



品
農

FARM CUISINE



品 農

嚐一口「農農」台灣味

FARM CUISINE



品 農 | FARM CUISINE

/ 食在台灣，食在農村 /

Food in Taiwan, Food in the Countryside

A large, light gray background graphic featuring a fork on the left, a knife on the right, and a spoon in the center, all oriented vertically with their heads pointing upwards.

品 農

FARM CUISINE

最短的「食物里程Food mile」(食物到餐桌的距離)

保留食材最鮮美的原味、最完整的營養，

高纖維、低油、低鹽、低糖、低醬汁

簡單的烹調過程，原汁原味，鮮香美味

優良的農業技術 高品質的食材，養生飲食的堅持

食在台灣，食在農村

The fewest food miles the distance

between food production and the dining table,

Retaining the freshness, natural taste, and most complete
nutrition of the food High fiber, low fat, low salt, low sugar, and low sauce,

Simple cooking retains the natural flavors Fresh, fragrant,

and delicious Superior agricultural techniques,

high-quality food ingredients, and an insistence on healthy food,

Food in Taiwan, food in the countryside



台灣休閒農業發展協會

Taiwan Leisure Farms Development Association

台灣休閒農業發展協會係依據人民團體法設立之非營利組織。協會成立於西元1998年，以協助農業轉型發展休閒農業產業，建構樂活農村為目標，農場會員數近200家，歷經第一屆理事長飛牛牧場董事長施尚斌先生、第二、三屆理事長香格里拉休閒農場董事長張清來先生，第四、五屆理事長大坑休閒農場董事長蔡澄文先生，第六、七屆理事長龍雲農場董事長鄧雅元先生，第八、九屆理事長千戶傳奇生態農場董事長林典先生，第十屆理事長飛牛牧場總經理吳明哲先生的領導，在行政院農業委員會、學術界與業者的支持下，協會扮演學術界、政府與產業的橋樑，肩負休閒農業發展的使命。

協會秘書處為專業幕僚團隊，以提升服務品質、建構文化品味及塑造品牌價值為任務，推動『品質、品味、品牌』之三品運動，設置四大部門：

/ 行政事務部門 /

負責行政協調、人力管理、財務管理與資訊管理，設立 www.taiwanfarm.org.tw，作為休閒農業知識交流與經驗傳承的平台。

/ 人力發展部門 /

負責建立學校與產業的產學合作，推動休閒農場經營管理師認證制度，設立產業學院辦理職能訓練，以培育經營管理人才。

/ 產業發展部門 /

負責法令研修、發展策略研究、創新研發、產業輔導、推動休閒農場服務品質認證，建構穩定且高品質的休閒農業品牌。

/ 市場行銷部門 /

負責多元化休閒農業商品開發，開發國際旅遊市場，以全球在地化的觀點來『建構台灣、行銷全球』。

協會在促進農業經濟發展的同時，也肩負社會教育與環境保護的責任，期使農村社會安定、農村永續發展，創造更大的社會價值。秘書處秉持著「七分做現在、三分做未來」的理念來推動業務，我們期望將台灣農業塑造成為適合旅遊、也適合居住的生活空間，讓我們擁抱這份為台灣農村努力的使命感，分享組織的知識，傳承幸福的力量，讓青年回鄉紮根、讓農民找回尊嚴，讓農村延續文化，讓大家都能夠『回農村享受休閒、來農場體驗幸福』。

The Taiwan Leisure Farms Development Association was founded in 1998 as a non-profit organization under the Civil Organizations Act. It aims to develop leisure agriculture and rural tourism in Taiwan and has nearly 200 member farms. It has also been supported by officers from the Council of Agriculture under the Executive Yuan, scholars, and other business owners. Our mission is to bring the academia, the government, and the industry together for a better future of leisure agriculture and rural tourism.

The TLFDA Secretariat is dedicated to helping our members provide high quality services, cultivate cultural charm, and establish brand images. To promote such "quality, taste and brand image," four divisions are set at the TLFDA:

Administration :

This division is in charge of secretariat management. It is also the division that set up the www.taiwan-farm.org.tw website to promote the exchange and passing-down of insider knowledge.

