

米食在臺灣飲食文化中占有極重要的歷史意義，更代表人們對稻米的濃厚情感。
餐廳取名「米香 MIPON」即是向台灣飲食文化表達敬意。

米香台菜秉持台灣料理的道地風味，在烹調上講求經典到味，
外觀則追新求變，其濃情珍味自2018連續三年獲得米其林餐盤推薦，
更於2021年起連續獲得米其林一星肯定。

「米香」台菜以做工繁複的「手路菜」，
用料講究的「阿舍菜」和重視氣勢排場的「酒家宴席菜」，
傳承令人懷念的舌尖美味，感受歷久不變的人情味。

Rice takes up a significant historical meaning in the Taiwanese food culture,
and it further symbolizes the people's strong sentiment towards the crops.
The restaurant is named "MIPON" to pay tribute to the Taiwanese food culture.

Mipon Taiwanese Cuisine insists in the authentic flavors of Taiwanese cuisines
to pursue the classic tastes during its preparations while searching for new ideas for the appearances.
Its strong flavors have further received commendations of the MICHELIN Guide from 2018 to 2020
and was honored with the award of one MICHELIN Star since 2021.

"MIPON" Taiwanese Cuisines inherit the nostalgic deliciousness
on the tip of the tongue with sophisticated "signature dishes" and "rich people's dishes"
which are particular about the ingredients,
as well as the "banquet dishes" which emphasize the majestic arrangements,
allowing one to experience the everlasting sense of the human touch.

主廚推薦

Chef's Specials

秘製帶骨牛肋排 NT\$1,380

Roast Bone-in Beef Short Rib with Chef Special Sauce

米香美三拼 (閩雞/蜆頭/軟絲) NT\$980

MIPON Combination Platter (Chopped Cold Boiled Chicken / Jelly Fish / Neritic Squid)

魚皮白菜魯 NT\$780

Stewed Chinese Cabbage with Fish Skin

XO醬豆腐 NT\$680

Pan-fried Tofu Topping with XO Sauce

陶板什錦菇 NT\$680 (大份 Large) NT\$480 (小份 Small)

Stir-fried Mixed Mushrooms on Clay Plate

三杯杏鮑菇 NT\$580

Stir-fried King Oyster Mushroom with Three-cup Sauce

金錢炸蝦餅 (一份3粒/每粒 NT\$180) NT\$540

Crispy Shrimps Pancake (3 pieces / portion, NT\$130 for each piece)

生菜鮮蝦捲 (一份3捲/每捲 NT\$130) NT\$510

Deep-fried Shrimp Roll with Lettuce (3 rolls / portion, each roll NT\$130)

薑絲小卷 (季節限定) NT\$480

Stir-fried Neritic Squid with Soy Sauce and Ginger Strips
(Season limited)

陶板活鮑魚 (每粒) NT\$480

Braised Abalone on Clay Plate (Per piece)

香煎豬肝 NT\$380

Pan-fried Pork Liver

米香菜脯蛋 NT\$320

Dried Radish Omelet

干貝酥 NT\$320

Crispy Fried Scallop Strips



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

秘製帶骨牛肋排

Roast Bone-in Beef Short Rib
with Chef Special Sauce

前菜

Appetizers



台式白斬雞

Chopped Cold Boiled Chicken

NT\$1,280 (大份 Large) NT\$780 (小份 Small)

干貝小魚

Stir-fried Baby Anchovy and Scallop

NT\$780

香烤烏魚子 (每份4片，加點一片NT\$160)

Roast Mullet Roe (4 pieces / portion, each piece added NT\$120)

NT\$640

五味軟絲

Neritic Squid with Five-flavor Sauce

NT\$580

口水雞

Steamed Chicken with Chili Sauce

NT\$580

吻仔魚瓜仁

Fried Baby Anchovy and Melon Seeds

NT\$480

涼拌海蜇頭

Jellyfish Salad

NT\$480



松露九孔鮑 (每份2粒，加點一粒NT\$210)

Taiwanese Abalone with Truffle Sauce

(2 pieces / portion, each piece added NT\$210)

NT\$420

五味九孔鮑 (每份2粒，加點每粒NT\$160)

Taiwanese Abalone with Five-flavor Sauce

(2 pieces / portion, each piece added NT\$120)

