

# 詠豐堂

EIHODO 職人熟食料理

每日常鮮現做  
原型食物



A

## 雞

雞肉料理  
Chicken  
產地 | 台灣

- 京蔥/川味油雞 (涼拌菜)  
Chicken with Scallion Oil / Chili Sauce (Cold)
- 經典紹興醉雞 (冷菜)  
Shaoxing Drunken Chicken (Cold)
- 紅燒栗子雞  
Stewed Chicken with Chestnuts
- 腰果椒麻子雞  
Stir-Fried Chicken with Cashew Nuts Sichuan Pepper and Chili
- 左宗棠雞  
General Tso's Chicken
- 百果雙冬燒雞  
Stewed Chicken with Shiitake Mushrooms, Bamboo Shoots, and Gingko

## 牛

牛肉料理  
Beef  
產地 | 澳洲

- 牛筋 (涼拌菜)  
Braised Beef Tendon (Cold)
- 牛肚 (涼拌菜)  
Braised Beef Tripe (Cold)
- 牛腱 (涼拌菜)  
Braised Beef Shank (Cold)
- 蔥烤牛腩牛筋 A  
Scallion with Braised Beef Tendon and Beef Brisket
- 腰果椒麻牛腱  
Beef Shank with Cashew Nuts and Sichuan Pepper and Chili

## 豬

豬肉料理  
Pork  
產地 | 台灣

- 滬風糖衣小排 (冷菜)  
Shanghai Style Sweet and Sour Pork Spareribs (Cold)
- 涼拌肚絲 (涼拌菜)  
Cold Dressed Sliced Pork Tripe (Cold)
- 京蔥青醬排條  
Stir-Fried Spare Ribs with Scallion Oil
- 豆酥排條  
Stir-Fried Spare Ribs with Savory Crispy Beans
- 經典無錫排  
Eihodo Style Braised Short Ribs
- 紅燒獅子頭  
Braised Pork Balls in Brown Sauce
- 蟹粉獅子頭  
Braised Pork Balls with Crab Roe
- 經典/梅林滷豬腳尖 (冷菜)  
Braised Pork knuckle with Red Yeast Sauce/ Worcestershire Sauce (Cold)

- 炸獅子頭  
Deep Fried Pork Meatballs
- 烤麸紅燒肉  
Braised Pork with Stewed Beancurd Cubes
- 百果雙冬紅燒肉  
Braised Pork with Shiitake Mushrooms, Bamboo Shoots, and Gingko
- 家常干絲肉絲 | 招牌吃法可搭配春餅  
Thinly Sliced Pork with Shredded Bean Curd
- 腰果椒麻排條  
Stir-fried Spare Ribs with Cashew Nuts Sichuan Pepper and Chili
- 酸白菜炒肚絲  
Sliced Pork Tripe with Pickled Cabbage
- 涼拌蹄筋 (涼拌菜)  
Cold Dressed Pig Sinew (Cold)

## 海鮮

海鮮料理  
Seafood

- 經典海派油爆蝦 (冷菜)  
Classic Braised Shrimps (Cold)
- 京蔥醬/五味醬帆立貝 (冷菜 | 10粒含醬)  
Scallop with Scallion Oil / Five Flavor Sauce
- 京蔥醬/五味醬/干媽醬九孔鮑 (冷菜 | 5粒含醬)  
Abalone with Scallion Oil/ Five Flavor Sauce/ Lao Gan Ma
- 招牌詠豐堂蜜酥小魚 (冷菜) 招牌  
Peanuts & Dried Fish with Crispy Sugar

- 台味白灼蝦 (冷菜/10隻)  
Eihodo Style Scalded Shrimp
- 蔥烤鯽魚 (冷菜)  
Braised Crucian Carp with Charred Scallion (Cold)
- 蹄筋烏參  
Braised Black Sea Cucumber with Pig Sinew

## 蔬 果

蔬果料理  
Vegetable

- 醋溜魚片  
Stir-Fried Sliced White Fish with Vinegar Sauce
- 干燒蝦球  
Sautéed Shrimps
- 蝦仁與蛋  
Stir-Fried Shrimp with Egg

- 蔥烤一品烏參  
Braised Black Sea Cucumber with Charred Scallion
- 經典醬爆蝦  
Stir-Fried Shrimps in Soy Sauce



