

👍 本店推介 Recommended

🌶️ 辣 Spicy

★ 新品推介 New Product

CHA FAN

# 叁茶陸飯

枱號/外賣 \_\_\_\_\_

數量 \_\_\_\_\_

經手人 \_\_\_\_\_

## 小吃 Starters 加10元可添加手工花椒麻辣醬



- |   |   |
|---|---|
| 👍 1001 塔香鹽酥雞<br>Crispy Popcorn Chicken with Basil \$48 <input type="checkbox"/>           | 1013 香辣鹽酥雞 🌶️<br>Spicy Crispy Popcorn Chicken with Basil \$48 <input type="checkbox"/>                          |
| 👍 1002 滷味拼盤(小) 花生,蛋,金錢肚,豆干,雞翼<br>Stew Platter (S) \$58 <input type="checkbox"/>           | 1014 塔香鹽酥綜合拼盤 花枝丸,香腸,鹽酥雞,甜不辣 \$88 <input type="checkbox"/>  |
| 👍 1003 滷味拼盤(大) 花生,蛋,金錢肚,豆干,雞翼<br>Stew Platter (L) \$88 <input type="checkbox"/>           | 1015 鹽酥雞肚菇 (素食)<br>Spicy Crispy Eryngil Mushroom (Vegetarian) \$42 <input type="checkbox"/>                     |
| 1004 麻辣拼盤(小) 花生,蛋,金錢肚,豆干,雞翼<br>Spicy Platter (S) 🌶️🌶️ \$68 <input type="checkbox"/>       | 1017 椒鹽百葉豆腐<br>Deep Fried Tofu with Pepper and Salt \$45 <input type="checkbox"/>                               |
| 1005 麻辣拼盤(大) 花生,蛋,金錢肚,豆干,雞翼<br>Spicy Platter (L) 🌶️🌶️ \$98 <input type="checkbox"/>       | 1018 香煎蔥油餅(個)<br>Fried Scallion Pancake (pc) \$28 <input type="checkbox"/>                                      |
| 1006 滷蛋(隻)<br>Stewed Egg (pc) \$10 <input type="checkbox"/>                               | 1019 香煎韭菜餅(4個)<br>Fried Chives Pancake (4pcs) \$32 <input type="checkbox"/>                                     |
| 1008 滷雞中翼(4隻)<br>Stewed Chicken Wings (4pcs) \$36 <input type="checkbox"/>                | ★ 1021 古早味地瓜條(椒鹽粉/梅子粉)<br>Taiwanese Sweet Potato Strips (Pepper Salt/Plum Powder) \$48 <input type="checkbox"/> |
| 1009 芝士蘑菇雞翼(4隻)<br>Chicken Wings Stuffed with Cheese (4pcs) \$55 <input type="checkbox"/> | ★ 1022 府城手工炸蝦卷(4條)<br>Fried Shrimp Roll (4pcs) \$48 <input type="checkbox"/>                                    |
| 1010 台灣香腸<br>Taiwanese Sausage \$32 <input type="checkbox"/>                              | ★ 1023 招牌滷鴨舌<br>Stewed Duck Tongue \$55 <input type="checkbox"/>  |
| 1011 台灣花枝丸(5粒)<br>Taiwanese Squid Ball (5pcs) \$42 <input type="checkbox"/>               | ★ 1024 招牌古早味滷味拼盤(小)<br>花生,蛋,金錢肚,豆腐,雞翼,肺片,鴨舌<br>Stewed Platter (S) \$88 <input type="checkbox"/>                 |
| 👍 1012 香酥炸雞排<br>Crispy Chicken Fillet \$48 <input type="checkbox"/>                       | ★ 1025 招牌古早味滷味拼盤(大)<br>花生,蛋,金錢肚,豆腐,雞翼,肺片,鴨舌<br>Stewed Platter (L) \$138 <input type="checkbox"/>                |

