

澄澄

CHENCHEN DINING

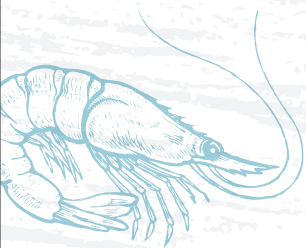
套餐 · 桌宴

SET & TABLE MENU



純淨如澄澈海水，盡以美麗海島之鄉的自然食材，以潮、粵風味料理融合澎湖島嶼風情，展現其海境滋味，探索旅人滋味。

Catering with the method of Chinese cuisine, it fuses natural ingredients from the home of sea island and Chiuchow and Cantonese cooking style to explore the ultimate gourmet joy of our taste buds.

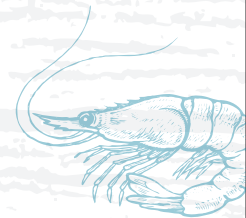


本店消費需酌收10%服務費：
酒水服務費：酒精20%以下，每瓶NT\$300；酒精20%以上，每瓶NT\$500
All the price will add 10% service charge.



桌菜

TABLE MENU



NT.6,500

澎澄燒臘美三拼

(名爐烤鴨/港式油雞/蜜汁叉燒)

Barbecue Trio Platter

(Roast Duck/Soy Sauce Chicken Hong Kong Style/BBQ Pork)

薑蔥鹹嗆鮮刺蝦

Salty Shrimp with Ginger, Green Onion

巧手港式美點集

(酸瓜魚翅餃/XO醬蘿蔔糕/魚子燒賣)

Dimsum Platter Hong Kong Style

(Pickled Cucumber Shark-fin Dumplings/Turnip Cake with XO Sauce/Roe Siew Mai)

脆皮海菜花枝餅

Crispy Sea Slug and Squid Cake

清蒸苦瓜樹子魚

Steamed Fish with Cordia

原味鍋煎鮮小管

Fried Squid in Clay Pot

金沙櫻花蝦炒飯

Fried Rice with Salted Egg and Sakura Shrimp

老火山藥土雞鍋

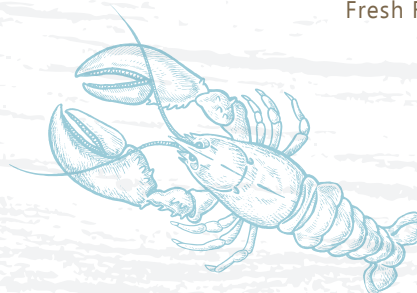
Yam and Free-ranch Chicken in Casserole

精選季節炒時蔬

Sauteed Seasonal Vegetables

美點季節鮮果盤

Fresh Fruit Platter



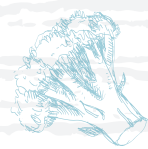
每桌10人份
10 persons per table.





桌菜

TABLE MENU



NT. 7,500

澎澄海陸四拼盤

(名爐烤鴨/蜜汁叉燒/澎湖冰卷/五味九孔鮑)

Sea and Land Combination Platter

(Roasted Duck/ BBQ Pork/ Penghu Iced Squid/ Five-taste Small Abalone)

蝦醬彩姿脆龍片

Crispy Sliced Fish with Shrimp Sauce

海菜狗母魚丸湯

Lizard Fish Balls and Seaweed Soup

石鉅乾燜肉刈包

Stewed Octopus and Pork Steamed Sandwich

川味剁椒鮮魚頭

Sichuan Style Chili Fish Head

泰汁板燒鮮大卷

Hot Plate Squid with Thai Sauce

巧手港式美點集

(酸瓜魚翅餃/XO醬蘿蔔糕)(豉汁蒸排骨/鮮蝦燒賣)

Dimsum Platter Hong Kong Style

(Pickled Cucumber Shark-fin Dumplings/ Turnip Cake with XO Sauce)

(Steamed Pork Ribs with Black Bean Sauce/ Shrimp Siew Mai)

