



• BOSS KITCHEN •
MENU

台灣美食

Taiwanese cuisine



📍 1st Floor, Hoiana resort & goft

☎ 0778013646



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台湾料理，是传统风味与当代创意的精致交融，蕴含着亚洲饮食文化中温润、真诚而丰富的底蕴。每一道佳肴，皆凝聚新鲜食材、细腻手艺与层次分明的调味，呈现浓而不腻、雅而有味的美好滋味。在本餐厅，宾客品尝的不只是道地的台湾美饌，更能感受到我们诚挚的待客之心、对每一处细节的用心，以及一段亲切温暖、回味悠长的味觉旅程。



Taiwanese cuisine is a refined harmony of traditional flavors and contemporary creativity, carrying the warmth, sincerity, and richness of Asian culinary culture. Each dish is thoughtfully crafted with fresh ingredients, delicate techniques, and well-balanced seasoning, creating flavors that are rich yet graceful, distinctive yet comforting. At our restaurant, guests enjoy more than authentic Taiwanese delicacies; they experience heartfelt hospitality, meticulous attention to every detail, and a warm, memorable culinary journey that lingers long after the meal.



东星斑

精华美食



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破布子蒸东星斑

Steamed Red Grouper with cordia seed

东星斑



5.400

—公斤/ kg

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1-1 清蒸东星斑

Steamed Red Grouper

1-2 破布子蒸东星斑

Steamed Red Grouper with cordia seed

1-3 麒麟蒸东星斑

Kirin Style Steamed Red Grouper

1-4 水煮东星斑

Spicy Boiled Red Grouper

1-5 酸菜东星斑

Red Grouper with Pickled Mustard Greens

1-6 生啫东星斑

Fresh-style Red Grouper

1-7 红烧东星斑

Braised Red Grouper in Brown Sauce

1-8 煎东星斑

Pan-fried Red Grouper



台灣美食

老虎斑



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生啫老虎斑

Fresh-style Black Grouper

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2-6
红烧老虎斑

Braised Black Grouper in Brown Sauce

老虎斑

1.380 / 一公斤 / kg

2-1
清蒸老虎斑

Steamed Black Grouper

2-2
破布子蒸老虎斑

Black Grouper with Cordia Seeds

2-3
水煮老虎斑

Sichuan Boiled Black Grouper

2-4
酸菜老虎斑

Black Grouper with Pickled Mustard Greens

2-5
生啫老虎斑

Fresh-style Black Grouper

2-7
糖醋老虎斑

Sweet and Sour Black Grouper

2-8
黑松露咸蛋黄虎斑

Black Grouper with Truffle & Salted Egg Yolk

2-9
煎老虎斑

Pan-fried Black Grouper



味道很好

山珍海味

台式龙虾沙拉

Lobster Salad

龙虾

5.400
一公斤

3-1

辣炒龙虾

Spicy Stir-Fried Lobster

3-3

奶油龙虾

Creamy Butter Lobster

3-2

台式龙虾沙拉

Lobster Salad

3-4

芝士焗龙虾

Baked Lobster with Cheese

菜单价格以1,000越南盾为单位，未包含增值税及服务费。

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龙虾

Lobster

5.400

一公斤

3-5

龙虾麻婆豆腐

Mapo Tofu with Lobster

3-6

葱姜爆炒龙虾

Stir-Fried Lobster with Scallion & Ginger



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蒜蓉粉丝蒸龙虾

Steamed Lobster with Garlic & Glass Noodles

3-7

台灣美食

沙茶螃蟹粉丝煲

Satay Sauce Crab with Glass
Noodles Clay Pot

1.980
一公斤



4-1
炒辣螃蟹

Spicy Stir-Fried Crab

螃蟹



绝品

1.980 / 一公斤 / kg

4-2
盐焗螃蟹

Salt Baked Crab

4-3
黑胡椒炒蟹

Black Pepper Crab

4-4
新加坡辣蟹

Singapore Chili Crab

4-5
沙茶螃蟹粉丝煲

Satay Sauce Crab with Glass Noodles Clay Pot

4-6
焗酿至尊蟹盖

Baked Stuffed Supreme Crab Shell

台湾
美食
人间美味

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鲜虾

四川虾仁豆腐

Sichuan Shrimp with Tofu



绝品

5-1 凤梨虾球
Pineapple Shrimp Balls

● 780



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5-2 四川虾仁豆腐
Sichuan Shrimp with Tofu