## 涼菜 Cold Dishes

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|---|---|
| 👍 2001 皮蛋豆腐<br>Tofu with Thousand Egg \$48 <input type="checkbox"/>       | 2002 蒜泥白肉<br>Sliced Pork with Mashed Garlic Sauce \$48 <input type="checkbox"/> |
| 2003 重慶口水雞 🌶️🌶️🌶️<br>Spicy Chilled Chicken \$72 <input type="checkbox"/>  | 2004 當花雕遇上雞<br>Shaoxing Drunken Chicken \$72 <input type="checkbox"/>           |
| 2005 花雕醉雞卷<br>Shaoxing Drunken Chicken Roll \$78 <input type="checkbox"/> | 2006 麻辣青瓜 🌶️<br>Chinese Pickled Cucumber \$38 <input type="checkbox"/>          |
| 2007 和風秋葵<br>Taiwanese Okra \$42 <input type="checkbox"/>                 | 2008 涼拌蒜香四季豆<br>Green Bean with Garlic Sauce \$38 <input type="checkbox"/>      |



## 豬 Pork

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|---|--|
| 👍 4001 蒜爆豬五花<br>Fried Pork Belly with Scallion \$82 <input type="checkbox"/>                              | 4002 秋葵醬爆嫩豬肝 🌶️<br>Stir-Fried Pig Liver \$82 <input type="checkbox"/>                            |
| 👍 4003 特色客家小炒 🌶️<br>Special Stir-fried Hakka Mix \$88 <input type="checkbox"/>                            | 4004 鳳梨黑醋骨<br>Black Vinegar Pork with Pineapple \$88 <input type="checkbox"/>                    |
| 👍 4005 川椒回鍋肉 🌶️<br>Twice-cooked Pork with Sichuan Pepper \$82 <input type="checkbox"/>                    | 4006 四季肥腸 🌶️🌶️<br>String Bean Minced Pork with Pig Intestine \$82 <input type="checkbox"/>       |
| 4007 手工蒼蠅頭 韭菜花粒、鮮肉碎粒 🌶️<br>Minced Pork with Chives \$68 <input type="checkbox"/>                          | 4008 鴨血腸旺(煲) 🌶️🌶️<br>Stir-fried Pig Intestine (Liver, Blood Jelly) \$88 <input type="checkbox"/> |
| ★ 4009 韭菜花炒皮蛋鮮肉碎<br>Stirred Fried Chives with Preserved Egg and Minced Pork \$78 <input type="checkbox"/> | ★ 4010 古早味紅燒大腸豆腐煲<br>Stewed Taiwanese Tofu Pot with Pig Intestine \$78 <input type="checkbox"/>  |
| ★ 4011 麻香杞子炒豬腰<br>Stirred Fried Pigs Kidney with Goji Berry \$88 <input type="checkbox"/>                 |  |

## 雞 Chicken

- |   |   |      |      |
|---|---|------|------|
| 👍 6001 經典三杯雞(煲) 🌶️<br>Three Sauce Chicken \$88 <input type="checkbox"/>                   | 6002 招牌蔥油雞—半隻<br>Poached Chicken with Scallion Oil (half) \$128 <input type="checkbox"/>                    | 4010 | 6006 |
| 6003 招牌蔥油雞—全隻<br>Poached Chicken with Scallion Oil (whole) \$198 <input type="checkbox"/> | ★ 6006 花蓮剝皮辣椒炒雞煲 🌶️🌶️<br>Taiwanese Style Chicken Pot with Peeled Chili Pepper \$88 <input type="checkbox"/> |      |      |

