府、

大考中心、禮客Outlet (含App虛擬卡)、

台北市社會工作師公會

親愛的貴賓您好，為了自身的權益，

結帳時請主動出示您本人可供優惠的證件。

若結帳時未出示證件，結帳後恕無提供折扣。



自備酒水另酌收酒水服務費300元/桌



館內禁止攜帶寵物



歡迎使用國民旅遊卡

營業時間

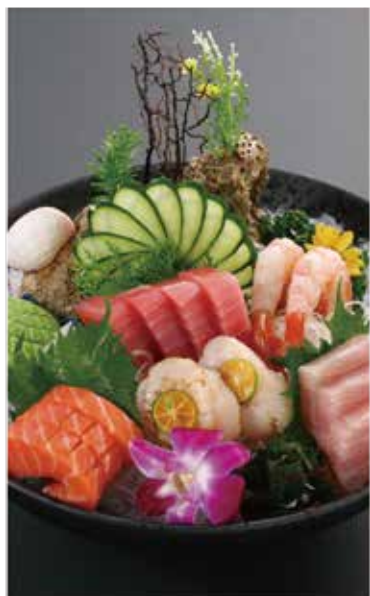
(每周一公休，遇國定假日正常營業)

平日午餐 11:00-14:00 (最後點餐時間13:30)

假日午餐 11:00-14:30 (最後點餐時間14:00)

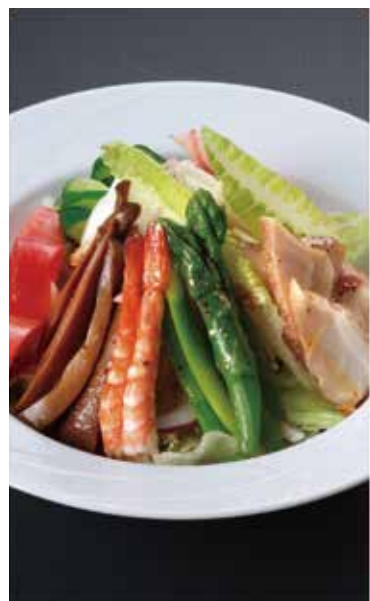
平假日晚餐 17:00-21:00 (最後點餐時間20:30)

不得與其他優惠併用，水源會館公館店保有最終修改、解釋之權利



生魚片 Sashimi

鮪魚 Tuna	7枚\$460
鮭魚/旗魚/紅魷 Salmon/Sailfish/Amberjack	7枚\$420
鮭魚肚 Salmon Belly	7枚\$460
生干貝 Fresh Scallop	5枚\$520
牡丹蝦 Botan Prawn	6枚\$580
盛合 Combination Sashimi	8枚\$480
特盛合 Assorted Sashimi	12枚\$680
主廚盛合 Chef Selection Of Sashimi	14枚\$980



前菜 Appetizer 可素食

 蔬果和風沙拉 Assorted Vegetable Salad, Japanese-Style dressing	每份\$200
和風海鮮沙拉(小) Assorted Seafood Salad (Small) Japanese-Style dressing	每份\$200
和風海鮮沙拉(大) Assorted Seafood Salad (Large) Japanese-Style dressing	每份\$400
松露九孔鮑 Small abalone Salad, Truffle sauce dressing	每粒\$240
山藥細麵 Shred Yam, Mushroom Soy Sauce	每份\$200



自選滷味拼盤

Assorted Marinated Platter

牛腱/豬腱/醉雞/海蜆/五味軟絲

Marinated Beef Shank/Marinated Pork/
Shao-hsing wine Marinated chicken/
Marinated Jellyfish/
Neritic Squid With Five Flavour

單品 Single	每份\$180
雙拼 Two Choices	每份\$360
三拼 Three Choices	每份\$540

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【圖片僅供參考，依實際出品為主】 第2頁



壽司 Sushi  可素食

 豆皮壽司 Inari Sushi	4只\$100
花壽司 Hana Rolled Sushi	5枚\$280
海壽司 Sewed Sushi	8枚\$220
軟殼蟹壽司 Soft Shell Crab Sushi	8枚\$480
握壽司 Nigiri Combination	6枚\$520
鐵火卷 Tuna roll	每份\$220
彩虹鮭魚捲 Rainbow Salmon Roll Sushi	8枚\$880

手捲 Hand Roll

 素手卷 Asparagus Hand Roll	每個\$100
蝦手卷 Shrimp	每個\$100
蘆筍手卷 Asparagus	每個\$100
蝦筍手卷 Shrimp and Asparagus	每個\$120
鮭魚卵手卷 Salmon's Roe	每個\$160