老火山藥土雞鍋

Yam and Free-ranch Chicken in Casserole

精選季節炒時蔬

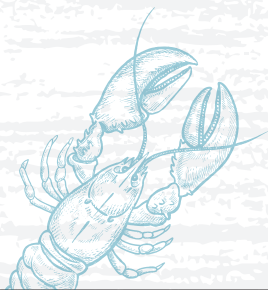
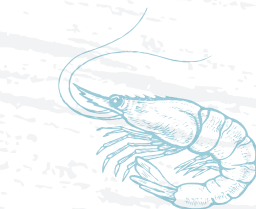
Sauteed Seasonal Vegetables

美點季節鮮果盤

Fresh Fruit Platter

每桌10人份

10 persons per table.



桌菜

TABLE MENU

NT. 8,500

澎澄經典五小碟

(潮州滷水拼/脆皮松坂肉/蔥油土雞/燃手花菜干/寒天海蜇)

Classic Five-Dish

(Chaozhou Style Marinated Food Platter/ Crispy Matsusaka Pork/

Boiled Free-ranch Chicken with Green Onion/

Meat Skewer and Dried Vegetable/ Agar and Dried Jelly Fish)

古早味老火燜鴨

Old Style Stewed Duck

XO醬干貝花枝片

Stir-fried Scallop and Squid with XO Sauce

巧手美味三彩拼

(金沙鉤蝦/蘿蔔糕/乾燒餛飩麵)

Trio Platter

(Salted Egg and Shrimp/ Turnip Cake/ Stir-fried Wonton Noodles)

清蒸生猛海上鮮

Steamed Fresh Fish

三杯九孔杏鮑菇

Small Abalone and King Oyster Mushroom with

Sesame Oil, Soy Sauce, and Rice Wine

孜然羊排叉燒酥

Cumin Lamb Chops and BBQ Pork Pastry

泰汁板燒鮮大卷

Thai Sauce Squid Hot Plate

螃蟹香芋海鮮粥

Crab, Taro, and Seafood Congee

蠔油皇菇燴海參

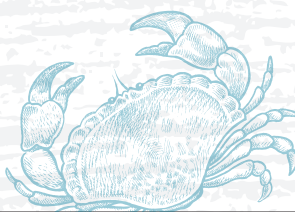
Stewed Sea Cucumber with Oyster Sauce and Mushroom

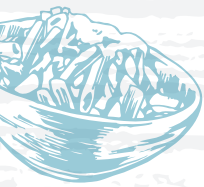
美點季節鮮果盤

Fresh Fruit Platter

每桌10人份

10 persons per table.





桌菜

TABLE MENU

NT.10,000

玄武毓品珍味拼

(滷水鵝/寒天海蜇/滷水掌翼腸/櫻蝦泡菜/玫瑰油雞)

Xuanwu Platter

(Marinated Goose/ Agar and Dried Jellyfish/ Marinated Palm, Wings, and Intestine/ Sakura Shrimp and Pickled Vegetables/Rose Soy Sauce Chicken)

XO醬彩姿松阪肉

Matsusaka Pork with XO Sauce

螃蟹南瓜麵疙瘩

Dough Drop with Crab and Pumpkin

蜜汁排絲瓜煎餅

Honey Pork Chop and Fried Luffa Cake

酸瓜清蒸海上鮮

Steamed Fish with Pickled Cucumber

沸騰香辣水煮牛

Boiled Spicy Beef

金沙黎麥香酥魷

Crispy Cuttle Fish with Salted Egg and Quinoa

澎島家鄉炒時蔬

Sautéed Seasonal Vegetables

芋頭鮮魚米粉鍋

Taro, Fish, and Rice Noodle in Clay Pot

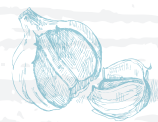
主廚精選雙美點

Chef's Platter

寶島季節鮮果盤

Fresh Fruit Platter

每桌10人份
10 persons per table.



