

# 鵝房宮 春日宴

KASUGA  
粵菜·喜宴

鵝房宮餐飲集團創辦人張志民與巫鑫，二十多年前靠著在北屯一點利黃昏市場打造的攤位美食「鵝房宮」日式料理品牌立足台中，2018年在公益路成立鵝房宮旗艦店實體餐廳，落實了向自己和團隊承諾許久、進軍餐飲業的夢想，穩健地守護著這個品牌。2019年底，一場讓張志民幾乎失去視力的大手術，在他重返光明世界之後，格外珍惜活著的每一天和身邊每一個人。

「人生應該更認真地好好活著，夢想也不應該停留在這一刻。」於是張志民和巫鑫決定繼續延展對餐飲的熱情，創立第二個餐廳品牌「春日宴」，推出自己剛踏入餐飲業時最拿手的粵菜料理，而春日宴的地點，就坐落在台中北屯區。北屯之於張志民，是育他的起家厝，是成就他夢想的源頭，選擇坐落在北屯，正是為了回饋成就他人生的鄉親。

春日宴在位於台中人暱稱「小天母」的北屯商圈旁的崇德路與山西路口附近，透過嚴謹的食材挑選和精湛的廚藝，致力於推出高品質的經典粵菜料理，來滿足北屯人的味蕾。

因為看見世界的美好，春日宴誕生了；帶著虔誠感恩的心，我們用心製作每一盤的美味菜餚，希望透過餐盤和食物，讓每一位顧客也感受到生活裡微小的喜悅和美好。

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一眼看見世界的感動 一口品嚐人生的美好

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# 春日宴

KASUGA  
粵菜 · 喜宴

Our Story starts from a man's eyes.

Twenty years ago, founders of Goose Palace Restaurant, Chang Chi-Min (Toro-san) and Wu Shin, established their booth restaurant Goose Palace Japanese Cuisine in 一點利 sunset market in Beitun District, Taichung. Since then, Goose Palace has been running as the legend of delicacy for more than two decades. In 2018, they established Goose Palace flagship Restaurant in Gong-Yi Rd, Taichung, fulfilling their promises of entering hyper competitive restaurant industry, and keeping it steady and strong. Around the end of 2019, Toro-san underwent an unexpectedly severe eye surgery and almost caused vision loss. As he recovered, he more than ever cherished each day and people around him.

“Live more seriously, and don't let our dreams die young.” With this thought in mind, Chang Chi-Min (Toro-san) and Wu Shin decided to go further into the dining market, and created their second restaurant brand – Kasuga. Kasuga serves Cantonese cuisine, for Toro-san's first culinary expertise was Cantonese cuisine. The restaurant is located in Beitun District, Taichung, as a tribute to the locals, for Beitun is the starting point nurturing Toro-san and Wu Shin' dreams into reality.

Kasuga sits in the Beitun commercial area, the so-called Little Tienmu, near the corner of Shanxi Road and Chongde Road. With strictly chosen seasonal ingredients and fine culinary skills, Kasuga dedicates itself to bringing high-quality, authentic Cantonese cuisine in order to satisfy the needs and expectations of local customers.

Seeing the beauty of the world brings out Kasuga. Therefore, we carry the most devoted heart providing the best delicacy for each customer. Hopefully you can feel the beauty and joy of life through the plate and food.

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A look of seeing the world. A bite of tasting the beauty of life.

