移名の日命







【用味蕾品閱光陰的故事】

段純貞遠從故鄉來到他鄉,如今他鄉變故鄉,舊法製作料理的堅持卻没有改變。 招牌的經典原汁紅燒牛肉,堅持不使用市售桶裝牛油,而是利用新鮮肥牛榨出的 自製純天然油脂,就是希望帶給消費者不只美味更是安心;牛油加入香蔥、薑、蒜、豆瓣與23種中藥材,慢火拌炒8-9小時後加入牛骨高湯中熬煮,搭配上各種手 工調配的香料及醬料,其過程費時,耗工。我們的堅持,帶給每一位客人最香豔的 口味,希望讓您吃到安心的食材及用心的感動。段純貞牛肉麵溫而不火,油而不 膩,期許用牛肉麵讓台灣小吃與國際接軌。誠摯等候客人來親身體驗。







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 | 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.



細麵 | 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.

麵類 Noodles

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

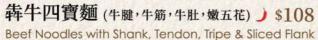


細麵 | Thin Noodles



手工麵 | Handmade Noodles

【純台風味】Classic Taiwanese Flavour





三寶麵 (腱心,牛肚,牛箭) → \$94
Beef Noodles with Shank, Tripe & Tendon





嫩五花牛肉麵→\$86

Sliced Beef Flank Noodles



清燉牛肉麵 (牛服切片,細麵) \$82

Consomme Sliced Beef Shank Noodles (Thin Noodles)



原味牛肉麵) \$82

Classic Beef Noodles

牛肉麵湯底含有蠶豆成分,蠶豆症患者請避免進食

The beef noodles soup includes fava beans, guests with G6PD Deficiency should avoid eating 圖片只供參考 Photos are for reference only | 另收加一服務費 10% service charge applies | 所有價格以港幣計算 All prices are in Hong Kong Dollar

【紅燒風味】Braised Flavour)

紅燒腱心半筋半肉麵

Braised Beef Noodles with Tendon & Shank



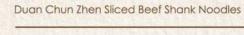


紅燒牛筋麵

\$

Braised Beef Tendon Noodles

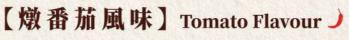






招牌紅燒腱心牛肉麵 \$86

Braised Beef Shank Noodles



燉番茄腱心牛肉麵 \$92

Tomato Beef Shank Noodles





燉番茄腱心半筋半肉麵 \$92

Tomato Beef Noodles with Tendon & Shank

牛肉麵湯底含有蠶豆成分,蠶豆症患者請避免進食

The beef noodles soup includes fava beans, guests with G6PD Deficiency should avoid eating

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



Thin Noodles



手工麵 Handmade Noodles



濃湯燉雞麵 (細麵) \$88

Rich Chicken Broth Noodles with Drumstick (Thin Noodles)



\$78

台式擔擔麵 (含花生,細麵)) \$62

Taiwanese Dan Dan Noodles with Minced Pork (Thin Noodles)



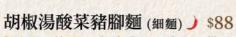
麻辣蒜味腱心半筋半肉麵 > \$88

Spicy & Garlic Beef Shank Noodles with Tendon & Shank



胡椒湯酸菜雞麵 (細麵) > \$88

Chicken Drumstick Noodles in Pepper Soup with Pickled Greens (Thin Noodles)



Pork Knuckle Noodles in Pepper Soup with Pickled Greens (Thin Noodles)



牛肉麵湯底含有蠶豆成分,蠶豆症患者請避免進食

The beef noodles soup includes fava beans, guests with G6PD Deficiency should avoid eating 圖片只供參考 Photos are for reference only | 另收加一服務費 10% service charge applies | 所有價格以港幣計算 All prices are in Hong Kong Dollar

【乾拌麵】Dry Noodles

慢煮口水雞拌麵 (細麵))

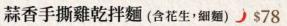
Slow-cooked Chicken Leg Dry Noodles with Sichuan Chili Sauce (Thin Noodles)





青花椒香手撕雞乾拌麵 (含花生,細麵) > \$78

Shredded Chicken Green Pepper Flavour Dry Noodles with Peanut (Thin Noodles)



Shredded Chicken Garlic Flavour Dry Noodles with Peanut (Thin Noodles)



酸辣豬軟骨段式乾拌麵 (細麵)

\$62

Duan's Spicy and Sour Pork Cartilage Dry Noodles (Thin Noodles)