## 海鮮 Seafood

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|--|--|---|--|
| 7001 塔香炒海瓜子<br>Stir-fried Clams with Spices \$98 <input type="checkbox"/>  | 7002 蚵仔煎<br>Oyster Omelet \$98 <input type="checkbox"/>            | 7003 三杯中卷(鮮魷魚) 🌶️<br>Three Sauce Squid \$108 <input type="checkbox"/>           | 7004 川味水煮桂花魚片 🌶️🌶️🌶️<br>Spicy Boiled Fish Fillet \$168 <input type="checkbox"/>                |
| 👍 7006 台南鳳梨蝦球<br>Prawn with Pineapple Sauce \$108 <input type="checkbox"/> | 7007 蛤仔絲瓜<br>Fried Loofah with Clams \$78 <input type="checkbox"/> | 7009 金沙蝦球<br>Fried Prawn with Salted Edd Yolk \$108 <input type="checkbox"/>    | 7010 原條糖醋桂花魚<br>Sweet and Sour Mandarin Fish \$188 <input type="checkbox"/>                    |
|  |  | 7011 脆卜卜蚵仔酥<br>Taiwanese Deep Fried Oyster Omelet \$98 <input type="checkbox"/> | ★ 7012 古早味樹子蒸桂花魚<br>Steamed Mandarin Fish with Cordia Dichotoma \$188 <input type="checkbox"/> |
|  |  | ★ 7013 煎封桂花魚<br>Fried Mandarin Fish \$188 <input type="checkbox"/>              | ★ 7014 鮮味海鮮豆腐煲<br>Assorted Seafood and Tofu Pot \$128 <input type="checkbox"/>                 |



## 牛 Beef

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|---|---|--|--|
| 👍 5001 祕制沙茶牛肉<br>Beef with Satay Sauce \$88 <input type="checkbox"/>                              | 👍 5002 京蔥爆牛肉<br>Beef with Green Onion Sauce \$88 <input type="checkbox"/> | 5003 川味水煮牛肉 🌶️🌶️🌶️<br>Spicy Boiled Beef \$128 <input type="checkbox"/> | 5005 麻辣牛腱蘿蔔煲 🌶️🌶️🌶️<br>Spicy Beef Shank and Chinese Radish \$98 <input type="checkbox"/> |
| 5006 蜜糖黑椒牛柳粒 🌶️<br>Stir-fried Diced Beef and Black Pepper and Honey \$98 <input type="checkbox"/> | 5005  | 5006   |  |

## 雞蛋蔬菜 Egg & Vegetables

- |  |   |   |  |
|--|---|---|--|
| 8003   | 8017  | 8016  | 8015   |
| 8001 川味麻婆豆腐 🌶️<br>Spicy Ma Po Tofu \$68 <input type="checkbox"/>               | 8003 鹹蛋炒苦瓜<br>Fried Bitter Melon with Salted Egg \$70 <input type="checkbox"/>        | 8004 清炒當季時蔬<br>Fried Seasonal Vegetables \$62 <input type="checkbox"/>                                  | 8005 家鄉菜脯蛋<br>Fried Egg with Preserved Radish \$68 <input type="checkbox"/>        |
| 8006 干煸四季豆<br>String Bean with Minced Pork \$68 <input type="checkbox"/>       | 8007 香蒜炒雜菜<br>Fried Assorted Vegetables with Garlic \$68 <input type="checkbox"/>     | 8009 台灣櫻花蝦高麗菜<br>Sakura Shrimp Cabbage \$78 <input type="checkbox"/>                                    | 8010 蝦球炒蛋<br>Fried Egg with Shrimp \$98 <input type="checkbox"/>                   |
| 8011 台灣櫻花蝦炒絲瓜<br>Fried Loofah with Sakura Shrimp \$75 <input type="checkbox"/> | 8012 麻辣鴨血豆腐(煲) 🌶️🌶️<br>Spicy Duck Blood Jelly with Tofu \$82 <input type="checkbox"/> | 8013 台式炒鴨血 🌶️<br>Fried Duck Blood Jelly \$72 <input type="checkbox"/>                                   | 8014 三杯杏鮑菇(煲) 🌶️<br>Three Sauce Eryngil Mushroom \$72 <input type="checkbox"/>     |
|  | 8015 金沙豆腐<br>Deep Fried Tofu with Salted Egg Yolk \$72 <input type="checkbox"/>       | ★ 8016 宜蘭手工西魯肉 白菜、豬肉、蛋<br>Stewed Sliced Pork with Chinese Cabbage and Egg \$88 <input type="checkbox"/> | ★ 8017 香腸高麗菜<br>Fried Cabbage with Taiwanese Sausage \$78 <input type="checkbox"/> |
|  |   | ★ 8018 鮮炒綜合菇<br>Fried Assorted Mushroom \$88 <input type="checkbox"/>                                   | ★ 8019 樹子炒油麥菜<br>Fried Lettuce with Tatugatun \$72 <input type="checkbox"/>        |