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E

- 雪菜開陽拌豆腐 (涼拌菜)  
Tofu with Pickled Cabbage and Dried shrimp (Cold)
- 詠豐黃瓜條 (涼拌菜)  
Eihodo Style Pickled Cucumber (Cold)
- 酸菜粉皮 (涼拌菜)  
Pickled Mustard Greens with Green Bean Sheet (Cold)

- 豆酥豇豆  
Sautéed String Beans with Crispy Bean

- 雪菜麵筋 (涼拌菜)  
Preserved Cabbage with Fried Gluten (Cold)

- 東北噲土豆  
Stir-Fried Shredded Potato

- 涼拌水蓮 (涼拌菜)  
Cold White Water Snowflake (Cold)

- 爽口白菜心 (涼拌菜) F  
Cole Slaw Cabbage Salad (Cold)

- 彩椒秋葵 (涼拌菜)  
Okra and Bell Pepper Salad (Cold)

- 蟹黃豆腐 E  
Stewed Tofu with Crab Roe

- 日式麻婆豆腐  
Mapo Tofu

- 開陽白菜  
Dried Shrimp Braised Napa Cabbage

- 竹笙干貝娃娃菜  
Bamboo Fungus with Baby Cabbage

- 蟹黃娃娃  
Crab Roe with Baby Cabbage

- 金沙南瓜  
Stir-Fried Pumpkin with Salted Egg Yolk

- 黑蒜雞腿元氣湯 | 個人 | 烏骨雞 | 400ml  
Steamed Black Garlic Chicken Soup

- 蔥開煨麵 | 個人  
Stewed Noodle Soup with Scallion

- 醃篤鮮煨麵 | 個人 G  
Stewed Noodle Soup with Bamboo Shoot Soup

- 上海菜飯 | 個人 H  
Eihodo Style Fried Rice



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H

## 主 食

石庫門日常  
Main course

友善地球玻璃餐盒 | \$200元(400ml), 循環利用再送金點點

## 點 心

點心酥餅  
Pastry

- 老麵原味生煎 (6粒) I  
Eihodo Steam-Fried Baozi

- 重酥蟹殼黃 (5顆) J  
Shanghai-Style Crisp Pastry with Scallion

- 蘿蔔絲餅 (3顆)  
Shanghai-Style Crisp Pastry with Shredded Radish

- 芋泥蔓越莓 (3顆)  
Shanghai-Style Crisp Pastry with Cranberry and Taro Paste

- 蓮蓉皮蛋酥 (3顆)  
Shanghai-Style Crisp Pastry with Lotus Seed Paste

- 經典蘇式鮮肉餅 (3顆)  
Suzhou Savory Pork Mooncakes

- 桂花蓮蓉小鬆糕 | 3吋  
Steamed Rice Cake with Lotus Seed Paste

- 蔓越莓芋泥小鬆糕 | 3吋 復興館當鮮款  
Steamed Rice Cake with Cranberry and Taro Paste

- 紅豆小鬆糕 | 3吋  
Steamed Rice Cake with Red Beans

- 春餅  
Spring Pancake



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酥餅每日現烤 限時出爐時段

12:30/14:30/16:30/ 18:30

京蔥醬/五味醬/川味醬 (手工現做,無添加防腐劑) \$50/盒

## 加 熱

方式  
How to reheat?



微波爐 Microwave

建議:肉製品、熱菜常溫 | 微波強火700w—4分鐘  
冷凍 | 先退冰解凍一小時再依照「常溫」步驟微波加熱  
註 | 煨麵系列湯、麵一起微波



電鍋 Rice cooker

建議:肉製品、熱菜  
常溫 | 電鍋中加入250c.c水,加熱10-15分鐘,跳起即可食用  
冷凍 | 無需解凍,電鍋加入1杯水,電鍋跳起即可食用



烤箱 Oven

建議:酥餅點心類  
冷藏/常溫 | 烤箱150度,無需預熱,回烤5分鐘  
冷凍 | 先退冰解凍一小時再依照「烤箱常溫」步驟加熱

涼菜涼拌菜請當天食用,勿隔餐食用 | 肉製品冷藏可保鮮一天,請加熱後食用

詠豐堂上海料理 | 預約制餐廳

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02.8772.2336  
02.2731.3177

詠豐堂職人熟食料理 | 專櫃外帶

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