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個人套餐饗宴  
Set Menu

迎賓三前菜

Cold Dishes

(烏魚子 凍耳 番茄)

(Mullet Roe, Pig Ear Terrine, Tomato in Plum Juice)

果香煙燻刺身

Sashimi Smoked in Lighted Flavored Wood

雞粥燉遼蔘

Braised Hokkaido Sea Cucumber with Chicken Congee

蛋白蒸龍蝦

Steamed Prawn with White Egg

春日無骨牛/冬菜鮮魚煲

Signature Braised Boneless Short Ribs

2選1

鮑汁花膠撈飯

Stewed Rice with Fish Maw in Abalone Sauce

魚湯浸時蔬

Braised Vegetables in Fish Soup

楊枝甘露

Mango Pomelo Sago

NT\$2,580 /位

以上價格均外加10%服務費  
Plus 10% service charge

個人套餐饗宴  
Set Menu

迎賓三前菜

Cold Dishes

(金磚燒肉 海蜇 粉肝)

(Roasted Crispy Pork, Jellyfish, Marinated Pork Liver)

滿和四前付刺身

Selected Sashimi

燒鵝品滷水扇貝

Roasted Crispy Goose Meat and Boiled Scallops

金湯燴花膠筒

Braised Fish Maw in Pumpkin Soup

老廣辣酒海上鮮

Steamed Fish in Rice Wine with Garlic and Pepper

鮑魚滷肉飯

Braised Pork Rice with Abalone

雲耳山藥炒蘆筍

Sautéed Green Asparagus with Wood Ear Mushrooms and Japanese Yam

水信玄餅

Raindrop Cake

NT\$1,880 /位

以上價格均外加10%服務費  
Plus 10% service charge



個人套餐饗宴  
Set Menu

迎賓三前菜

Cold Dishes

(海蜇 叉燒 軟絲)

(Jellyfish, Barbeque Pork, Neritic Squid)

海寶盛合刺身

Selected Sashimi

眉豆干貝燉烏雞

Braised Black Chicken Soup with Black-Eyed Beans and Scallops

菠菜海大蝦

Spinach Soup with Sautéed Shrimp and Toast

春筍水煮魚

Boiled Fish with Bamboo Shoot in Chili Sauce

濃湯蔥香煨麵

Braised Noodles with Green Onion in Chicken Soup

木耳太極絲瓜

Stir-Fried Wood Ear Mushrooms and Loofah

南瓜慕斯

Pumpkin Mousse Cake

NT\$1,280 /位

以上價格均外加10%服務費  
Plus 10% service charge







◇◇ 日式冷台 ◇◇  
Japanese Fresh Dishes

- ◆ 海寶極上〔日本鯛·青魷·鮪·干貝·海膽·牡丹蝦〕 1680  
Supreme Seafood Delicacies〔Snapper, Amberjack, Scallop, Uni, Spot Prawn〕
- 海寶盛合〔鮪·鮭·紅魷·海鱸·牡丹蝦·干貝〕 980  
Assorted Seafood Delicacies〔Tuna, Salmon, Cobia, Spot Prawn, Scallop〕
- 海寶生魚片〔鮪·紅魷·鮭·海鱸〕 680  
Selected Sashimi〔Tuna, Amberjack, Salmon, Cobia〕
- 春日什錦冷盤〔蝦卷·冰卷·粉肝·香腸·糕渣·烏魚子〕 〔大〕 1580  
Cold Dish〔Shrimp Roll, Squid, Pork Liver, Sausage, Gao-Jha, Mullet Roe〕 〔中〕 880

※生魚片與拼盤會依季節時令食材有所不同而做調整



以上價格均外加10%服務費  
Plus 10% service charge







燒味  
Roast

◆ 黃金燒鵝 Cantonese Roast Goose	全隻	2680
	1/2	1360
	1/4	680

◆ 鴛鴦鵝菠蘿油	[1/4燒鵝、8個菠蘿油]	1560
Roasted Goose (Half), with Chopped Legs and Stuffed Boneless Breast Salad Pineapple Bun		

