

TAIPEI RESTAURANT BUS

雙層餐車路線
BUS ROUTE

起、迄點
Origin-Destination

停靠點為捷運市政府站3號出口

固定班次 | 首班車 14:30
營運時間 | 中班車 17:30
末班車 20:00

First Bus 14:30 / Second Bus 17:30 / Last Bus 20:00

預估到站時間 Estimated Time Of Arrival

14:30 17:30 20:00

預估結束時間 Estimated Time Of the End

16:00 19:30 22:00

週一公休

Closed on Monday

注意:請於發車前10-15分鐘抵達站牌
For your own comfort and convenience, we advise you to be at the pick-up point at least 10 minutes before departure.

平日路線 |||||

假日路線 ———



服務內容: 免費USB充電、網路購票
服務電話: (02)8791-6557 (客服時間: 09:00-18:00)
Service: Free USB Charging, online ticket
Contact No: (02)8791-6557
(Customer Service Hours: 09:00-18:00)
Website: <https://taipeirestaurantbus.com>



TAIPEI RESTAURANT BUS

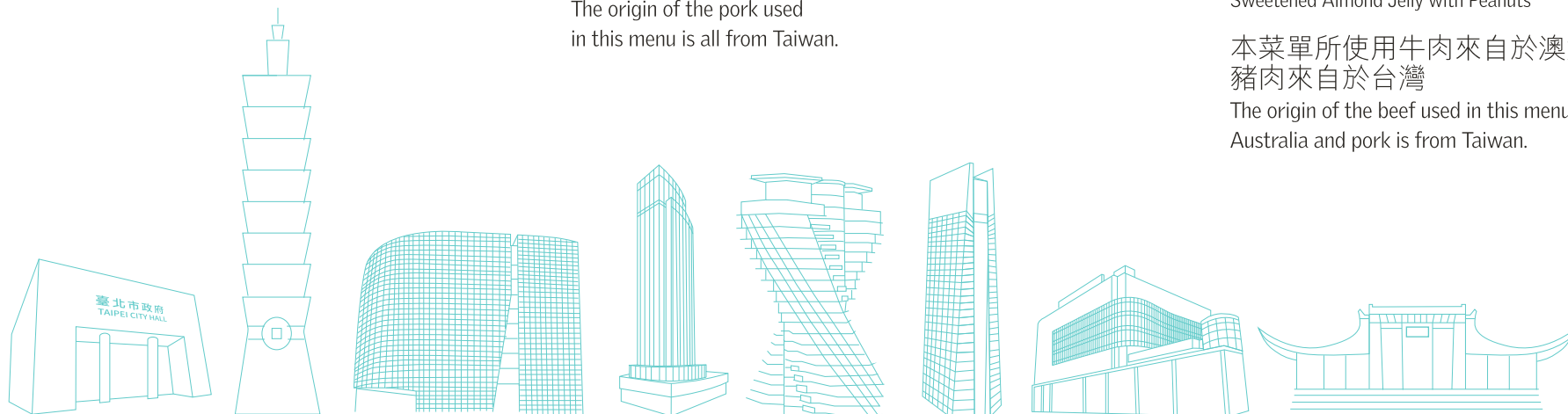
臺北市雙層餐車



幻夏·饗粵 Cantonese Feast in Summer 城市粵味之旅

蟬聯米其林推薦餐廳殊榮的「寒舍食譜」中餐廳
主廚團隊展演精湛工藝，悉心打造粵式豐饒
以舌尖華麗感受東方粵饌風采

The team of master chefs from
The Michelin Plate Restaurant
'My Humble House' restaurant, presents sumptuous
Cantonese cuisine to showcase the
sumptuousness of Asian dishes.
活動日期 Date : 2022/06/16-2022/09/16



米其林粵式下午茶

MICHELIN CANTONESE AFTERNOON TEA
14:30-16:00

鮮蝦腐皮卷

Deep-fried Shrimp Stuffed in Bean Curd Roll

千層蘿蔔酥

Turnip Puff Pastry

竹香八寶糯米雞

Steamed Glutinous Rice Stuffed with Chicken,
Barbecued Pork, Mushroom, Dried Shrimp,
Chinese Sausage and Salty Egg Yolk with Bamboo Leaf

菠蘿叉燒包

Steamed Bun Stuffed with Barbecued Pork

箔金芝麻流沙包

Steamed Bun Stuffed with Sesame and Edible Gold

熊貓奶黃流沙包

Steamed Bun Stuffed with Salty Egg Yolk and Butter

寶島四季鮮水果

Seasonal Fruit

楊枝甘露蜜愛玉

Sweetened Mango Soup with Aiyu Jelly

本菜單所使用豬肉皆來自於台灣

The origin of the pork used
in this menu is all from Taiwan.

米其林粵式晚間套餐

MICHELIN CANTONESE DINNER SET MEAU
17:30-19:30 20:00-22:00

開胃小品

小卷黃金泡菜、鎮江陳醋蜆頭

Appetizer Platter

Calamari with Chinese Pickled Cabbage
Jellyfish with Aged Vinegar

烏魚子海鮮沙拉

Air-dried Mullet Roe and Seafood Salad

竹笙野菌老火煲雞粥

Chicken Rice Congee with
Bamboo Pith and Mushroom

鮑汁燉和牛臉頰·季節時蔬·薑蔥撈飯

Wagyu Beef Cheek with Abalone Sauce
Seasonal Vegetables, Rice with Onion and Ginger

或 OR

鮑汁燉聖路易子排·季節時蔬·薑蔥撈飯

Pork Rib with Abalone Sauce
Seasonal Vegetables, Rice with Onion and Ginger

寒舍食譜奶黃餅

Salted Egg Mooncake

花生杏仁豆腐

Sweetened Almond Jelly with Peanuts

本菜單所使用牛肉來自於澳洲
豬肉來自於台灣

The origin of the beef used in this menu is from
Australia and pork is from Taiwan.