炸物 Fried

炸蝦天婦羅 (4隻) Deep-Fried Shrimp Tempura	每份\$360
 野菜天婦羅 Deep-Fried Vegetables Tempura	每份\$240
酥炸生蠔 (4顆) Deep-Fried Oysters	每份\$280

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海鮮 Seafood

大皇蝦 (6隻) Shrimp (6 pieces) **小份\$560**
蒜蒸 Steamed with Garlic
粉絲煲 Casserole, Bean Vermicelli

清炒蘆蝦仁 **小份\$620**
Shrimp Meat, Shallot, Sauteed
生菜蝦鬆 **小份\$500**
Minced Shrimp, Lettuce, Sauteed

草蝦仁 Shrimp Meat **小份\$480**
果律 Wok-fried With Fruit and Mayonnaise
左公 Sauteed With Chilli Sauce

 **XO醬帶子** **小份\$720**
Scallop, XO sauce, Sauteed

蔥燒烏參 **小份\$480**
Sea Cucumber, Deep-fried onion, Braised

 **避風塘軟殼蟹** **小份\$480**
Soft Shell Crab, Chilli, Deep-fried

芋絲櫻花蝦 **小份\$280**
Shred Tara, Dried Shrimp, Pepper, Deep-fried

鱈魚 (大比目魚) Halibut **每份\$420**
豆酥 Steamed With Crispy Soy Beans
清蒸 Steamed

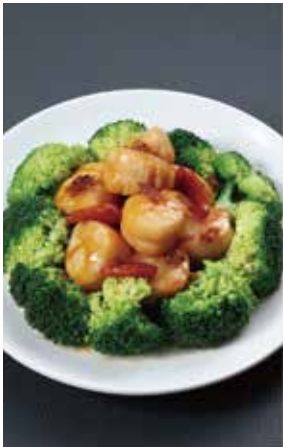
鹽烤青魷下巴 **每份\$480**
Amberjack's chin, Sea salt and Pepper, Broiled

鹽烤鮭魚肚 **每份\$520**
Salmon Belly, Sea salt, Broiled

鹽烤午魚 **每份\$460**
Fourfinger Threadfin, Sea salt, Broiled

鹽烤鯖魚 **每份\$200**
Mackerel, Sea salt, Broiled

鹽烤香魚 (母) **每隻\$180**
Ayu, Sea salt, Broiled



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時令海鮮 Seafood

透抽 Squid 小份\$480
三杯 Sauteed With Gingers and Three-Cup Sauce
鹽烤 Broiled with Sea Salt and Pepper

石斑魚 Grouper
清蒸 Steamed 每份\$1000
二吃 Steamed and Soup 二吃\$1200

山泉鱸魚 Bass Fish 每份\$680
清蒸 Steamed
二吃 Steamed and Soup 二吃\$880

甘樹子午仔魚 每人份\$90
 Fourfinger Threadfin, Steamed with Cordia

牛肉/羊肉 Beef / Lamb


水源極品牛肉 (產地 美國) 每份\$720
 Sliced Boneless Short Rib, Black Pepper, Home Made Sauce, Steamed

水源牛排 (產地 美國) 每件\$360
 Simmered Steak With Home Made Sauce

砂鍋牛尾 (產地 美國) 小份\$580
 Oxtail, Vegetables, Braised

 **水煮牛肉** (產地 美國) 每份\$580
 Boiled Beef in Chilli Oil

 **黑椒牛柳** (產地 澳洲) 小份\$360
 Beef tenderloin, Onion, Black pepper sauce, Stir-fried

 **紅燒牛腩筋** (產地 美國) 小份\$460
 Beef Tendon, Sirloin, Vegetables, Braised

牛肉片 Sliced Beef 小份\$360

蠔油 Sauteed with Oyster sauce

芥藍 Wok-fried with Kale

白灼 Poached (產地 澳洲)

韭黃羊肚絲 (產地 澳洲) 小份\$320
 Lamb Tripe, Leek, Sauteed

羊排 (2隻) Lamb Chops*2 pcs 每份\$320

茴香 Deep-fried With Fennel

燒烤 Grilled With Teriyaki sauce

法式 Deep-fried With Brown Sauce (產地 紐西蘭)

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肉類 Meat

富貴雙味方 (產地 臺灣)