Human resource development :

The division's missions include setting up the Taiwan Leisure Agriculture Institute, promoting the Leisure Farm Manager Certification, and cultivating managerial talents for the industry.

Industry development :

This division is responsible for studying related laws, promoting the Leisure Farm Service Rating System, and establishing a reliable, high-end industry image.

Farm marketing :

The division is dedicated to the research and development of new products, attracting more international clients, and promoting tourism in Taiwan across the globe from a globalizing point of view.

In addition to boosting agricultural economy, the TLFDA sees itself as the promoter of public environmental education. It aims to bring social stability and sustainable agricultural development to rural areas as a way to give back to society. The TLFDA secretariat believes that "70% of the effort made for sustaining the present, and the other 30% is for creating a better future." By passing down old-time wisdom, sharing insider knowledge, and spreading the power of love, the TLFDA hopes to make agricultural villages in Taiwan wonderful tourist destinations and great living environments. Not only elder farmers can find their worth, youngsters can also come home to make a good living. In continuing the village culture, everyone can "enjoy a leisurely life while immersing in happiness."



/ 台灣休閒農業發展協會 /

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FARM CUISINE

山珍

LAND DELICACY

油雞腿肉

Oil chicken thigh

採用在地的放山雞，經過農場女主人的獨門料理後雞肉Q彈有嚼勁，是客人心目中龍雲的招牌特色，千萬不要錯過哦！

The hostess of the farm prepares local open-range chicken with her special recipe to yield a chewy chicken that has become a signature dish of our farm in the eyes of our guests. Don't miss it.

📍 嘉義・龍雲農場 Chiayi / Long Yun Farm



迷迭香香腸

Rosemary sausage

由新鮮迷迭香與迷你豬肉製成香腸，一種新鮮獨特的香氣嘴裡停留。

Sausage made with fresh rosemary and pork of mini pigs give you a refreshing and unique aroma that lingers in your mouth.

📍 台南・大坑休閒農場 Tainan / Dakeng Leisure Farm



客家焢肉 Hakka slow-braised pork

精選黑豬五花肉，冰糖、酒、醬油燒製。

Choice streaky pork from black pigs braised with rock sugar, wine, and soy sauce.

📍 台中・擁葉生態農場 Taichung / Yungyeh Leisure Farm

客家炒鹹豬肉 Hakka stir fried marinated pork

客家古法醃製鹹豬肉，加蔥蒜爆香。

Pork marinated old-fashioned Hakka way and onion fried till fragrant.

📍 台中・擁葉生態農場
Taichung / Yungyeh Leisure Farm



香茅檸檬雞腿排餐

Lemongrass, lemon, chicken thigh meal

以去骨雞腿排搭配自製醬汁，湯品則以在地乾香菇、農場金針做成金針肉絲湯。

Boneless chicken thigh in house sauce. Soup of local dried shiitake, orange daylily, and chicken.

📍 台中・沐心泉休閒農場 Taichung / Spring Mountain Leisure Farm



酥炸金針花

Fried orange daylily crisp

新鮮的金針花酥炸後金黃酥脆，撒上些許椒鹽，細細品嚐還有淡淡的香味。

Fresh orange daylily fried till crispy, sprinkle on a little pepper salt. Eating it slowly for a slight fragrance.

📍 台中・沐心泉休閒農場 Taichung / Spring Mountain Leisure Farm



茄苳燉雞

Bishop wood stewed chicken

傳統台灣農家美食，茄苳樹的老葉是美妙的香料，茄苳行氣活血葉，和放山土雞燉煮出開胃養生的佳餚。

A traditional dish in a Taiwanese farm family. The leaves of bishop wood are a wonderful spice. Bishop wood helps with the circulation of blood and chi. Bishop wood and open-field chicken are stewed to yield a appetizing and healthy dish.

📍 台南・仙湖農場 Tainan / Fairy Lake Leisure Farm



香薑雞 Fragrant ginger chicken

老薑、蒜、辣椒切片爆香，再加入黃金雞肉塊大火快炒，薑味撲鼻十分下飯。

Old ginger, onion, hot pepper slices are fried in oil till fragrant. Add golden chicken pieces and stir fry in high heat. The ginger fragrance make it easily ingested.