桌菜

TABLE MENU

NT.12,000

潮式滷水鵝拼盤

(滷水鵝三拼/生魚片/川香牛雙寶/蜜汁叉燒/泰汁小卷)

Chaozhou Style Marinated Goose Platter

(Marinated Goose Trio-Platter/ Sliced Raw Fish/ Sichuan Style Beef Duo/ BBQ Pork/ Thai Sauce Squid)

日式風味炸大蝦

Japanese Style Deep Fried Shrimp

澎澄經典佛跳牆

Steamed Abalone with Shark's Fin and Fish Maw in Broth

蠔油九孔海鮮煲

Small Abalone and Seafood in Clay Pot

泰式咖哩烹肥蟹

Thai Style Curry Seafood

三杯龍膽海石斑

Giant Grouper in Sesame Oil, Soy Sauce, and Rice Wine

花枝排拼蜜汁骨

Squid Chop and Honey Spare Ribs

蝦醬風味炒時蔬

Stir-fried Seasonal Vegetables with Shrimp Sauce

老火古早味燜鴨

Old Style Stewed Duck

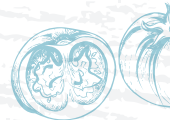
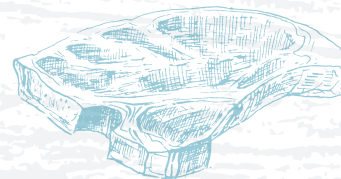
港式精選雙美點

Hong Kong Style Dimsum Duo

寶島季節鮮果盤

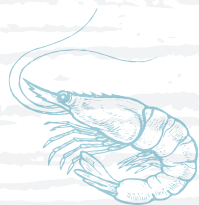
Fresh Fruit Platter

每桌10人份
10 persons per table.



桌菜

TABLE MENU



NT.15,000

澎澄精選六品集

(烏魚子/麻辣鴨血腸/乾煎小卷/蝦醬松坂肉/
寒天蜚絲/桌邊片皮鴨)

Six Assorted Dishes

(Mullet Roe/ Spicy Duck Blood and Pig Intestine/ Fried Squid/
Matsusaka Pork with Shrimp Sauce/Agar and Dried Jelly Fish/Sliced Duck)

紅燒海鮮魚翅羹

Braised Shark Fin with Seafood

樹子清蒸龍虎斑

Steamed Tiger Grouper with Cordia

松露龍蝦三明治

Truffle Lobster Sandwich

乾隆生菜蝦鴨鬆

Minced Shrimp and Duck with Lettuce

蒜香清蒸鮮活鮑

Steamed Abalone with Garlic

蒜香清蒸鮮活鮑

Steamed Abalone with Garlic

沙嗲美國牛小排

Satay American Beef Ribs

澎島家鄉炒時蔬

Sautéed Seasonal Vegetables

帝蟹一品海鮮鍋

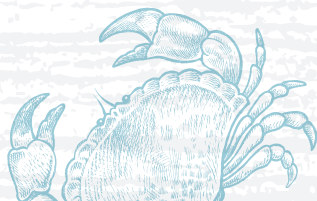
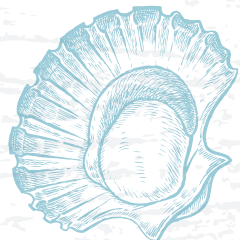
King Crab and Seafood in Clay Pot

港式精選雙美點

Hong Kong Style Dimsum Duo

寶島季節鮮果盤

Fresh Fruit Platter



每桌10人份
10 persons per table.