● 1.080



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5-3

避风塘炒虾

Typhoon Shelter Fried
Shrimp

● 780



5-4

780 ● 宫保虾仁

Kung Pao Shrimp

5-5

780 ● 铁板海鲜豆腐

Sizzling Seafood Tofu



5-6

咸蛋黄虾仁

Salted Egg Yolk Shrimp

● 780

6-1
五味鱿鱼
Five-Flavor Squid
● 580



鱿鱼

● 680
6-2 椒盐鱿鱼
Crispy Salt & Pepper Squid

● 680
6-4 鼓椒炒鲜鱿
Stir-Fried Fresh Squid with
Black Bean & Chili

● 680
6-3 脆藕炒鱿鱼
Stir-fried Squid with Crispy
Lotus Root

● 680
6-5 芹菜炒鱿鱼
Stir-Fried Squid with Celery

6-6

会三鲜

680

Braised Mixed Seafood



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6-7

帶子炒芦笋XO酱

880

Stir-fried Scallops with Asparagus in XO Sauce





7-1
丝瓜蛤蜊
Loofah with clams
● 480

蛤蜊 - 鲜蚶

7-2 蛤蜊蒸蛋

Steamed Egg with Clams

● 480

7-4 豆鼓鲜蚶

Fresh Oysters with Black Bean Sauce

● 580

7-5 酥香海蛎煎

Crispy Fried Oyster Pancake

● 580



7-3 九层塔蛤蜊

Stir-Fried Clams with Thai Basil

● 480



台灣
美食

鮮
蝦



葱爆牛肉片

Stir-fried Beef with Scallions



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8-1 四喜拼盘

Four Delights Platter

780

牛肉

8-2

红焖牛尾

980

Braised Oxtail in Brown Sauce

8-3

水煮牛肉

880

Sichuan Spicy Boiled Beef

8-4

酸菜牛肉

680

Beef with Pickled Mustard Greens

8-6

黑胡椒铁板牛肉

680

Black Pepper Beef on Hot Plate

8-5

葱爆牛肉片

Stir-fried Beef with Scallions

580



台湾美食

人间美味

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椒盐金脆猪手

Crispy Pork Knuckle with Salt & Pepper

猪肉



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9-1
辣椒炒肉

Stir-fried Pork with Chili Peppers

● 580



780 ● 9-2
酸菜炒猪肚

Stir-Fried Pork Stomach with
Pickled Mustard Greens

280 ● 9-3
卤肉

Taiwan Braise Pork



9-4
盐蛋蒸肉饼

Steamed Pork Patty with Salted Egg

● 680



9-5

880 ● 椒盐金脆猪手

Crispy Pork Knuckle with Salt & Pepper



9-6

680 ● 双椒肉丁

Diced Pork with Double Chili

台湾美食 猪肉
Taiwanese cuisine

9-7

麻油松板

Sesame Oil Matsusaka Pork

● 780

9-8

番茄封肉

Tomatoes stuffed with minced pork

● 880

9-9

糖醋排骨

Sweet and Sour Pork Ribs

● 780



10-1

三杯鸡

Three Cup Chicken

● 580

鸡肉

10-2
沙姜鸡(半只/一只)

Steamed Chicken with Ginger (a half/whole)

● 680
1,200

10-3
辣子鸡丁

Spicy Diced Chicken

● 680

10-4
紫苏梅鸡

Chicken with Perilla Plum Sauce

● 680

10-5
泡椒鸡杂

Stir-fried Chicken GIBLETS
with Pickled Chili

● 680



炒蛋

11-1 菜脯蛋

Preserved Radish Omelette

● 320

11-2 番茄炒蛋

Stir-fried Tomato and Egg

● 320

11-3 滑蛋虾仁

Scrambled Eggs with Shrimp

● 420

11-4 煎荷包蛋

Sunny side up Egg

● 40



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12-1 干煸土豆回锅肉
Dry-Fried pork belly and potatoes
580

蔬菜

12-2 油渣炒包菜

Fragrant Stir-Fried Cabbage

● 280

12-3 炒时令蔬菜

Stir-fried Seasonal Vegetables

● 280

12-4 炒南瓜花苞

Stir-fried Pumpkin Blossoms

● 320

12-7 炒什锦蔬菜

Stir-fried Mixed Vegetables

● 380

12-5 乾煸四季豆

Dry-Fried String Beans

● 580

12-6 鱼香茄子煲

Eggplant with minced pork
in Clay Pot

● 580





13-1 台式盐酥鸡

Taiwanese Popcorn Chicken

● 380



13-2 黄金豆腐

Golden Tofu

● 320

蔬菜

13-3 金汁腐皮卷

Crispy Bean Curd Rolls with
Salted Egg Yolk Sauce

● 580

13-4 XO香煎莲藕春卷

Pan-Fried Lotus Root with XO Sauce

● 680



13-5

花枝虾饼

Deep-fried Cuttlefish &
Shrimp Cakes

● 580

台湾美食
Taiwanese cuisine



汤

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14-1 酸辣汤 ● 480

Hot and Sour
Soup

14-2 蛤蜊汤 ● 380

Clam Soup

14-3 每日例汤 ● 180

(一盅)