## 湯 Soup 季節限定 Seasonal Limited

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|---|--|
| ★ 3001 新竹貢丸蘿蔔湯 (盅)<br>Chinese Radish Soup with Pork Balls \$38 <input type="checkbox"/> | 3003 台式酸辣湯 (盅) 🌶️<br>Hot and Sour Soup \$38 <input type="checkbox"/> |
| ★ 3002 花蓮剝皮辣椒雞湯 (盅) 🌶️<br>Hualien Spicy Chicken Soup \$42 <input type="checkbox"/>      |  |

## 麵飯 Noodle&Rice

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|---|---|---|--|
| 9008  | 9011  | 9015  | 9010   |
| 👍 9001 台灣肉燥飯<br>Braised Pork Rice \$38 <input type="checkbox"/>                                       | 9002 台南雙丸擔仔湯米粉<br>Assorted Meat Balls Noodle Soup with Vermicelli \$62 <input type="checkbox"/> | 9003 台式牛肉麵<br>Beef Noodle Soup \$78 <input type="checkbox"/>                | 9004 台灣肉燥乾拌麵<br>Stirred Noodle with Braised Pork \$58 <input type="checkbox"/> |
| 9005 金瓜炒米粉(素食)<br>Pumpkin Fried Vermicelli (Vegetarian) \$65 <input type="checkbox"/>                 | 👍 9007 香酥雞排蛋炒飯<br>Crispy Chicken Fillet with Fried Rice \$78 <input type="checkbox"/>           | 9008 招牌排骨蛋炒飯<br>Pork Rib with Fried Rice \$78 <input type="checkbox"/>      | 9009 台式蝦球蛋炒飯<br>Shrimp Fried Rice \$78 <input type="checkbox"/>                |
| 9010 台灣櫻花蝦肉鬆蛋炒飯<br>Taiwanese Fried Rice with Sakura Shrimp & Pork Floss \$78 <input type="checkbox"/> | 9011 台式鳳梨香腸蛋炒飯<br>Pineapple and Taiwanese Sausage Fried Rice \$68 <input type="checkbox"/>      | 9012 蔥油拌麵配滷蛋<br>Noodles Mixed with Stewed Egg \$48 <input type="checkbox"/> | 9013 夜市牛肉炒麵<br>Fried Beef with Egg Noodles \$78 <input type="checkbox"/>       |
| 9014 古早味新竹炒米粉<br>Taiwanese Style Fried Vermicelli \$68 <input type="checkbox"/>                       | ★ 9015 台式蒜香牛肉炒飯<br>Beef and Garlic Fried Rice \$78 <input type="checkbox"/>                     | 9016 白飯<br>Steam Rice \$12 <input type="checkbox"/>                         |  |



## 甜品 Dessert

- D1 養生紅豆紫米糖水 Red Bean Soup with Purple Rice \$32  C  H
- D2 紅豆紫米糖水加芋圓 Red Bean Soup with Purple Rice and Taro Ball \$38
- D3 黑糖芋圓仙草凍1號 紅豆、綠豆、珍珠 Brown Sugar Taro Balls with Herbal Jelly No.1 \$43
- D4 黑糖芋圓仙草凍2號 紫米、綠豆、珍珠 Brown Sugar Taro Balls with Herbal Jelly No.2 \$43
- 👍 D5 黑糖芋圓仙草凍3號 燕麥、紅豆、珍珠 Brown Sugar Taro Balls with Herbal Jelly No.3 \$43
- 👍 D6 蜂蜜檸檬蘆薈愛玉 Honey Lemon with Aloe Jelly \$38
- D7 燕麥綠豆湯加芋圓 Green Bean Soup with Oat and Taro Ball \$38
- ★ D8 芋頭紫米糖水加芋圓 Taro and Purple Rice with Taro Ball \$38



