

牛肉麵類 Beef Noodles

麵條可選擇 細麵 / 手工麵
Thin Noodles or Handmade Noodles

推 來店必點



段純貞

段純貞的牛肉湯底以牛大骨熬煮
經過數小時慢火細燉，靜置一晚凝聚風味
如此成就一碗招牌紅燒腱心牛肉麵

一頭牛只能取出約五碗份量的牛腱心肉

花紋狀的油脂分布均勻

豐富膠質及黃金比例的半筋半肉，口感軟Q，肉香醇厚



手工麵

手 Handmade Noodles

麵團反覆延壓維持韌性，厚薄不均的麵體是為了能吸入更多湯汁，搭配湯底最能感受相輔相成的美味。

The repeated dough sheeting can maintain the tenacity of noodles while the uneven thickness of noodles is capable of absorbing the soup. Paired with the unbeatable soup base, the handmade noodles will give you an ideal deliciousness.

細 Thin Noodles

傳統的細麵製法，麵體氣孔多，易沾染濃厚醬汁！
Traditional vermicelli production endows the noodles with multiple air holes, which ensure all the sauces are well-absorbed.

細麵



三寶麵 (腱心・牛肚・牛筋)
Beef Noodles with Shank, Tripe & Tendon

\$94



招牌紅燒腱心牛肉麵
Braised Beef Shank Noodles

\$86



嫩五花牛肉麵
Sliced Beef Flank Noodles

\$86



犇牛四寶麵
(牛腱・牛筋・牛肚・嫩五花)
Beef Noodles with Shank, Tripe,
Tendon & Sliced Flank

\$108

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紅燒



原味牛肉麵
Classic Beef Noodles
\$82



紅燒腱心半筋半肉牛肉麵
Braised Beef Noodles with Tendon & Shank
\$88



紅燒牛筋麵
Braised Beef Tendon Noodles
\$88



經典紅燒牛肉麵 (牛腱切片)
Duan Chun Zhen Sliced Beef Shank
Noodles (Beef Shank Slices)
\$86

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麻辣



麻辣蒜味腱心半筋半肉麵
Spicy & Garlic Beef Shank Noodles with
Tendon & Shank
\$88

燉番茄



燉番茄腱心牛肉麵
Tomato Beef Shank Noodles
\$92



燉番茄腱心半筋半肉麵
Tomato Beef Noodles with Tendon & Shank
\$92

風味麵類 Local Style Noodles



推 燉濃湯雞麵 (細麵/手工麵)
Rich Chicken Broth Noodles
with Drumstick
(Thin Noodles/Handmade Noodles)
\$88



台式擔擔麵 (含花生·細麵)
Taiwanese Dan Dan Noodles
with Minced Pork (Thin Noodles)
\$62



酥炸排骨麵 (雞湯底·細麵/手工麵)
Rich Chicken Broth Noodles with
Deep Fried Pork Chops
(Thin Noodles/Handmade Noodles)
\$78



胡椒湯酸菜雞麵 (細麵)
Chicken Drumstick Noodles
in Pepper Soup with Pickled Greens (Thin Noodles)
\$88



胡椒湯酸菜豬腳麵 (細麵)
Pork Knuckle Noodles
in Pepper Soup with Pickled Greens (Thin Noodles)
\$88

乾拌麵 Dry Noodles



青花椒香手撕雞乾拌麵 (含花生·細麵)
Shredded Chicken Green Pepper Flavour
Dry Noodles with Peanut (Thin Noodles)
\$78



蒜香手撕雞乾拌麵 (含花生·細麵)
Shredded Chicken Garlic Flavour
Dry Noodles with Peanut (Thin Noodles)
\$78



慢煮口水雞拌麵 (細麵)
Slow-cooked Chicken Leg Dry Noodles
with Sichuan Chili Sauce (Thin Noodles)
\$88



小菜 Side Dish



涼拌小黃瓜
Chilled Cucumber Salad
\$15



冰糖醬花生
Braised Peanuts
\$15



台式香筍
Chilled Taiwanese
Bamboo Shoots
\$28



綜合小菜
Side Dishes Combo
\$55



滴水拼盤
(牛肚・牛腩・滷蛋・豆干・鮮菌)
Assorted Marinated Meat Platter
(Beef Tripe, Beef Shank, Braised Egg,
Dried Tofu & Mushroom)
\$78



新鮮豚肉鍋貼
Taiwanese Fried Dumplings
\$48



鹽酥雞
Taiwanese Fried Chicken
\$48



季節醬炒青菜
Stir-fried Seasonal Vegetables
\$48



紅油抄手
Shrimp & Pork Wontons in
House Special Chili Oil
\$58



雞湯抄手
Shrimp & Pork Wontons in
Rich Chicken Broth
\$58



酥炸排骨
Deep-fried Pork Chops
\$48



養生無骨紅東黃酒雞
Chinese Yellow Rice Wine
Boneless Chicken with Red Dates
\$84



慢煮無骨口水雞
Slow-cooked Boneless Chicken
with Sichuan Chili Sauce
\$84

私房小食 Duan's Flavour



古早台灣腸
Taiwanese Style Sausage
\$58



藥膳雞翼
Chinese Herbal
Chicken Wings with Soup
\$48



台式滷菜 (豆腐、菇類、滷心蛋)
Assorted Marinated Platter
(Tofu, King Oyster Mushroom,
Braised Egg)
\$48



三星蔥肉鍋餅
Sanxing Scallion Pancake
\$48

飯類 Rice



台式肉燥飯
Taiwanese Minced Pork over Rice
\$78

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段純貞

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