Braised Ham In Honey Sauce Served With Steamed Bun

每人份\$80



左宗棠雞

Chicken, Chilli, Minced Garlic, Sauteed

小份\$280

油淋去骨雞

Chicken, Worcestershire sauce, Deep-Fried

小份\$280

鹽烤松阪豬 (產地 臺灣)

Matsuzake Pork, Sea Salt, Pepper, Broiled

每份\$380



青椒嫩肉絲 (產地 臺灣)

Shred Pork, Green Pepper, Stir-fried

小份\$280

蜜汁咕咾肉 (產地 臺灣)

Pork, Bell Pepper Sweet, and Sour sauce, Stir-fried

小份\$280

梅干扣肉 (產地 臺灣)

Pork, Preserved Vegetable, Steamed

小份\$280

東坡肉代荷葉餅 (產地 臺灣)

Dong Po Pork, Bao, Steamed

小份\$600

子排 Pork spare rib

Deep-Fried With Salted Egg Yolk

小份\$280

香檳 Deep-Fried With Honey Sauce

極汁 Deep-Fried With Maggi Seasoning

(產地 臺灣)

田雞腿 Frog's Leg

小份\$520



麻辣 Sauteed With Spicy Sauce

椒鹽 Deep-Fried With Salt And Pepper

湯品 Soup 可素食

海鮮魚生盅

Sliced Fish With Seafood And Vegetables, Soup

每人份\$120

上湯泡魚生

Sliced Fish, Vegetables, Soup

小份\$280

老薑子雞湯

Chicken Soup With Ginger

小份\$280

海鮮什錦鍋

Assorted Vegetables And Seafood Soup

小份\$420

咖哩海鮮鍋

Curry Seafood Soup In Casserole

小份\$420

海鮮南瓜露

Pumkin Soup With Assorted Seafood

小份\$420

西湖牛肉羹 (產地 澳洲)

Minced Beef Soup

小份\$320

瑤柱海鮮羹

Dried Scallop Soup With Seafood

小份\$320



竹筴鮮菇湯

Bamboo Fungus Soup Simmered With Mushrooms

小份\$280



三絲素湯

Clear Soup With Vegetable

小份\$220



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蔬食 Vegetable 可素食

銀魚莧菜 小份\$200

Simmered Silver Fish, Amaranth, Boiled

櫻花蝦高麗菜 小份\$280

Cabbage, Dried Shrimp, Stir-fried

海鮮絲瓜 小份\$280

Loofah, Assorted Seafood, Braised

蠔油芥蘭 小份\$200

Kale, Oyster sauce, Poached

干扁四季豆 小份\$240

String Bean, Minced Pork, Pickled Vegetable, Wok-fried

 特色羅漢上素 小份\$240

Monk egetable

 蜜汁咕啫素肉 小份\$240

King Oyster Mushroom, Sweet and Sour sauce, Sauteed

細皮嫩肉 小份\$200

Tofu, Garlic, Salty Egg Yolk, Deep-Fried

 水源豆腐 小份\$240


Tofu, The House Specialty, Braised

竹筴蟹肉豆腐 小份\$240

Tofu, Bamboo Fungus, Seafood, Braised

鹹魚雞粒豆腐 小份\$240

Tofu, Diced Salty Fish, Chicken, Braised

 如意紅燒豆腐 小份\$240

Tofu, Mix vegetable, Soy Sauce, Braised (Vegetarian)

季節時蔬 Seasonal Vegetable 時價

 清炒 Sautéed

蒜蓉拌炒 Sautéed with Garlic

飯.麵 Rice And Noodle

螺絲卷/8個(蒸或炸) 每份\$100

Thousand-Layer Bun*8 (Steamed Or Deep-Fried)