套餐

SET MENU

NT.1,080/份
Per person

潮式打冷前菜集

(綜合滷水/川式口水雞/冰卷烏魚子/梅漬茄)

Chaozhou Style Appetizer

(Assorted Marinated Dish/ Sichuan Style Chicken with Chili Sauce/
Iced Squid and Mullet Roe/ Plum Juice Tomato)

奶油海鮮南瓜湯

Seafood and Cream of Pumpkin Soup

日式風味炸大蝦

Japanese Style Deep Fried King Shrimp

澎湖灣時令鮮魚

Penghu Bay Seasonal Fish

蘇杭無錫嫩子排

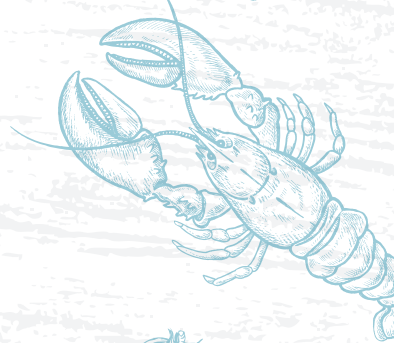
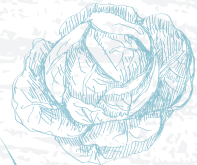
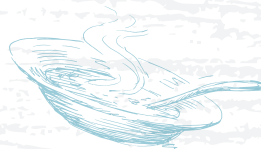
Suzhou Style Braised Pork Ribs

海膽櫻蝦砂鍋飯

Sea Slug and Sakura Shrimp Rice in Clay Pot

美點鮮果盤

Seasonal Dessert and Fruits





套餐

SET MENU

NT.1,580/份
Per person

港式燒臘前菜集

(美味海蜇/名爐燒鴨/脆皮叉燒/油雞/松露小卷)

Hong Kong Style Barbecue Appetizer

(Delicious Dried Jelly Fish/Roasted Duck/BBQ Pork/Truffle Squid)

御品鮑魚佛跳牆

Steamed Baby Abalone Soup with Sea Cucumber, Pork Rib and Chicken

上湯起司焗龍蝦

Baked Lobster with Broth and Cheese

澎湖灣時令鮮魚

Penghu Bay Seasonal Fish

慢燉台塑牛小排

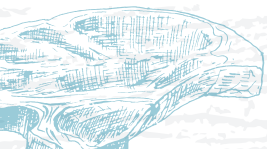
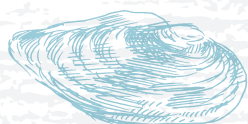
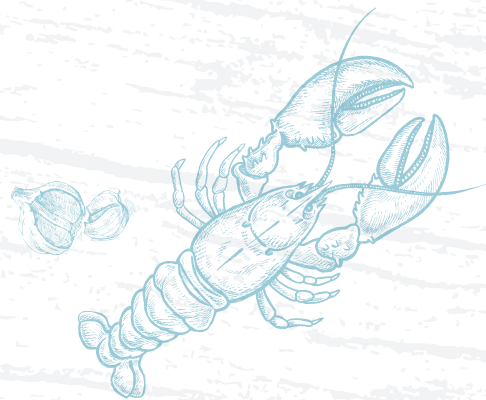
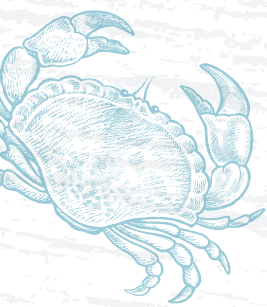
Stewed Beef Ribs

XO醬龍肉炒腸粉

Stir-fried Rice Noodle Rolls with Meat and XO Sauce

美點鮮果盤

Seasonal Dessert and Fruits



素食套餐

VEGETARIAN SET MENU

NT.580/份
Per person

南海清心御素盤

(素鵝/牛蒡/素春卷/素烏魚子)

Veggie Platter

(Veggie Goose/Burdock/Veggie Spring Rolls/Veggie Mullet Roe)