紅油海蜇		320
Jellyfish in Spicy Chili Oil		

◆ 金磚燒肉〔產地：台灣〕		450
Roasted Crispy Pork		

蜜汁叉燒〔產地：台灣〕		350
Roasted Crispy BBQ Pork		

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Plus 10% service charge







## ◇◇ 春日薈萃精選小品 ◇◇

### Feature Appetizers

- |   |      |     |
|---|------|-----|
| ◆ 催淚蛋   |      | 200 |
| Spicy Scrambled Eggs  |      |     |
| ◆ 乳香蜜芋頭   | [8塊] | 200 |
| Taro Stewed with Honey  |      |     |
| 千層凍耳  |      | 320 |
| Layered Hog Skin in Spicy Sauce   |      |     |
| 川味口水雞    |      | 320 |
| Free-Range Chicken with Sichuan Pepper and Sesame   |      |     |
| ◆ 古早味手工高粱香腸   |      | 200 |
| Taiwanese Handmade Kaoliang-Flavored Sausages   |      |     |
| 白滷粉肝  |      | 200 |
| Marinated Pork Liver  |      |     |
| ◆ 春日炸蝦卷   | [4卷] | 200 |
| Signature Deep-Fried Shrimp Roll  |      |     |
| ◆ Xo醬百花釀油條   |      | 400 |
| Deep-Fried Chinese Donuts Stuffed with Shrimp Paste in XO Sauce   |      |     |
| 澎湖甜冰卷   |      | 200 |
| Penghu Squid  |      |     |
| 春日炸糕渣   | [8塊] | 200 |
| Signature Gao-Jha. Fried Breaded Aspic  |      |     |
| 山椒煮鮑魚   | [4顆] | 520 |
| Sautéed Abalone with Japanese Pepper  |      |     |
| ◆ 清甜海味南非鮑   | [2顆] | 880 |
| South African Abalone with Soy Sauce  |      |     |
| 炭烤烏魚子   |      | 700 |
| Grilled Mullet Roe  |      |     |
| 酥炸牛蒡  |      | 200 |
| Fried Burdock   |      |     |
| 冰梅山藥番茄  |      | 200 |
| Tomato and Japanese Yam in Plum Juice   |      |     |
| 溫拌軟絲  |      | 480 |
| Spicy Salad Tiede with Neritic Squid  |      |     |
| 椒麻雞絲粉皮  |      | 320 |
| Green Bean Sheets with Shredded Chicken in Spicy Sauce  |      |     |
| 炭烤吻仔魚餅  |      | 280 |
| Salad with Crispy Whitebait   |      |     |

以上價格均外加10%服務費  
Plus 10% service charge







主廚經典美饌  
Chef's Choice

海鮮類

Seafood

- ◆ 新加坡麥片蝦 [4隻] 720  
Singapore Cereal Prawns
- 火龍果蝦球 580  
Deep-Fried Shrimps with Dragon Fruit Sauce
- ◆ 松露滑蛋帶子 580  
Sautéed Scrambled Eggs and Scallops with Black Truffle
- ◆ 川味酸湯魚 580  
Boiled Fish in Sour Soup, Sichuan Style
- 鼓椒花菜干爆軟絲 580  
Sautéed Neritic Squid and Dried Cauliflower with Sweet Pepper and Fermented Soybean
- 避風塘廣島蠔 [6入] 560  
Fried Hiroshima Oyster with Garlic and Chili
- 極汁蟬衣鮑魚 [6入] 520  
Fried Abalone with Hakka Kumquat Sauce
- 蔥爆銀鱈魚 520  
Sautéed Codfish with Scallop

以上價格均外加10%服務費  
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主廚經典美饌  
Chef's Choice

牛肉類〔產地：美國〕 Beef

Xo醬牛仔粒帶子  720  
Stir-Fried Boneless Short Rib and Scallops in Xo Sauce

◆ 三蔥鮮露牛仔粒  680  
Sautéed Diced Beef with Scallion, Shallots and Green Onion in Soy Sauce

