About US

關於頂鮮

源自於1958年台灣最頂級新鮮的海鮮餐廳「頂鮮」
創立基礎源自於一甲子對頂級海鮮美食的堅持與研發精神
講究現場即時烹調及精緻細膩的服務品質
成立以來不斷創造海鮮美食的經典與傳承

菜單依季節食材調整，菜色以現場實物為主，圖片僅供參考
以上價格依新台幣計算，另加10%服務費，如有對特定食材過敏敬請事先告知

頂鮮 DINGXIAN 台南擔仔麵

用餐須知
Dining Information

肉品來源 Meat Origin

豬肉－台灣

Pork – Taiwan

羊肉－紐西蘭

Lamb – New Zealand

牛肉－日本、美國、澳洲

Beef – Japan / USA / Australia

Dingxian

套餐菜單

SET MENU

頂鮮 DINGXIAN
台南擔仔麵

個人精緻套餐/位
Set Menu/ per person
NT$1,280+10%

酒香聖女果晶凍
聖女茄/伏特加/荔枝晶凍
Lychee Vodka-Marinated Cherry Tomatoes with Crystal Jelly

干貝傳香佛跳牆
日本干貝/排骨/雞腿/翅唇/魚皮/芋頭
Double-Boiled Chicken Broth with Scallop in Taiwanese Style

雙蒜風味蒸草蝦
草蝦/葛粉/金銀蒜
Steamed Shrimp with Garlic Flavor

老酒鳳梨糖醋豚
鳳梨啤酒/梅花肉/果醋
Sweet and Sour Pork with Aged Rice Wine Pineapple Sauce

樹子清蒸三角魚
金錢仔/樹子冬瓜醬
Steamed Ponyfish with Fermented Cummingcordia

黃金酥皮炸蝦卷
蝦仁/花枝漿/荸薺
Golden Crispy Shrimp Roll

經典台南擔仔麵
古式精燉肉燥/蝦/干貝絲/油麵/銀芽
Traditional Danzai Noodle Soup

四季精選鮮果盤
時令鮮果
Seasonal Fresh Fruit

古法手做黑豆花
黑豆/芝麻/黑糖水/配料3款
Homemade Black Sesame Tofu Pudding

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頂鮮 DINGXIAN
台南擔仔麵

個人精緻套餐/位
Set Menu/ per person
NT$1,880+10%

香煎干貝溫沙拉
北海道干貝/魚子醬/野米/藜麥/節瓜
Pan-Seared Scallop with Salad

鮑魚傳香佛跳牆
鮑魚/干貝/排骨/雞腿/翅唇/魚皮/芋頭
Double-Boiled Chicken Broth with Abalone in Taiwanese Style

法式水果焗虎蝦
海虎蝦/水果/沙拉焗醬
Cheesy Baked King Prawn with Fruit in French Style

醇咖炙煎黑豚排
豚排/椰絲/咖啡
Pan-Seared Kurobuta Pork Chop with Curry

鳳梨豆醬午仔魚
午仔魚/菌菇/鳳梨黃豆醬
Steamed Threadfin with Pineapple Miso

黃金蝦卷花枝丸
鮮蝦/花枝/魚漿/蒓薺
Crispy Shrimp Roll and Cuttlefish Balls

經典台南擔仔麵
古式精燉肉燥/蝦/干貝絲/油麵/銀芽
Traditional Danzai Noodle Soup

四季精選鮮果盤
時令鮮果
Seasonal Fresh Fruit

紅棗杏仁銀耳露
紅棗/南杏/白木耳/冰糖
Dried Jujube Almond Snow Fungus Sweet Soup

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台南擔仔麵

個人精緻套餐/位
Set Menu/ per person
NT$2,680+10%

嚴選特級生魚片
三色刺身/北海道干貝
Premium Sashimi Selection

魚翅傳香佛跳牆
魚翅/干貝/排骨/雞腿/翅唇/魚皮/芋頭
Double-Boiled Chicken Broth with Shark's Fin in Taiwanese Style