## 黑糖麻糬鬆餅(配冰淇淋) Brown Sugar Mochi Waffle with Ice-cream

- 👍 P1 蜂蜜黑糖麻糬鬆餅 Brown Sugar Mochi Waffle with Honey \$72
- 👍 P2 巧克力藍莓黑糖麻糬鬆餅 Brown Sugar Mochi Waffle with Blueberry and Chocolate Sauce \$83
- 👍 P3 草莓黑糖麻糬鬆餅 Brown Sugar Mochi Waffle with Strawberry \$88



## 暖心熱飲 Hot Drink

- 👍 901 桂圓紅棗茶 (甜度固定) Longan and Red Jujube Tea (Regular Sugar Only) \$23  H
- 902 桂圓薑母茶 (甜度固定) Longan and Ginger Tea (Regular Sugar Only) \$23
- 👍 905 綜合黑豆茶 Mixed Black Bean Tea \$25

## 啤酒 Beer

- B1 台灣啤酒 - 金牌(罐裝) Taiwan Beer Gold Medal (Can) \$35  C
- B2 豪格登小麥啤酒(樽) Hoegaarden Original (Bottle) \$38
- B3 三得利啤酒 Suntory - The Premium Malt's (Can) \$40

## Mix口感Taste Formosa Tea Mix Chewy

- 501 京都抹茶珍珠拿鐵 Matcha Latte with Pearl \$38  C  H
- 👍 502 法芙娜巧克力珍珠拿鐵 Valrhona Chocolate Pearl Latte \$42
- 503 黑糖珍珠鮮奶 (甜度固定) Brown Sugar Pearl with Milk (Regular Sugar Only) \$38
- 👍 504 招牌四季珍波椰 Sijichun Green Tea with Pearl, Mini Pearl and Jelly \$28



為響應環保,所有飲品將不主動派發飲管,如有需要,請向店員查詢

## 台茶mix海鹽芝士奶蓋 Formosa Tea Mix Sea Salt Sugar Cheese Cream on Top

- 採用新鮮芝士製作 | 限凍飲 (cold)  C
- 601 海鹽芝士奶蓋小農紅茶 Exclusive Black Tea - Sea Salt Cheese Cream On Top \$26
  - 👍 602 海鹽芝士奶蓋茉香綠茶 Jasmine Green Tea - Sea Salt Cheese Cream On Top \$26
  - 603 海鹽芝士奶蓋炭燒烏龍茶 Amber Oolong Tea - Sea Salt Cheese Cream On Top \$28
  - 604 海鹽芝士奶蓋四季春青茶 Sijichun Green Tea - Sea Salt Cheese Cream On Top \$28
  - 605 海鹽芝士奶蓋桂花綠茶 Osmanthus Green Tea - Sea Salt Cheese Cream On Top \$33
  - 606 海鹽芝士奶蓋玄米煎茶 Genmaicha - Sea Salt Cheese Cream On Top \$33
  - 👍 607 海鹽芝士奶蓋魚池紅茶王 Nantou Yuchi King of Black Tea - Sea Salt Cheese Cream On Top \$38
  - 👍 608 雙莓海鹽芝士奶蓋 (季節限定 甜度固定) Strawberry & Blueberry - Sea Salt Cheese Cream On Top \$48
  - 👍 609 芒果海鹽芝士奶蓋 (季節限定 甜度固定) Mango - Sea Salt Cheese Cream On Top \$48
  - 👍 610 西瓜海鹽芝士奶蓋 (季節限定 甜度固定) Watermelon - Sea Salt Cheese Cream On Top \$42