秘製牛三寶  680  
Braised Beef Shank, Beef Tripe, Beef Tender

◆ 麻辣水煮牛  580  
Sliced Beef in Hot Chili Oil

豬肉類〔產地：台灣〕 Pork

◆ 椒鹽百花釀肥腸 580  
Sautéed Pork Intestines and Shrimp Paste with Pepper and Salt

◆ 鎮江香醋骨 520  
Braised Black Iberian Spare Ribs in Chinese Black Vinegar Sauce

牛肝菌炒松坂 520  
Sautéed Pork Neck and Porcini Mushrooms

山楂荔枝肉 520  
Sweet and Sour Pork with Hawthorn Fruit

◆ 酒香東坡肉 460  
Dongpo Pork Steamed in Wine Sauce

以上價格均外加10%服務費  
Plus 10% service charge







◊◊ 啫啫煲仔菜 ◊◊  
Casserole

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- ◆ 葡式咖哩鮮蝦煲 780  
Portuguese Curry Shrimp in Casserole
  
- 冬菜鮮魚褒 720  
Stewed Fish with Preserved Vegetables
  
- ◆ 花雕鮑魚炆軟絲 680  
Stewed King Oyster Mushrooms, Water Bamboo, Neritic Squid and Abalone in Chinese (Hua Diao) Wine
  
- ◆ 自家豆腐海味煲 580  
Stewed Handmade Tofu and Seafood in Casserole
  
- ◆ 海味什菜煲 580  
Braised Seafood and Vegetables in Casserole
  
- 辣酒鵝掌煲 520  
Braised Goose Feet in Rice Wine with Garlic and Pepper
  
- 黑松露野菌燒豆腐 420  
Sautéed Tofu and Mushrooms with Black Truffle Sauce
  
- 魚香鮮茄肥腸煲  520  
Braised Eggplants and Pork Intestines with Garlic and Chili Flavored with Sour and Sweet Sauce in Casserole

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Plus 10% service charge







豐穗滿堂飯粥麵  
Rice / Congee / Noodles

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- ◆ 烏魚子海鮮炒飯 920  
Stir-Fried Rice with Seafood and Mullet Roe
- 乾炒河粉〔口味:牛肉(美國) / 豬肉(台灣) / 海鮮〕 420  
Sautéed Rice Noodles〔Beef / Pork / Seafood〕
- ◆ 粵式招牌炒米粉 420  
Signature Stir-Fried Rice Noodles
- 白蝦鮑魚粥 460  
White Shrimp and Abalone Congee
- 上湯海大蝦伊麵 720  
Shrimps Simmered with E-Fu Noodle Soup
- 古早味海鮮炒飯 420  
Taiwanese Fried Seafood Rice with Lard
- ◆ 金磚鮑魚仔叉燒炒飯 780  
Bread Bowl Filled with Fried Rice of Roasted Crispy Pork and Abalone Baked with Cheese and Pepper
- 豬肚及第粥 480  
Congee with Pork Belly and Chitterlings

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山珍映水秀  
Vegetables

- 
- |   |     |
|---|-----|
| ◆ 金沙筍白筍   | 380 |
| Sautéed Water Bamboo with Salted Egg Yolk                       |     |
| ◆ 咖哩肉鬆茄子  | 280 |
| Curry with Eggplant and Minced Pork                             |     |
| 季節時蔬  | 280 |
| Sautéed Seasonal Vegetable                                      |     |
| 淮山炒蘆筍   | 380 |
| Sautéed Green Asparagus with Japanese Yam                       |     |
| ◆ 上湯瑤柱煨枝竹   | 280 |
| Braised Scallop and Dried Bean Curd Sheets in Broth             |     |
| 鹹魚炒芥藍   | 300 |
| Sautéed Chinese Broccoli with Salted Fish                       |     |
| 老乾媽銀芽小炒   | 280 |
| Sautéed Bean Sprouts and Vegetables with Lao-Gan-Ma Chili Sauce |     |
| 芹香素金盞   | 280 |
| Stir-Fried Celery, Lotus Roots and Water Chestnuts              |     |