酪梨鮮蔬明蝦球
明蝦/酪梨/綜合鮮蔬/油醋醬/草莓醬
Pan-Seared Prawn Balls with Avocado and Vegetables

燒烤紐西蘭羊肩排
小羔羊肩排/羊韻白玉糕/黑椒醬
Grilled New Zealand Lamb Chop

蒜香清蒸龍膽魚
龍膽石斑/葛粉/金銀蒜
Steamed Giant Grouper with Scallion Soy Sauce

羊肚珍蕈佐蘆筍
羊肚菌/甜椒/蘆筍
Honeycomb Morel with Asparagus

經典台南擔仔麵
古式精燉肉燥/蝦/干貝絲/油麵/銀芽
Traditional Danzai Noodle Soup

四季精選鮮果盤
時令鮮果
Seasonal Fresh Fruit

冰淇淋茗茶雪燕
雪燕/香草冰淇淋/琥珀茶凍/麻糬/酒漬蘋果/茗茶糖蜜/龍眼蜜/巴薩米克醋
Stewed Snow Swallow with Tea Jelly and Ice Cream

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頂鮮 DINGXIAN
台南擔仔麵

個人精緻套餐/位
Set Menu/ per person
NT$3,680+10%

嚴選頂級生魚片
四色刺身/北海道干貝
Premium Sashimi Selection

蟹黃魚翅海鮮盅
魚翅排/蟹膏/蟹肉/玉米雞/金華火腿/紹興酒
Stewed Shark's Fin with Crab Roe

鮮露清蒸活龍蝦
活龍蝦/葛粉/青蔥
Steamed Boston Lobster with Scallion Soy Sauce

蒜香松露骰子和牛
松露/日本和牛/蒜
Diced Wagyu with Truffle and Garlic

蔥香清蒸紅條魚
紅條魚/青蔥
Steamed Coral Grouper with Scallion Soy Sauce

蟹肉白醬焗菜膽
蟹肉/干貝/奶焗醬/白菜心
Baby Bok Choy and Crab Baked in Cream Sauce

經典台南擔仔麵
古式精燉肉燥/蝦/干貝絲/油麵/銀芽/鮮熬清湯
Traditional Danzai Noodle Soup

四季精選鮮果盤
時令鮮果
Seasonal Fresh Fruit

椰漿木瓜哈士膜
椰奶/熟成木瓜/哈士膜
Stewed Hasma with Coconut Milk in Papaya

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頂鮮 DINGXIAN
台南擔仔麵

蛋奶素套餐/位
Egg & Dairy Vegetarian Set Menu/ per person
NT$1,580+10%

天貝彩蝶時時春
天貝/有機生菜/蒟蒻/醋膏
Tempeh Garden Salad with Konjac & Vinegar Glaze

金玉紅藜燴什錦
南瓜/紅藜麥/綜合菌菇/大白菜
Pumpkin & Quinoa Braised Assorted Mushrooms with Napa Cabbage

蠔皇素燒雙冬寶
豆苗/花菇/筍
Braised Mushrooms with Bamboo Shoots in Oyster-Style Sauce (Vegetarian)

松露葵花黃金盞
松露/瓜子仁/蔬菜丁/窩窩頭
Black Truffle Pumpkin Nest with Sunflower Seeds & Vegetable Dice

沉香映月撥清波
芋頭/豆腐腦/海帶芽
Taro & Silken Tofu in Seaweed Broth

百合鳳果拌鮮蔬
百合/鳳果/時令鮮蔬
Lily Bulb with Seasonal Vegetables & Fruit Pearls

八珍聚寶滿罈香
牛肝菌/羊肚菌/蟲草花/姬松茸/芋頭/娃娃菜/紅棗/猴頭菇
Eight Treasures Herbal Mushroom Hot Pot

四季精選鮮果盤
時令鮮果
Seasonal Fresh Fruit

紅棗杏仁銀耳露
紅棗/南杏/白木耳/冰糖
Red Date Almond & White Fungus Sweet Soup

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Dingxian

桌菜菜單

TABLE MENU

頂鮮
DINGXIAN
台南擔仔麵

桌菜/ 桌(10位)

Table Menu/ per table(10 persons)