## 台茶mix新鮮水果 Formosa Tea Mix Fresh Fruit

- 甜度固定
- 👍 301 招牌水果茶 蘋果、橙子、西柚、百香果 Signature Black Fruit Tea \$42  C  H
  - 302 寶島鳳梨綠茶 鳳梨、青檸檬 Jasmine Island Green Fruit Tea \$38
  - 👍 303 蜜香芭樂烏龍茶 芭樂、青檸檬 Amber Oolong Fruit Tea - Guava with Lemon \$38
  - 304 蜂蜜檸檬四季春 黃檸檬、青檸檬、台灣蜂蜜 Sijichun Green Fruit Tea - Honey with Lemon \$36
  - 305 格雷蜜香蘋果冰茶 蘋果、青檸檬、蘆薈 Honey Apple Black Tea (限凍飲 cold) \$38

## 台茶mix拿鐵(鮮奶茶) Formosa Tea Mix Latte

- 5元加購珍珠或小珍珠或椰果或蘆薈一份 Extra Pearl or Mini Pearl or Jelly or Aloe for \$5
- 👍 401 小農紅茶拿鐵 Exclusive Black Tea Latte \$28  C  H
  - 402 茉莉綠茶拿鐵 Jasmine Green Tea Latte \$28
  - 403 炭燒烏龍拿鐵 Amber Oolong Tea Latte \$30



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## 季節限定 Seasonal Limited

- 👍 S2 關西仙草奶茶 Kwanxi Herbal Jelly Milk Tea \$28  C  H
- 👍 S3 芒果珍珠茉莉奶茶 (甜度固定) Mango Jasmine Milk Tea with Pearl \$28
- S4 法芙娜朱古力珍珠奶茶 Valrhona Chocolate Milk Tea with Pearl \$28
- S5 麒麟朱古力珍珠奶茶 Chocolate - Sea Salt Cheese Cream On Top \$38
- 👍 S6 芋香紫薯鮮奶茶 Taro Milk Green Tea with Sweet Potato \$28
- ★ S7 古早味綠豆沙牛奶 Taiwanese Mung Bean Paste Milk \$42
- ★ S8 柚香脆梅綠茶 Pomelo Peppermint Green Tea \$38
- ★ S9 小農燕麥奶茶 Exclusive Oat Milk Tea \$28
- ★ S10 百香檸檬愛玉冰茶 Passion Lemon Tea with Aloe Jelly \$38

## 台灣茗茶 Formosa Tea Selection

- 5元加購珍珠或小珍珠或椰果或蘆薈一份 Extra Pearl or Mini Pearl or Jelly or Aloe for \$5
- 101 南投小農紅茶 Exclusive Black Tea \$18  C  H
  - 102 彰化茉莉綠茶 Jasmine Green Tea \$18
  - 👍 103 南投炭燒烏龍茶 Amber Oolong Tea \$20
  - 104 南投四季春青茶 Sijichun Green Tea \$20
  - 👍 105 南投魚池紅茶王(限量供應) Nantou Yuchih King of Black Tea (limited) \$30

## 台茶mix黑糖珍珠 Formosa Milk Tea Mix Brown Sugar Pearl

- 201 小農珍珠奶茶 Exclusive Milk Tea with Brown Sugar Pearl \$25  C  H
- 202 茉莉珍珠奶綠 Jasmine Green Milk Tea with Brown Sugar Pearl \$25
- 👍 203 招牌炭燒烏龍珍珠奶茶 Amber Oolong Milk Tea with Brown Sugar Pearl \$28

本店設最低消費每人40元 Minimum Charge \$40 per head  
 切餅費 \$100 Cakage Fee \$100  
 開瓶費 Corkage Fee \$150  
 加一服務費 10% Service Charge Applies  
 外賣盒加\$2, 紙盒加\$2, 外賣杯加\$2  
 For Dine-in Customers, take Away Box \$2 each,  
 take Away Bag \$2 each and Take away cup \$2 each  
 請勿自備食物或飲料在本店內使用 No Outside Food & Drinks Allowed



為響應環保,所有飲品將不主動派發飲管,如有需要,請向店員查詢

Tel: (852) 2350 1638 chafan\_hk

Shop 117, 1/F, CDW Building, 388 Castle Peak Road, Tsuen Wan

荃灣青山公路388號中染大廈1樓117號舖