什錦炒飯(產地 臺灣) 小份\$200

Fried Rice With Assorted Seafood

青椒牛肉炒飯(產地 澳洲) 小份\$240

Fried Rice With Green Pepper And Beef

鹹魚雞粒炒飯 小份\$240

Fried Rice With Diced Salty Fish And Diced Chicken

海鮮炒麵 小份\$200

Fried Noodle With Assorted Seafood

肉絲炒麵(產地 臺灣) 小份\$200

Fried Noodle With Slice Pork

三絲湯麵 小份\$200

Noodle Soup With Shred Pork, Mushroom And Bamboo Shoots

 水源牛肉麵(產地 美國) 每份\$320

Lamaree Beef Noodles

西京鮭魚飯 每人份\$108

Rice, Miso Salmon, Broiled

 素炒麵 小份\$200

Fried Noodle With Vegetarian

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【圖片僅供參考，依實際出品為主】 第7頁

自慢料理 Home-Cooking

- | | |
|---|----------|
| 原盅三絲魚翅
Braised Superior Shark's Fin with Chicken Soup | 每盅\$360 |
| 原盅濃湯大魚翅
Braised Shark's Fin with Chicken Soup | 每盅\$480 |
| 原盅雞汁大排翅
Braised Shark's Fin with Chicken Soup | 每盅\$780 |
| 整干貝佛跳牆
"FO TIAO QIANG" Braised With Dry-Scallop, Pork, Fish Maw, Taro, Soup | 每盅\$280 |
| 鮑魚佛跳牆
"FO TIAO QIANG" Braised With Abalone, Pork, Fish Maw, Taro, Soup | 每盅\$380 |
| 黃金鮑烏參
Braised Whole Abalone With Sea Cucumber | 每人份\$480 |
| 黃金鮑花膠
Braised Whole Abalone With Fish Maw | 每人份\$480 |

以下品項須2天前預訂

- | | |
|---|----------|
| 花膠滷白菜
Chinese Cabbage, Pork, Shiitake, Fish Maw, Stewed | 小份\$480 |
| 御品佛跳牆
"FO TIAO QIANG" Braised With Pork, Fish Maw, Taro, Soup | 每甕\$1200 |
| 魚翅佛跳牆
"FO TIAO QIANG" Braised With Sharks Fin, Pork, Fish Maw, Taro, Soup | 每甕\$2000 |
| 上湯芽白燉土雞
Braised Chicken With Chinese cabbage in Jin-hwa Ham Soup | 半隻\$1500 |
| 上湯竹筍燉土雞
Braised Chicken With Bamboo shoot in Jin-hwa Ham Soup | 全隻\$2400 |

雞湯可再自由搭配以下食材，讓湯品更加豐富

- | | |
|---------|--------|
| 整干貝【5只】 | \$ 500 |
| 大排翅【2片】 | \$1000 |
| 鮮鮑【5只】 | \$ 500 |
| 黃金鮑【5只】 | \$1000 |



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港式點心 Dim Sum  **可素食**

蟹黃蒸燒賣 每份\$148

Steamed Pork Dumpling With Fish Roe

金牌鹹水餃 每份\$118

Deep-Fried Glutinous Rice Dumpling

五香芋頭糕 每份\$98

Steamed Taro Cake With Dried Pork

臘味蘿蔔糕 每份\$98

Pan-Fried Turnip Cake With Dried Pork

三絲炸春捲 每份\$98

Deep-Fried Spring Rolls

蜜汁叉燒酥 每份\$118

Honey BBQ Pork Puff Pastry

蟹黃帶子餃 每份\$148

Steamed Pork Dumpling Stuffed With Scallop And Fish Roe

 **蠔汁炆牛肚** 每份\$118

Steamed Ox Tripe In Oyster Sauce

牛肉滑腸粉 每份\$128

Steamed Rice Noodle Roll With Minced Beef

鮮蝦滑腸粉 每份\$148

Steamed Rice Noodle Roll With Shrimp

梅汁蒸排骨 每份\$118

Steamed Spare Ribs With Plum Sauce

蠔皇叉燒包 每份\$118

Steamed B. B. Q. Pork Bun

 **豉汁蒸鳳爪** 每份\$118

Steamed Chicken Feet With Black Bean Sauce

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芋香海棠果

Steamed Pork Meatball With Taro

每份\$148

水晶蝦餃皇

Steamed Dumplings Stuffed With Shrimp

每份\$148

沙律虎皮卷

Deep-Fried Tofu Skin Rolls Stuffed With Shrimps

每份\$148

魚翅灌湯包

Steamed Shark's Fin And Pork Dumpling In Broth

每盅\$208

焗烤白菜

Baked Cream Cabbage

每份\$168



圓籠素餃

Steam Vegetarian Dimplings

每份\$118

西杏明蝦卷

Deep-Fried Prawn Rolls With Sliced Almond

每份\$148

葡式蛋塔

Baked Egg Custard Tart

每份\$118

棗泥芝麻球

Deep-Fried Glutinous Rice Balls With Sesame

每份\$98



鴛鴦紅豆糕

Red Bean and Coconut Pulp Cake

每份\$98

芒果奶酪 (夏季限定)

Mango Panna Cotta (Season-Limited)

每份\$78

養身龜苓膏 (夏季限定)

Guling Jelly Served with Honey (Season-Limited)

每份\$78



本會館食材採用台灣豬，請安心食用

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