NT$16,800+10%

台式古味冷菜盤
Taiwanese Cold Cut Plate

錦繡什錦海鮮羹
Classic Assorted Seafood Thick Soup

原味川燙鮮白蝦
Poached Fresh White Shrimp

鳳梨豆醬午仔魚
Steamed Threadfin with Pineapple Miso

粵式脆皮龍江雞
Cantonese Crispy Chicken

老酒鳳梨糖醋豚
Sweet and Sour Pork with Aged Rice Wine Pineapple Sauce

黃金酥皮炸蝦卷
Golden Crispy Shrimp Roll

黃金鯧魚米粉湯
Golden Pomfret with Rice Noodle Soup

四季精選鮮果盤
Seasonal Fresh Fruit

古法手做黑豆花
Homemade Black Sesame Tofu Pudding

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頂鮮 DINGXIAN
台南擔仔麵

桌菜 / 桌(10位)
Table Menu / per table(10 persons)
NT$26,800+10%

嚴選特級生魚片
Premium Sashimi Selection

魚翅傳香佛跳牆
Double-Boiled Chicken Broth with Shark's Fin in Taiwanese Style

雙蒜風味蒸虎蝦
Steamed Prawn with Garlic Flavor

粵式脆皮龍江雞
Cantonese Crispy Chicken

黃金蝦卷花枝丸
Crispy Shrimp Roll and Cuttlefish Balls

清蒸風味龍膽魚
Steamed Giant Grouper with Scallion Soy Sauce

法式南瓜焗干貝
French Cheesy Baked Scallop with Pumpkin

蕈菇蟲草燉雞盅
Stewed Chicken Broth with Cordyceps and Mushrooms

四季精選鮮果盤
Seasonal Fresh Fruit

冰淇淋茗茶雪燕
Stewed Snow Swallow with Tea Jelly and Ice Cream

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頂鮮 DINGXIAN
台南擔仔麵

桌菜 / 桌(10位)
Table Menu / per table(10 persons)
NT$36,800+10%

嚴選頂級生魚片
Premium Sashimi Selection

磯煮鮑魚和風沙拉
Japanese Braised Abalone Salad

紅燒雞湯魚翅盅
Braised Shark's Fin in Chicken Broth

鮮露清蒸活龍蝦
Steamed Boston Lobster with Scallion Soy Sauce

燒烤紐西蘭羊肩排
Grilled New Zealand Lamb Shoulder Chop

蔥香清蒸紅條魚
Steamed Coral Grouper with Scallion Soy Sauce

蟹肉白醬焗菜膽
Baby Bok Choy and Crab Baked in Cream Sauce

羊肚珍蕈佐蘆筍
Honeycomb Morel with Asparagus

四季精選鮮果盤
Seasonal Fresh Fruit

椰漿木瓜哈士膜
Stewed Hasma with Coconut Milk in Papaya

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Dingxian

單點菜單

À LA CARTE MENU

頂鮮 DINGXIAN
台南擔仔麵

開胃前菜Appetizers

磯煮鮑魚和風沙拉 520
磯煮南非鮑/ 綜合活氧蔬果/和風油醋
Japanese Braised Abalone Salad

金鑲中卷 680
皮蛋/鹹蛋黃/雞蛋/豆仁/中卷
Chilled Stuffed Squid with Salted Egg Yolk and Savory Filling

綜合生魚片 480
時令生魚/蘿蔔/四季桔/研磨山葵
Premium Sashimi Selection

青甘(獅魚)生魚片 880
青甘(獅魚)生魚片/蘿蔔/四季桔/研磨山葵
Premium Amberjack Sashimi

經典肉品Meat Selections

乾煎日本和牛佐松露鹽 1280
日本和牛/松露鹽
Japanese Wagyu with Truffle Salt (Pan-Seared)

乾煎澳洲和牛佐松露鹽 1080
澳洲和牛/松露鹽
Australian Wagyu with Truffle Salt (Pan-Seared)

蜜醬香煎究好豬 880
究好豬/蜜汁醬
Pan-Seared Kurobuta Pork with Honey Glaze

燒烤紐西蘭羊肩排 980
小羔羊肩排/羊韻白玉糕/黑椒醬
Grilled New Zealand Lamb Shoulder

粵式脆皮龍江雞 1680
放山雞/特製椒鹽/蒜汁/水果莎莎
Crispy Roast Chicken (Cantonese Style)

