



親愛的貴賓

感謝您蒞臨

Ken Can by Ken Chan 中餐廳

主廚以30多年淬鍊的手藝，嚴選多元食材提供美好的餐飲體驗，
品味深厚的粵菜與中華料理，創造富含文化底蘊的精彩饗宴。

米其林三星主廚

陳偉強 
Ken Chan

精美迎賓開胃小點

(冰梅番茄仔/溪蝦/溪魚)

Fleur de Chine Assorted Appetizers

Chilled Plum Tomatoes/Crispy Fried River Shrimp and Fish

8,888

(4-6人份)

雲品片皮鴨三吃

片皮鴨/鴨腿/湯品及粥品(六選一)

(鴨粥/芋頭米粉湯/酸菜鴨架湯/三杯炒鴨架/椒鹽鴨架/雪菜鴨絲燜米粉)

Cantonese Style Crispy Roast Duck Course

Peking Duck/ Duck Leg/Porridge / Soup (Choose One from Six)

Duck Porridge/ Taro Rice Noodle Soup/ Duck Soup /

Wok-Fried Duck Bone with Three Cups of Sauce /

Wok-fried duck Bone with Salt and Pepper /

Braised Rice Noodles with Shredded Duck and Pickled Mustard Greens

時令海鮮(三選一)

(豉油皇海大蝦/風範汁海大蝦/乾煎美極海大蝦)

Seasonal Seafood(Choose One from Three)

Soy Sauce King Prawns / Plums and Garlic Sauce King Prawns /

Pan-Fried King Prawns with Maggi Sauce

主廚私房菜(四選一)

(麻婆豆腐/三蔥爆牛肉/陳醋豬小排/乾蔥豆豉雞球)

Chef's Signature Dish(Choose One from Four)

Mapo Tofu / Stir-fried Beef with Three Kinds of Onions /

Stir-fried pork Ribs with Vinegar Sauce /

Stir-fried Chicken with Shallots and Fermented Black Beans

當地特色蔬菜(三選一)

(雲耳燜頭社絲瓜/家鄉娃娃菜/清炒時蔬)

Local Specialty Vegetables(Choose One from Three)

Braised Loofah with Wood Ear Mushroom

Baby Napa Cabbage

Stir-Fried Vegetable

甜品

核桃露

Walnut Paste Dessert

KEN CAN by Ken Chan



以上所有價格均以新台幣計費，並另加一成服務費。

All prices are quoted in NT dollars and subject to a 10% service charge.

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精美迎賓開胃小點

(冰梅番茄仔/溪蝦/溪魚)

Fleur de Chine Assorted Appetizers

Chilled Plum Tomatoes/Crispy Fried River Shrimp and Fish

13,888

(8-10人份)

雲片片皮鴨三吃

片皮鴨/鴨腿/湯品及粥品(六選二)

(鴨粥/芋頭米粉湯/酸菜鴨架湯/三杯炒鴨架/椒鹽鴨架/雪菜鴨絲燜米粉)

Peking Duck/ Duck Leg(Choose Two from Six)

Cantonese Style Crispy Roast Duck Course

Duck Porridge / Taro Rice Noodle Soup / Duck Soup /

Wok-Fried Duck Bone with Three Cups of Sauce /

Wok-fried duck Bone with Salt and Pepper /

Braised Rice Noodles with Shredded Duck and Pickled Mustard Greens

時令海鮮(六選二)

(豉油皇海大蝦/風範汁海大蝦/乾煎美極海大蝦/

梅菜皇蒸活虎斑/煎封活虎斑/清蒸活虎斑)

Seasonal Seafood(Choose Two from Six)

Soy Sauce King Prawns / Plums and Garlic Sauce King Prawns /

Pan-Fried King Prawns with Maggi Sauce /

Steamed Tiger Grouper with Preserved Mustard Greens /

Pan-Seared Fresh Tiger Grouper / Steamed Tiger Grouper

主廚私房菜(四選二)

Chef's Signature Dish(Choose Two from Four)

(麻婆豆腐/三蔥爆牛肉/陳醋豬小排/乾蔥豆豉雞球)

Mapo Tofu/ Stir-fried Beef with Three Kinds of Onions/

Stir-fried pork Ribs with Vinegar Sauce /

Stir-fried Chicken with Shallots and Fermented Black Beans

當地特色蔬菜(三選一)

(雲耳燜頭社絲瓜/家鄉娃娃菜/清炒時蔬)

Local Specialty Vegetables(Choose One from Three)

Braised Loofah with Wood Ear Mushroom

Baby Napa Cabbage

Stir-Fried Vegetable

甜品

核桃露

Walnut Paste Dessert

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享用米其林三星「KC套餐」

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品味深厚的粵菜與中華料理，創造富含文化底蘊的精彩饗宴。

米其林三星主廚

陳偉強 
Ken Chan

片皮鵝

Crispy Roast Goose
クリスピー焼きガチョウ

9,888
(8人份)

層餅鵝皮

Crispy Goose Skin with Soft Steamed Tart Crust
柔らかい蒸したタルト生地とクリスピーなガチョウの皮

薑蔥炒鵝架

Wok-Fried Goose Bones with Ginger and Spring Onions
ガチョウの骨の生姜ネギ炒め

桂花冰梅醬佐鵝腿

Osmanthus and Iced Plum Sauce with Goose Leg
けいかうめソースのガチョウのももにく

皮蛋鵝骨老火粥

Traditional Slow-Simmered Congee with
Century Egg and Goose Carcass
伝統的な皮蛋とガチョウの骨のじっくり煮込んだお粥

豉油皇爆炒鵝腸

Wok-Fried Goose Intestines with Premium Soy Sauce
ガチョウの腸の特製醬油炒め

主廚甜湯

Chef's Special Sweet Soup
シェフ特製デザートスープ

KEN CAN by Ken Chan



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