NT\$320



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid



辣
Spicy

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



松露九孔鮑

Taiwanese Abalone with Truffle Sauce



肉類

Meat



泡椒和牛

Steamed Beef with Pickled Peppers

NT\$1,680

蒜酥牛小排

Pan-fried Diced Beef with Garlic

NT\$980

麻油雙腰

Stir-fried Pork Kidney and Testicle with Sesame Oil

NT\$980



糯米椒牛肉

Stir-fried Beef with Green Pepper

NT\$880

沙茶牛肉

Pan-fried Beef with Barbecue Sauce

NT\$880



三杯雞腿肉

Stir-fried Chicken Drumsticks with Three-cup Sauce

NT\$780

紅麴燒元蹄

Braised Pork Knuckle with Red Yeast Rice

NT\$780

麻油腰花

Stir-fried Pork Kidney with Sesame Oil

NT\$580

蛋黃蒸肉

Steamed Pork with Yolk

NT\$420



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid



辣
Spicy

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

糯米椒牛肉
Stir-fried Beef with Green Pepper

肉類

Meat



三杯豬尾

Stir-fried Pork Tail with Three-cup Sauce

NT\$880

五香排骨酥 (一份4支/每支 NT\$180)

Deep-fried Pork Ribs (4 pieces / portion)

NT\$720



蜜汁排骨

Honey Mustard Glazed Ribs

NT\$680

糖醋排骨

Fried Spare Rib with Sweet and Sour Sauce

NT\$680

腰果雞丁

Cashew Chicken

NT\$620

宮保雞丁

Kung Pao Chicken

NT\$580

滷肉筍絲(每份2塊)

Braised Pork Sliced and Bamboo Shoot (2 pieces / portion)

NT\$520



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid



辣
Spicy

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

糖醋排骨

Fried Spare Rib with Sweet and Sour Sauce

湯／鍋品

Soup of Delicacy



白鯧芋頭米粉

Rice Vermicelli Soup with Butterfish and Taro

NT\$4,200 (大份Large)

NT\$2,600 (小份Small)

魷魚螺肉蒜鍋

Squid and Conch Soup with Garlic Bolt

NT\$2,800 (大份Large)

NT\$1,400 (小份Small)

蛤仔雞湯

Chicken and Clam Soup

NT\$1,560 (大份Large)

NT\$800 (小份Small)

麻油雞湯

Sesame Oil Chicken Soup

NT\$1,560 (大份Large)

NT\$800 (小份Small)

鳳梨苦瓜雞湯

Chicken Soup with Bitter Gourds and Pineapples

NT\$1,560 (大份Large)

NT\$800 (小份Small)

海鮮芋頭米粉湯

Rice Vermicelli Soup with Taro and Seafood

NT\$880

每日例湯 (一人份)

Soup of the Day (For one person)

NT\$200

鮮蚵湯 (一人份)

Boiled Oysters Soup (For one person)

NT\$160

蛤蜊湯 (一人份)

Boiled Clams Soup (For one person)

NT\$160

海菜吻魚湯 (一人份)

Anchovy and Seaweed Soup (For one person)

NT\$160



甲殼類
Crustacea



芒果
Mango



花生
Peanut



乳製品
Milk



蛋類
Egg



堅果類
Nuts



芝麻
Sesame



麩質製品
Gluten



大豆
Soybean



魚類製品
Fish



亞硫酸鹽
Sulfurous acid



辣
Spicy

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

鳳梨苦瓜雞
Chicken Soup with Bitter Gourds
and Pineapples

海鮮

Seafood

	蠔油鮑魚片 Braised Abalone Sliced with Oyster Sauce	NT\$3,200
👍	紅燒烏參 Braised Sea Cucumbers with Vegetables	NT\$880
	三杯中卷 Stir-fried Squid with Three-cup Sauce	NT\$720
	鳳梨蝦球 Shrimp Balls with Pineapple	NT\$780
👍	腰果蝦球 Shrimp Balls with Cashew	NT\$780
	豆醬蝦球 Stir-fried Shrimp Balls with Fermented Bean Curds	NT\$780
	蒜泥海大蝦 (2尾) Steamed Shrimps with Garlic Paste (2 shrimps / portion)	NT\$760
	鹹酥蝦 Deep-fried Salty Shrimps	NT\$680
👍	糖醋魚片 Fried Fish Slices with Sweet and Sour Sauce	NT\$620
	沙茶蚵仔煎 Pan-fried Oyster Omelet	NT\$580
	蔭豉鮮蚵 Fried Oysters in Black Bean Sauce	NT\$580
	鮮蒸時魚 (一人份) Steamed Seasonal Fish (For one person)	NT\$280
	乾煎時鮮魚 Pan-fried Seasonal Fish	NT\$時價 Market Price
	蔥油時鮮魚 Pan-fried Seasonal Fish with Scallion Oil	NT\$時價 Market Price
	醬油赤鯿 Pan-fried Red Seabream with Soy Sauce	NT\$時價 Market Price