📍 苗栗・雲也居一休閒農場 Miaoli / Mile High Leisure Farm

黃金珍珠樹子雞湯

Golden cordia chicken soup

木炭砂鍋慢燉，琥珀色的湯頭透出烏骨雞湯濃郁及破布子的甘甜。

A silky fowl soup that was slow-stewed in charcoal in a casserole with cordia until amber-color soup gives off rich, fragrant scents and the sweetness of cordia.

📍 台南・大坑休閒農場
Tainan / Dakeng Leisure Farm





啤酒烤雞 Beer roasted chicken

「像山裡男兒般的豪爽」，醃過的獨門全雞站著烘烤，啤酒的香麥汁液滲透全雞，不可思議的美味，向饕客發出戰帖，享用多汁的烤雞。

As forthright as the men in the mountain, the marinated Kinman whole chicken is roasted, the malt juice and beer soaked in all over the chicken, giving an incredible taste that dares the gourmands to have a taste of this juicy roasted chicken.

📍 台南・仙湖農場 Tainan / Fairy Lake Leisure Farm

紐西蘭菲力佐黑蒜老譚醋栗醬

New Zealand filet with black onion
and aged chestnut sauce

黑蒜是營養價值極高的食品，搭配紐西蘭菲力，讓美食愛好者兼具健康與美味。

Black onion, highly nutritious, and New Zealand filet together give food lovers health and taste.

📍 屏東・薰之園香草休閒農場 Pingtung / Natural Garden Restaurant



炭烤土雞 Taiwanese chicken roasted in charcoal

大坑人氣招牌美食，每撕一塊肉，就可以感覺到雞在山上奔跑的自由感。

A signature gourmet dish of Dakeng, when you tear off a piece, you feel the same way of freedom with which the open field chicken was afforded to run freely.

📍 台南・大坑休閒農場 Tainan / Dakeng Leisure Farm

窯烤豬肋排 Pork ribs cooked in an earth oven

將加拿大進口豬腳醃製調味，再經溫窯慢烤切片製成。搭配黃芥末醬、台式酸白菜，不油不鹹，軟Q順口。

Pork imported from Canada is marinated and slowly roasted in an earth oven and sliced. Accompanied by a mustard sauce and Taiwanese sour cabbage, the dish is neither greasy nor salty. It is chewy and goes down smoothly.

📍 屏東・大茱莉休閒農場 Pingtung / Damor Lee Leisure Farm





香水玫瑰餐 Perfume rose meal

套餐內附含：玫瑰南瓜湯、玫瑰鮭飯球、鮮採玫瑰花茶、玫瑰沙拉、玫瑰珊瑚凍、玫瑰迷迭香肉

The meal includes rose pumpkin soup, rose salmon rice ball, tea of fresh-picked rose, rose salad, carrageenan jelly, rose rosemary chicken

📍 苗栗・花露休閒農場 Miaoli / Flower Home Leisure Farm



水牛城辣雞翅 Buffalo city spicy chicken wings

來自美國東北部的下酒名菜，以整隻雞翅不上麵粉油炸，再佐以特殊辣醬汁。絕佳的CP值，大大的滿足感！

A renowned dish from northeastern United States to go with wine, whole chicken wings are breaded and deep fried. A special sauce helps make the wings exceedingly satisfying.

📍 屏東・天使花園休閒農場 Pingtung / Angel Garden Leisure Farm

麵包雞 Bread chicken

使用金棗酒粕、金棗，以天然酵母發酵的麵皮，包裹著精挑6~8個月大的放山土雞，加入酒莊自釀的穀舞52度五穀酒和中藥材做調味，低溫烘烤8個小時以上，軟嫩鮮甜，麵包可單吃，感受前所未有的風味。

Golden jujube wine dregs, golden jujube, and bread dough of natural yeast wrap around a 6-8 months old open field chicken seasoned with the 52% liquor that the farm distilled from grains and Chinese medicine, then baked in low heat for 8 hours. The chicken is tender and tasty. The bread can be eaten separately to get a feel of unprecedented taste.