油蔥拌麵 (細麵)

Scallion Oil Noodles (Thin Noodles)



油蔥肉燥拌麵 (細麵)

Scallion Oil Noodles with Braised Minced Pork (Thin Noodles)

\$68

\$78

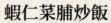
滷菜 Marinated Flavour



肉鬆菜脯蛋炒飯

\$88

Egg and Preserved Radish Fried Rice with Pork Floss



\$88

Shrimp and Preserved Radish Fried Rice





台灣腸炒飯拌滷肉

Taiwanese Style Pork Sausage Fried Rice with Braised Minced Pork



\$78

Taiwanese Braised Minced Pork Rice



Vegan Minced Pork Rice with Organic Mushroom





【兒童餐】Kids Meal

芝士蛋手抓餅,小滷肉飯,雞肉薯條及飲品一杯 \$88

Cheese & Egg Roti, Mini Taiwanese Braised Minced Pork Rice, Chicken Strips with a Drink





\$98 滷水拼盤 (牛肚,牛脹,滷蛋,豆乾,鮮菌)

Assorted Marinated Meat Platter (Beef Tripe, Beef Shank, Braised Egg, Dried Tofu & Mushroom)



台式滷菜 (豆腐,杏鮑菇,娃娃菜)

Assorted Marinated Platter (Tofu, King Oyster Mushroom, Baby Cabbage)



\$78 Marinated Beef Shank



牛肚 Marinated Beef Tripe



香辣麻香牛肚 🕽 \$78

Spicy Marinated Beef Tripe



豬手 \$78 Marinated Pork Trotter



豬腩肉 Marinated Pork Belly



豬耳 \$68 Marinated Pork Ear



豬大腸 \$68 Marinated Pork Intestine



\$68 Marinated Duck Tongue



\$38 Marinated Tofu



豆乾滷蛋 \$38 Marinated Dried Tofu and Braised Egg

私房小食 Duan's Flavour

私房小食 Duan's Flavour

\$48





肉鬆豆腐皮蛋

Tofu and Preserved Egg with Pork Floss

酸梅粉地瓜薯條 \$48

Sweet Potato Fries with Taiwanese Plum Powder

紅油抄手)

\$68

Shrimp & Pork Wontons in House Special Chili Oil

雞湯抄手

\$68

\$48

Shrimp & Pork Wontons in Rich Chicken Broth





\$48





蔥肉蝦餅

Fried Shrimp Cake with Scallion

\$48

\$48

\$48

\$48

新鮮豚肉鍋貼

Taiwanese Fried Dumplings

小麵醬牛肉手抓卷餅)

\$48 Sichuan Mala Beef Roti

三星蔥肉鍋餅

Sanxing Scallion Pancake









鹽酥雞

Taiwanese Fried Chicken

酥炸排骨

Deep-fried Pork Chops





藥膳雞翼

Chinese Herbal Chicken Wings with Soup

養生無骨紅棗黃酒雞

Chinese Yellow Rice Wine Boneless Chicken with Red Dates

大腸麵線

Pork Intestine Thin Noodles

蒜粒古早台灣腸 \$58

Taiwanese Style Pork Sausage





\$48

\$84

\$84

\$88



慢煮無骨口水雞

Slow-cooked Boneless Chicken with Sichuan Chili Sauce

麻辣鴨血冬粉)

Spicy Duck Blood Cellophane Noodles

蒜醬青菜 (油麥菜/西生菜) \$48

Vegetable with Garlic Sauce (Indian Lettuce/Romaine Lettuce)

滷肉青菜 (油麥菜/西生菜) \$58

Vegetable with Braised Minced Pork (Indian Lettuce/Romaine Lettuce)



【小菜】Side Dish

涼拌小黃瓜 \$15 Chilled Cucumber Salad

台式香筍

Coke (Can)

Chilled Taiwanese

Bamboo Shoots

Braised Peanuts

冰糖醬花生 \$15

黑醋木耳芽 \$18 Black Fungus with Black Vinegar

麻油素麵根椒麻皮蛋醬 / \$28

Fried Gluten with Preserved Egg, Sesame Oil and Spicy Sauce





可口可樂(罐) \$26 雪碧(罐) \$26 薑味汽水(罐) \$26

Sprite (Can)

Ginger Ale (Can)

金牌台灣啤酒(枝) \$38

Gold Medal Taiwan Beer (Bottle)

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