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Plus 10% service charge







招牌湯品  
Signature Soups

- ◆ 花膠排翅砂鍋雞 9800  
Fish Maw, Shark Fin and Braised Chicken in Casserole
- ◆ 濃湯排翅砂鍋雞 5800  
Superior Shark Fin Soup and Braised Chicken in Casserole
- ◆ 濃湯津白砂鍋雞 [大] 約6-10人份 2680  
Baby Cabbage Soup and Braised Chicken in Casserole [中] 約3-6人份 1580
- ◆ 眉豆干貝燉烏雞 每位 / 1 person 280  
Black Chicken Soup with Black-Eyed Beans and Scallops
- 羊肚菌燉雞 每位 / 1 person 330  
Boiled Chicken Soup with Morel Mushrooms
- 明火褒例湯 每位 / 1 person 200  
Steamed Soup of the Day
- 金湯海皇羹 每位 / 1 person 220  
Braised Assorted Seafood Soup in Pumpkin Juice
- 冬蓉薏仁羹 每位 / 1 person 220  
Pearl Barley and Wax Gourd Soup
- ◆ 招牌甜湯楊枝甘露 每位 / 1 person 180  
Mango pomelo sago

以上價格均外加10%服務費  
Plus 10% service charge







魚翅

Shark Fins

[ 位上 ]

濃湯金山勾翅 1580  
Superior Shark Fin Soup

金湯金山勾翅 1580  
Braised Superior Shark Fin in Pumpkin Soup

濃湯燴魚翅 680  
Shark Fin Soup

金湯燴魚翅 680  
Braised Shark Fin in Pumpkin Soup

鮑魚海味

Abalone

[ 位上 ]

◆ 雞粥燉花膠 1680  
Braised Fish Maw with Chicken Congee

◆ 吉品六頭湯鮑燴花膠 880  
Braised Fish Maw in Dried Japanese Kippin Abalone  
(6 pieces /1 kilogram) Sauce

吉品六頭湯鮑燴鵝掌 680  
Braised Goose Feet in Dried Japanese Kippin Abalone  
(6 pieces /1 kilogram) Sauce

雞粥金絲燕 680  
Braised Bird's Nest with Chicken Congee

花菇扣鵝掌 380  
Braised Black Mushrooms and Goose Feet

以上價格均外加10%服務費  
Plus 10% service charge



生猛海鮮  
Seafood

清蒸  
Steam

蒜蓉蒸  
Stir-Fry with Garlic

過橋  
boil in Hot Broth, Yunnan Style

油浸  
Boil in Oil

燒烤  
Grill

醬筍蒸  
Steam with Pickled Bamboo Shoots

炒球  
Chopped-in-Ball-Shape and Fry

新加坡辣醬  
Singapore Chili Sauce

咖哩  
Curry

薑蔥花雕焗  
Bake with Ginger, Scallions and Chinese Wine

主廚每日為您依當日嚴選新鮮食材  
以精湛廚藝呈現道地美食  
讓您享受一場完美的美食饗宴

All our high-quality fresh ingredients are carefully chosen by our chefs each day, cooked into authentic Chinese cuisine with their exceptional craftsmanship and culinary skills, to create a remarkable dining experience for you, our valuable customer.