Daily soup



炒饭

15-4 干贝三色炒饭

Three-Color Fried Rice

● 880

15-1

虾仁炒饭

Fried Rice with Shrimps

● 380

15-2

肉丝炒饭

Fried Rice with Shredded Pork

● 360

15-3

XO酱鲑鱼炒饭

Salmon Fried Rice with XO sauce

● 880

15-5

卤肉饭

Braised pork rice

● 160

15-6

猪脚便当

Braised pork knuckle bento

● 350



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15-7
排骨便当
Pork ribs bento
● 350

15-8
白米饭

Steamed rice

● 30

15-9
糙米

Brown rice

● 40

15-10
黑米

Black rice

● 40

15-11
(单点) 炸排骨

Fried pork ribs

● 120

15-12
(单点) 猪脚

Braised Pork Knuckle

● 120



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台湾美食

人间美味

480 招牌金汤鲜虾面线

Signature Golden Broth Fresh Shrimp
Noodles 16-1



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16-2 海鲜什锦牛肉面
Mixed Seafood & Beef Noodle Soup
● 480

面

16-3 四川牛肉面 ● 680

Sichuan Beef Noodles

16-4 酸菜牛肉冬粉 ● 480

Beef with Pickled Mustard
Greens & Glass Noodles

16-5 酸菜牛肉米粉 ● 480

Beef with Pickled Mustard
Greens & Rice Noodles

16-6 台式卤肉乾拌面

Taiwanese Braised Pork Dry Noodles

● 380



台灣美食

火鍋

17-7

680 ● 麻辣火锅猪五花

Mala Spicy Hotpot with Pork Belly

17-8

680 ● 麻辣火锅牛五花

Mala Spicy Hotpot with Beef Brisket

17-9

1.080 ● 麻辣火锅牛小排

Mala Spicy Hotpot with boneless Beef Short Ribs





台湾美食 火锅

Taiwanese cuisine

17-1
480 ● 原味火锅猪五花
Original Flavor Hotpot with
Pork Belly

17-4
480 ● 番茄火锅猪五花
Tomato Flavor Hotpot with
Pork Belly

17-2
520 ● 原味火锅牛五花
Original Flavor Hotpot with Beef
Brisket

17-5
520 ● 番茄火锅牛五花
Tomato Flavor Hotpot with
Beef Brisket

17-3
980 ● 原味火锅牛小排
Original Flavor Hotpot with
boneless Beef Short Ribs

17-6
980 ● 番茄火锅牛小排
Tomato Flavor Hotpot with Beef
Short Ribs

配菜

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18-1 蛤蜊

Clams

● 280



18-2 龙虾丸

Lobster Balls

● 120



18-3 蟹肉棒

Crab Sticks

● 120



18-4 鲜虾

Fresh Shrimp

● 480



18-5 牛五花

Beef Belly

● 220

18-6 猪五花

Pork Belly

● 180



18-7 美国无骨牛小排

U.S. Boneless Beef Short Ribs

● 660



配菜

19-1 响铃卷

Fried Beancurd Rolls

● 150

19-7 芋头

Taro

● 100

19-2 午餐肉

Luncheon Meat

● 150

19-8 玉米

Corn

● 60

19-3 茼蒿

Crown Daisy

● 80

19-9 金针菇

Enoki Mushrooms

● 60

19-4 大白菜

Chinese Cabbage

● 80

19-10 玉米笋

Baby Corn

● 60

19-5 高丽菜

Cabbage

● 80

19-11 鸡蛋面

Egg Noodles

● 60

19-6 蔬菜盘

Mixed Vegetable Platter

● 180

19-12 台湾关庙面

Taiwanese Guan Miao Noodles

● 80



蔬菜盘

Mixed Vegetable Platter



20-1 柠檬茶

Lemon tea

● 120



20-2 咖啡

Coffee

● 120

20-3 金桔柠檬

Kumquat lemon drink

● 150

20-4 椰子水

Coconut water

● 150



20-5 虎白啤酒

Tiger beer



● 80

20-9 王老吉

Wang Lao Ji

● 80



20-6 喜力啤酒

Heniken



● 100

20-10 矿泉水

Water

● 40



20-7 烧酒

Soju



● 280

20-11 苏打水

Soda water

● 60



20-8 红星二锅头

Red Star Erguotou



● 500

开瓶费 ● 500
Corkage fee

20-12 雪碧

Sprite

● 60



20-13 可乐

Coca

● 60



饮料

台湾美食



人间美味

· BOSS KITCHEN ·

台式盐酥鸡

Taiwanese Popcorn Chicken



葱爆牛肉片

Stir-fried Beef with Scallions



凤梨虾球

Pineapple Shrimp Balls