野菌白玉蓴菜羹

Mushroom, Veggie Meat, and Water Shield Thick Soup

沙茶香芹素腰花

Stir-fried Veggie Gluten Kidney with Celery and Satay

鳳眼五行青花蔬

Five Vegetables

三杯白玉杏鮑菇

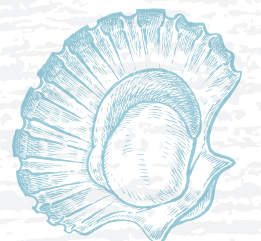
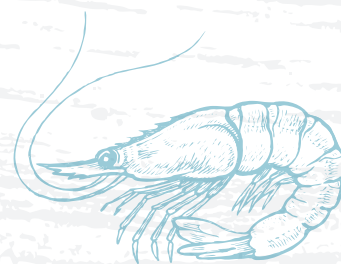
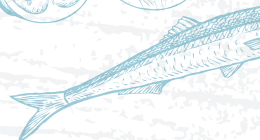
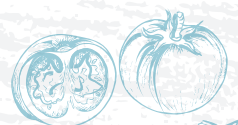
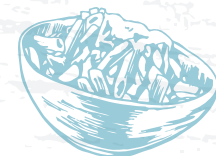
Veggie Meat and King Oyster Mushroom with Sesame Oil, Soy Sauce, and Rice Wine

彩絲香椿關東麵

Red Toon Kanto Noodles

寶島四季鮮果盤

Fresh Fruit Platter



素食套餐

VEGETARIAN SET MENU

NT. 780 / 份
Per person

澎澄繽紛前菜集

(素鵝/牛蒡/素春卷/椒香彩蔬)

Assorted Appetizer

(Veggie Goose/Burdock/Veggie Spring Rolls/Veggie Mullet Roe)

蟲草菌絲燉猴菇

Monkey Head Mushroom with Caterpillar Fungus

茄汁蠶絲香芋捲

Spring Rolls with Silk and Tomato Sauce

白靈菇紅燴絲瓜

Stewed Luffa with White King Oyster Mushroom

三杯白玉杏鮑菇

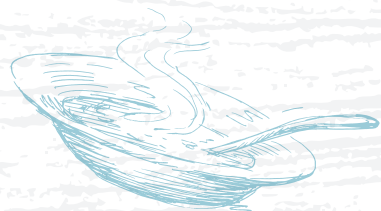
Veggie Meat and King Oyster Mushroom with
Sesame Oil, Soy Sauce, and Rice Wine

牛肝菌炒米苔目

Stir-fried Thick Rice Noodles with Dark Cep

澎澄精緻美點心

Seasonal Dessert



素食套餐

VEGETARIAN SET MENU

NT. 980 / 份
Per person

澎澄繽紛前菜集

(素鵝/牛蒡/素春卷/椒香彩蔬)

Assorted Appetizer

(Veggie Goose/Burdock/Veggie Spring Rolls/Veggie Mullet Roe)

羊肚菌素佛跳牆

Veggie Steamed Broth with Morel

松露醬炒素雙鮮

Stir-fried Vegetables with Truffle Sauce

白靈菇紅燴絲瓜

Stewed Luffa with White King Oyster Mushroom

紅燒白果老豆腐

Stewed Tofu with Ginkgo

蟲草菌絲關東麵

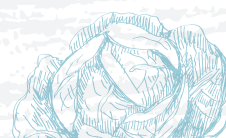
Kanto Noodles with Caterpillar Fungus

澎澄精緻美點心

Seasonal Dessert

寶島四季鮮果盤

Fresh Fruit Platter



快樂兒童餐

HAPPY CHILDREN'S MEAL

NT. 380 / 份
Per person

健康蔬果沙拉
Healthy Fruit Salad

牛肉漢堡 / 茄汁蛋包飯 / 蕃茄肉醬義大利麵 (3選1)
Beef Burger/ Rice Omelet with Tomato Sauce/
Spaghetti Bolognese (A choice of 1)

炸物雙拼(雞塊、薯條)
Fried Food Platter
(Chicken Nuggets/French Fries)

奶油玉米濃湯
Corn Chowder

水果奶酪
Fruit Panna Cotta