蒜片美國Ribeye牛排 1800
蒜片/美國Ribeye牛排
US Ribeye Steak with Crispy Garlic Slices

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頂鮮 DINGXIAN
台南擔仔麵

精選海鮮Premium Seafood

鮮露清蒸活龍蝦 時價
活龍蝦/葛粉/青蔥
Steamed Boston Lobster with Scallion Soy Sauce

虎蝦(蒸蒜泥/蒜末乾煎/奶油焗烤) 680
海虎蝦/葛粉（蒜蓉醬/黑胡椒粒/奶油焗烤醬）
Prawn(Steamed with Garlic / Pan-Seared / Baked in Cream Sauce)

川燙小白蝦 480
白蝦
Poached Fresh Shrimp

黃金蝦卷花枝丸 480
手剝蝦仁/手切花枝/花枝漿/荸薺/網油
Crispy Shrimp Roll and Cuttlefish Balls

蟹肉白醬焗菜膽 320
蟹肉/干貝/奶焗醬/白菜心
Baby Bok Choy and Crab Baked in Cream Sauce

龍膽魚(蔥香/剁椒/醬燒) 880
龍膽石斑/葛粉(魚露/紅燒料/剁椒醬)
Giant Grouper（Scallion Oil / Chopped Chili / Soy Sauce Glaze）

龍虎斑(蔥香/剁椒/醬燒) 1280
龍虎石斑/葛粉(魚露/紅燒料/剁椒醬)
Tiger Grouper（Scallion Oil / Chopped Chili / Soy Sauce Glaze）

紅條魚(蔥香/剁椒/醬燒) 1880
東星石斑/葛粉(魚露/紅燒料/剁椒醬)
Coral Grouper（Scallion Oil / Chopped Chili / Soy Sauce Glaze）

酥炸金鯧魚 1280
金鯧魚(蒜酥/辣椒)
Crispy Golden Pomfret

鸚哥魚(XO醬清炒/糖醋) 880
青衣清肉/xo醬or糖醋汁/彩椒
Parrotfish（Stir-Fried with XO Sauce / Sweet & Sour）

南非鮑魚(清蒸/蒜煎) 時價
南非鮑魚(清蒸/蒜煎)
South African Abalone（Steamed / Pan-Seared with Garlic）

過橋南非鮑魚 時價
南非鮑魚/上湯/銀芽/薑絲/枸杞
South African Abalone in Chicken Broth

九孔鮑魚(五味醬/蒜香乾煎/清蒸) 680
九孔鮑魚(五味醬/蒜香乾煎/清蒸)
Baby Abalone（Five-Flavor Sauce / Pan-Seared with Garlic / Steamed）

香煎干貝佐沙拉 520
北海道干貝/魚子醬/野米/藜麥/節瓜
Pan-Seared Scallops with Greens Salad

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頂鮮 DINGXIAN
台南擔仔麵

燉湯Signature Soups

紅燒雞湯魚翅盅 1380
魚翅排/土雞/金華火腿/紹興酒
Braised Shark's Fin in Chicken Broth

紅燒雞湯鱔翅盅 980
魚翅/土雞/金華火腿/紹興酒
Braised Premium Shark's Fin in Chicken Broth

鱔翅傳香佛跳牆 980
魚翅/干貝/排骨/雞腿/翅唇/魚皮/芋頭
Double-Boiled Chicken Broth with Premium Shark's Fin in Taiwanese Style

蟹黃雞湯魚翅盅 1680
手拆蟹膏蟹肉/魚翅排/玉米雞/金華火腿/老酒
Stewed Shark's Fin with Crab Roe

魷魚螺肉蒜片湯 1280
乾魷魚/螺肉罐/蒜苗/筍片菌菇/排骨酥
Garlic Seafood Soup with Squid and Sea Snails

頂級魚翅鮑魚砂鍋雞湯 8880
嚴選魚翅/黃金鮑魚/北海道干貝/老火白湯/土雞
Double-Boiled Chicken Claypot Soup with Premium Shark's Fin & Abalone

蕈菇蟲草燉雞盅 280
綜合蕈菇/蟲草花/枸杞/螺片/土雞
Stewed Chicken Broth with Cordyceps and Mushrooms

台灣經典Taiwanese Signatures

魷魚豆干客家小炒 380
魷魚/豆干/五花肉/開陽/蒜苗
Hakka Stir-Fried Squid with Dried Tofu

蒜苗炒三層豬肉片 380
蒜苗/辣椒/豬肉/豆豉
Stir-Fried Pork Belly with Garlic Sprouts

青龍椒小魚干臭豆腐 380
青龍椒/小魚乾/臭豆腐/蒜頭
Stir-Fried Stinky Tofu with Green Chili & Dried Anchovies