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



蔥油時鮮魚

Pan-fried Seasonal Fish
with Scallion Oil

生猛海鮮

Live Seafood

紅蟳

Female Mud Crab

NT\$時價

Market Price

料理方式

Cookery

清蒸

Steam

薑蔥

Stir-fried with Ginger Onion Sauce

粉絲

Braised with Chinese Vermicelli

蒜蓉

Steamed with Chopped Garlic

桂花

Stir-fried with Egg Yolk

龍蝦

Lobster

NT\$時價

Market Price

料理方式

Cookery

清蒸

Steam

薑蔥

Stir-fried with Ginger Onion Sauce

粉絲

Braised with Chinese Vermicelli

蒜蓉

Steamed with Chopped Garlic



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。
Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



青菜

Vegetables

蘆筍炒帶子

Stir-fried Asparagus and Scallops

NT\$980

蛤蜊絲瓜

Stir-fried Clams with Loofah

NT\$680

干貝燴絲瓜

Braised Loofah with Scallops

NT\$580

香炒時令鮮蔬

Stir-fried Seasonal Vegetables

水蓮

White Water Snowflake

NT\$520

空心菜

Water Spinach

NT\$380

高麗菜蛋酥

Cabbage with Deep Fried Egg Floss

NT\$380

番茄菠菜

Tomato and Spinach

NT\$380

地瓜葉

Sweet Potato Leaves

NT\$380

A菜

A-choy

NT\$380

(以上菜色依季節有所調整 / Above vegetables are adjusted based on seasons)



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



蘆筍炒帶子

Stir-fried Asparagus and Scallops

極品珍饈

Precious Delicacy

- 一品佛跳牆 (請提前二日預訂)

Steamed Abalone with Fish Maw in Broth

(Please make a reservation two days in advance)

NT\$15,800
- 八寶布袋雞 (請提前二日預訂)

Deboned Chicken Stuffed with Scallops, Abalones, Pork Intestines, Mushrooms and Bamboo Shoots

(Please make a reservation two days in advance)

NT\$5,800
- 台式佛跳牆 (一人份 / 每日限量)

Signature Taiwanese Soup with Taro, Pork Spare Ribs and Chicken (For one person / Limited offer)

NT\$880



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。

Please advise us of any food allergies or dietary restrictions when making orders.

All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

八寶布袋雞

Deboned Chicken Stuffed with Scallops, Abalones,
Pork Intestines, Mushrooms and Bamboo Shoots
(Please make a reservation two days in advance)



飯麵類

Rice & Noodles

什錦海鮮炒米粉	NT\$880
Fried Rice Vermicelli with Seafood	
什錦海鮮炒麵	NT\$880
Fried Noodles with Seafood	
 烏魚子炒飯	NT\$780
Fried Rice with Mullet Roe	
 雙瑤柱炒飯	NT\$780
Fried Rice with Crispy Scallop Strips in XO Sauce	
米香真功夫炒飯	NT\$780
MIPON Signature Fried Rice	
蚵仔炒麵線	NT\$520
Fried Vermicelli with Oysters	
鮪魚金瓜炒米粉	NT\$480
Fried Rice Vermicelli with Tuna and Pumpkin	



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。
Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.

雙瑤柱炒飯

Fried Rice with Crispy Scallop Strips
in XO Sauce



甜點

Desserts

一品御燕窩 (一人份) Bird's Nest Soup with Red Dates (For one person)	NT\$1,600
銀耳百合湯 (一人份) Sweet Snow Fungus Soup with Lily Buds (For one person)	NT\$220
杏仁豆腐 (夏季限定)(一人份) Almond Tofu (Summer Limited) (For one person)	NT\$180
杏仁茶油條 (冬季限定)(一人份) Almond Tea with Fried Bread Stick (Winter Limited) (For one person)	NT\$180
時令西米露 (一人份) Coconut Milk with Sago (For one person)	NT\$180
古早味芋棗 (一份3顆) Deep-fried Taro Ball in Taiwanese Style (3 pieces / portion)	NT\$180



若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。
以上價格均需另加10%服務費。餐廳自備酒水服務費：葡萄酒及一般酒NT\$800/瓶；烈酒NT\$1,200/瓶。
Please advise us of any food allergies or dietary restrictions when making orders.
All prices are subject to a 10% service charge. The corkage fee per bottle is NT\$800 for wines and NT\$1,200 for liquors.



杏仁茶油條

Almond Tea with Fried Bread Stick



