



生菜蝦鬆



砂鍋蟹黃獅子頭



豆沙鍋餅



干貝芥菜



東坡肉



炒年糕



小籠包



Su Hung Restaurant
Category: Shanghainese
台北市濟南路一段2-1號
No. 2-1 Chi-Nan Road, Section 1, Taipei
(02) 2396-3186
Hours: 11 AM-2 PM; 5:30-9 PM
Reservations: Recommended
Vegetarian Options: Yes
Transit: MRT NTU Hospital, Exit 2
Price Range: \$\$-\$\$\$
Credit Cards: Accepted
Discounts: NTU students/alumni enjoy 10% off

A Taste of Shanghai

品嘗江南——蘇杭之旅

By Linda Chu

Taipei offers a wide range of cuisines, so diverse in fact, that at times it leaves the visitor with no idea where to begin exploring this culinary heaven. My adopted aunt, who was raised in a traditional Shanghainese family, visited Taipei and scoured the city for an “authentic” Shanghainese restaurant—the very smell of which would transport her right back to her childhood days.

She found her cure, hidden in the National Taiwan University Alumni Association, located right next to the Ministry of Foreign Affairs on Chi-Nan Road. Su Hung Restaurant blends traditional flavors with constant innovation.

A sharply-uniformed yet friendly wait staff, tables large enough for an entire family, and of course aromatic meals that guests share on a lazy Susan are all part of the Su Hung experience. The extensive menu is classic yet contemporary, and reasonably priced for a restaurant offering such a diverse selection of mouthwatering dishes and impeccable service. Take the shrimp and lettuce wraps (生菜蝦鬆), for instance. Lightly-flavored shrimp bits delicately wrapped in fresh lettuce leaves provide crunchy, flavorful bites. And the-melt-in-your-mouth *xiaolong bao* soup dumplings (小籠包) could easily rival DinTaiFung’s—and without the line! With juices oozing out, arousing each of your taste buds, one of these soup dumplings will leave you craving for more.

For our main dishes, we first enjoyed the fragrant Dongpo braised pork (東坡肉), named in honor of the famous Song Dynasty poet. The meat is laden with a perfect amount of fat and juices, making it moist, but not excessively so. And for the semi-adventurous, there is the dish featuring “lion-head” meatballs simmered in crab roe (砂鍋蟹黃獅子頭), juicy meatballs cooked to perfection suspended in a surprisingly light broth. This is indeed a combo worth experimenting.

The food is pleasant and well-executed. Though the dishes may not blow your mind, I highly recommend Su Hung for a thoroughly relaxing meal in a calm and beautiful environment.

The food is excellent, but the atmosphere has its own charm. You will find that behind a door decorated with traditional Chinese paintings and cleverly marked “carefree (in a *relieved* sort of way)” (舒暢 *shu chang*) lie the men’s and ladies’ rooms. They are adorned with stylized images of traditionally-dressed figures. Proceed with care, or you might end up stepping through the wrong door!

From traditional flavors with a modern twist to the interestingly designated restrooms, a visit to Su Hang Restaurant is definitely an experience worth having.

Price Range	
Under 99 NTD	\$
100-299 NTD	\$\$
300-499 NTD	\$\$\$
500-699 NTD	\$\$\$\$
700+ NTD	\$\$\$\$\$

隱身在看起來並不起眼的台大校友會館的蘇杭小館，從外觀看去，連個招牌都沒有，不知道的人，光靠iPhone的GPS也不一定找得到！因此來這裡的客人幾乎都是熟門熟路的「內行人」。小時候被上海大家族領養的阿姨強力推薦，她說只有這家餐廳的江南菜，口味最道地，讓她想起童年的快樂時光。

由阿姨、姨丈帶路，我一進門就看到原木色系的裝潢，乍看之下，這裡與一般酒店的餐廳沒什麼兩樣，不過仔細的觀察後，我發現蘇杭小館精心結合了傳統與創新。菜單雖然保留了傳統的江南料理，但每道菜的口味都經過創新的改良。穿著黑白制服的店員服務周到，且價格相當合理。

蘇杭小館的菜色包羅萬象，從能與鼎泰豐打對台的招牌小籠湯包、肉香迷人的東坡肉到吃起來甜而不膩的豆沙鍋餅，應有盡有。對我而言，絕對不能錯過的兩道菜分別是生菜蝦鬆和砂鍋蟹黃獅子頭。

任何人只要一嘗到清脆爽口的生菜蝦鬆絕對會欲罷不能，不過別擔心，這道以生菜為主的開胃菜非常健康，不怕有卡路里的負擔。軟軟的鮮美蝦仁丁包在青翠的生菜裡，吃起來又脆又軟，這兩種同時存在的口感真是特別。除此之外，平常堅持一定要用刀叉或筷子吃東西的我，親自動手包生菜蝦鬆時突然發現，原來「吃東西」也可以用「好玩」這兩個字來形容。生菜片擺在手掌心，小心地將蝦仁堆疊在上面，再將生菜片捲起來、放進嘴裡，那一刻不只能品嘗到食物的美味，並能享受到用手吃東西的樂趣，也算是飲食的一種新體驗。

另外，有冒險精神的朋友們，不妨試試砂鍋蟹黃獅子頭。在國外長大的我，一聽到「獅子頭」就幻想自己是真人秀的女主角，然後今天的任務就是要鼓起勇氣、吃些古怪的食物。但阿姨跟我解釋，其實蟹黃就是螃蟹的卵，就像西方人吃的魚子醬。上菜時，看到砂鍋裡的湯頭果真完全是用蟹黃熬出來的，我覺得真不可思議，一定得多吃幾碗！因為平常像魚子醬這麼貴的食材，只能當小點心吃，沒想到也有人把這樣昂貴的東西拿來煮湯！因此，我認為這道砂鍋蟹黃獅子頭是對菜名感到好奇的外籍人士絕對不能錯過的。大家可別被菜名嚇到，「獅子頭」原來只是豬肉做成的肉丸子，而且最重要的是，這道菜絕對經濟實惠，在其他地方花再多的錢也不一定吃得到！

雖然餐廳佈置簡單，但洗手間的標示卻十分用心，與中華料理呼應，男女洗手間分別以穿著傳統中國服飾的畫像區別，在此特別提醒外籍朋友，記得謹慎辨識，以免踏錯門！

整體來說，蘇杭料理美味道地，想品味江南美食，蘇杭小館絕對值得一試！。