高粱酒/墨魚香腸雙拼 280
高粱酒/墨魚香腸/蒜苗/蒜片
Gaoliang & Cuttlefish Sausage Platter

黃金烏魚子片 520
烏魚子/蘿蔔/蘋果/蒜苗
Sliced Premium Mullet Roe

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頂鮮 DINGXIAN
台南擔仔麵

時令蔬食Vegetables

火燒蝦乾高麗菜 320
火燒蝦乾/辣椒/蒜頭/高麗菜
Stir-Fried Cabbage with Dried Sakura Shrimp

蛤蜊炒台灣絲瓜 320
spa蛤蜊/台灣絲瓜
Stir-Fried Loofah with Clams

菌菇清炒西蘭花 280
綜合菌菇/青花菜
Stir-Fried Broccoli with Assorted Mushrooms

貝絲川耳娃娃菜 280
干貝絲/川耳/娃娃菜/冬蝦
Baby Napa Cabbage with Shredded Scallop & Black Wood Ear

羊肚珍蕈佐蘆筍 580
羊肚菌/蘆筍/季節時蔬
Honeycomb Morel with Asparagus

乾煸肉末四季豆 280
四季豆/肉末/開陽/欖菜
Pan-Seared Green Beans with Minced Pork

主食Staple Food

台南擔仔麵(米粉) 120
古式精燉肉燥/蝦/干貝絲/油麵(米粉)/銀芽
Tainan Danzi Noodles / Rice Noodles

金銀鹹豬肉炒飯 480
蛋/鹹豬肉/蒜粒/蔥粒/台梗九號
Golden Fried Rice with Cured Pork, Egg & Garlic

黃金鯧魚米粉鍋 1380
黃金鯧魚/米粉/高麗菜/菌菇/蒜苗/蛋酥/油蔥
Golden Pomfret with Rice Noodles Soup

甜品Desserts

現沖手工黑豆花 420
黑豆/芝麻/黑糖水/配料3款
Homemade Black Sesame Tofu Pudding

紅棗杏仁銀耳露 180
紅棗/南杏/白木耳/冰糖
Dried Jujube Almond Snow Fungus Sweet Soup

冰淇淋茗茶雪燕 380
雪燕/香草冰淇淋/琥珀茶凍/麻糬/酒漬蘋果/茗茶糖蜜/龍眼蜜/巴薩米克醋
Stewed Snow Swallow with Tea Jelly and Ice Cream

椰漿木瓜哈士膜 380
椰奶/熟成木瓜/哈士膜
Stewed Hasma with Coconut Milk in Papaya

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Dingxian

飲品菜單

DRINK MENU

頂鮮 DINGXIAN 台南擔仔麵

軟性飲料 Soft Drinks

Coke	330ml	100
Sprite	330ml	100
Soda Water	330ml	100
Tonic Water	330ml	100

水 Water

S.Pellegrino	1L	180
Acqua Panna	1L	180

無酒精調飲 Macktail

檸檬冬瓜飲 Lemon Winter Melon	-	220
山楂烏梅氣泡飲 Hawthorn & Plum Sparkling Drink	-	220
鳳梨啤酒綠 Pineapple Beer Green Tea	-	220

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台南擔仔麵

果汁 Fresh Juice

柳橙汁 Orange Juice	180 杯/Glass	680 壺/Pot
奇異果汁 Kiwi Juice	200 杯/Glass	720 壺/Pot
火龍果鳳梨汁 Dragon Fruit & Pineapple Juice	200 杯/Glass	720 壺/Pot

咖啡 Coffee

義式濃縮 Espresso	120 杯/Glass
美式咖啡 Americano	160 杯/Glass
拿鐵咖啡 Latte	180 杯/Glass
西西里咖啡 Sicilian Lemon Coffee	180 杯/Glass

茶 Tea

2005年特級熟普洱茶 2005 Special Edition Ripe Pu'er Tea	200 壺/Pot
龍眼花茶（無咖啡因） Longan Flower Tea （Caffeine-free）	220 壺/Pot
頂鮮茉莉白茶 Premium Jasmine White Tea	260 壺/Pot
梨山福壽茶 Fushoushan High Mountain Tea	260 壺/Pot

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