桌菜饗宴  
Set Menu

迎賓開味福彩蝶

油悶春筍 溫拌軟絲 金磚燒肉 蟲草花四季豆

牡丹蝦極上刺身

春日明爐鴛鴦鵝

濃湯魚翅砂鍋雞

黑蒜醬蒸海龍蝦

麒麟獻瑞海上鮮

紅燒鮑海味撈飯

膏蟹蒸手剝肉餅

楊枝甘露西谷米

蓬萊合時玲瓏果

NT\$18,800 /桌

- 每桌10位 -

以上價格均外加10%服務費  
Plus 10% service charge



桌菜饗宴  
Set Menu

迎賓開味福彩蝶

滷水軟絲 閩式醬白玉 粉肝 佃煮柳葉魚

鮑魚盛合刺身集

招牌濃湯砂鍋雞

黃金脆皮靚燒鵝

金沙大蝦拼脆奶

老廣辣酒龍虎斑

蜆肉臘味古早飯

雲耳炒溫室蘆筍

港式風味靚甜品

蓬萊合時玲瓏果

NT\$15,800 /桌

- 每桌10位 -

以上價格均外加10%服務費  
Plus 10% service charge



❖ 桌菜饗宴 ❖  
Set Menu

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迎賓開味福彩蝶

口水雞 泡椒香頰肉 芹香枝竹 涼拌河豚皮

海景姿造靚刺身

脆皮燒鵝品扇貝

冬蓉海皇翅群羹

Xo醬菌皇炒軟絲

澎湖菜乾龍虎斑

鼓汁排骨陳村粉

猴頭菇山藥燉全雞

港式風味靚甜品

蓬萊合時玲瓏果

**NT\$12,800 /桌**

- 每桌10位 -

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以上價格均外加10%服務費  
Plus 10% service charge



飲 品  
Drinks

茶 品

Tea

 梨山高山茶  
Li-Shan High Mountain Tea

每位 / 1 person 50

 山青花燃 熟普洱茶  
Ripe Pu'er Tea

每位 / 1 person 50

明日葉 [無咖啡因]  
Ashitaba Tea (Decaffeinated)

每位 / 1 person 50

新 鮮 果 汁

Juice

西瓜汁  
Watermelon Juice

壺 Jug / 380  
杯 cup / 160

今日特選果汁  
Juice of the Day

壺 Jug / 420  
杯 cup / 160

凍檸茶  
Cold Lemon Tea

壺 Jug / 380  
杯 cup / 120

軟 性 飲 料

Soft-Drink

可樂  
Coke

60

雪碧  
Sprite

60

鹹檸七  
Salted lemon 7 Up

80

以上價格均外加10%服務費  
Plus 10% service charge



飲 品  
Drinks

天然水

Natural Water

沛綠雅氣泡礦泉水 750ml  
Perrier Sparkling Water

180

普娜巴娜天然礦泉水 1000ml  
Acqua Panna Water

150

葡萄酒

Wine

法國-杜維那酒莊隆河丘村莊紅酒 2017  
Romain Duvernay Cotes du Rhone Villages 2017(紅)

980

澳洲-邦那莊園古典莉莉卡本內梅洛紅酒 2019 980  
Bunnamagoo Estate Lily Classic Cabernet Sauvignon Merlot 2019(紅)

紐西蘭-史拜酒莊"衛星"白蘇維翁白酒 2021 980  
Spy Satellite Sauvignon Blanc 2021(不甜白)

南非-KWV酒莊經典莫斯卡托微甜白酒 2021 850  
Kwv Classic Moscato 2021 (微甜白)

清酒 日本酒

Sake

獺祭・二割三分 720ml  
Dassai 23

4300

梅乃宿梅酒 720ml  
Umenoyado no Umeshu 720 ml

1500

以上價格均外加10%服務費  
Plus 10% service charge



飲 品  
Drinks

啤酒

Beer

惠比壽啤酒 500ml

YEBISU Beer

250

三得利頂級啤酒 500ml

The Premium-malt

160

麒麟啤酒 633ml

Kirin

160

海尼根啤酒 600ml

Heineken

150

台灣金牌啤酒 600ml

Gold Medal Taiwan Beer

100

烈酒

Spirits

皇家禮炮21年 700ml

Royal Salute - 21 Years Old Blended Scotch Whisky

3300

大摩15年 750ml

Dalmore - 15 Year Old Single Malt Whisky

3200

百富12年 700ml

Balvenie - 12 Years Old Double Wood Speyside Single Malt

2100

蘇格登12年雪莉桶風味

The Singleton Glen Ord 12yo in Sherry Casks

1500

蘇格登15年威士忌

The Singleton of Glen Ord 15Yo

3000

以上價格均外加10%服務費  
Plus 10% service charge