📍 宜蘭・藏酒酒莊 Yilan / Cang Jiu Winery





蒜香元堤

Garlic Yuanti(pork knuckles)

特調滷汁，小火細熬，再將老薑切末後過油拌炒收乾製作成薑酥，使老薑口感鹹香酥脆，卻依然保有淡淡地薑香味，直接與元蹄一起食用，非常美味涮嘴。

In a specially-made sauce, simmered in low heat, add old ginger slices fried till crispy but still retaining its slight fragrance. Eaten with the Yuanti(pork knuckles) for a wonderful taste.

📍 苗栗・雲也居一休閒農場 Miaoli / Mile High Leisure Farm



炭烤迷你豬

Mini pig roasted in charcoal

大坑超人氣招牌，皮脆肉嫩多湯汁，黃金3個小時旋轉烘烤的美味。

A signature gourmet dish of Dakeng, this dish offers crispy skin and juicy meat—the result of being rotated for three hours as it was roasted.

📍 台南・大坑休閒農場 Tainan / Dakeng Leisure Farm

竹葉香炊飄香

Bamboo leave cooked till fragrant

竹葉香包覆肉鮮，佐野菇、板栗飄著濃濃的鄉村口味。

Fresh meat wrapped in bamboo leaves, add wild mushrooms and Chinese chestnuts for a rich hometown flavor.

📍 苗栗・花露休閒農場 Miaoli / Flower Home Leisure Farm



牧草麵 Forage noodle

採用台畜二號狼尾草製成健康又營養的牧草麵食，為全台獨一無二的農場佳餚！

Forage noodle made with Taichu number 2 Chinese pennisetum is healthy and nutritious, and it is available nowhere else in Taiwan.

📍 台南・走馬瀨農場 Tainan / Tsou-Ma-Lai Farm



天使漁夫籃

Fisherman's basket from the angel

取名來自英國的海鮮炸物組成的拼盤，內容物有脆薯、洋蔥圈、薯餅、月亮蝦餅、花枝餅、地瓜球。再搭配獨特凱薩醬汁食用，酸甜酸爽的滋味會讓人想一口接著一口。

A combination platter of fried seafood with a British name. It contains crispy potatoes, moon shrimp crisps, squid cakes, and sweet potato balls. The accompanied Caesar dressing makes the food sour, sweet, tart, and sweet all at the same time. People can't help having one bite after another.

📍 屏東・天使花園休閒農場 Pingtung / Angel Garden Leisure Farm

德式窯烤豬腳

German-styled pig feet roasted in an earth oven

挑選優質豬肋排進窯，慢火溫烤而成。淋上檸檬汁香氣十足，口感豐富，上品美味。

Choice pork ribs are slow-roasted in an earth oven and topped with lemon juice. This super delicacy leaves a rich mouthfeel.

📍 屏東・大茉莉休閒農場 Pingtung / Damon Lee Leisure Farm



海味

SEAFOOD

馬蹄蛤養生湯 Matig clams healthy soup

以馬蹄蛤為基底，加入薑絲、蒜頭、枸杞，就是一道鮮美的養生湯。

Matig clams, ginger, garlic, Chinese wolfberries make a nice tasting soup.

📍 雲林・馬蹄蛤主題館
Yunlin / Geloina Clam Pavilion



甘露煮卵香魚 Nectar with egged ayu

採用抱卵香魚經烘烤後再用特製醬汁醃漬六至七小時才完成，營養價值極高，全魚都可食用。

Ayu fish full of eggs are roasted and marinated in a special sauce for 6 to 7 hours. It is highly nutritious, and the whole fish can be eaten.

📍 宜蘭・八甲休閒魚場 Yilan / Ba jia Leisure Fishfarm



宮保鱘龍魚 Kung Pao sturgeon

取鱘龍魚腹部魚肉加入宮保醬料爆炒，風味獨特。

Kung Pao sauce is added to the abdominal portions of the sturgeon meat, stir fried in high heat for a unique flavor.

📍 台北・千戶傳奇生態農場
Taipei / Chienhu Chuanchi Ecological Farm



高麗菜蝦捲 Cabbage shrimp wrap

嚴選新鮮蝦仁、搭配當季高麗菜卷，蒸、煮、炸、皆美味。

Strictly chosen fresh peeled shrimp and seasonal cabbage can be steamed, cooked, or fried.

📍 雲林・好蝦同男社 Yunlin / Orz shrimp club



清蒸大閘蟹 Steamed Hairy crab

美味的大閘蟹，採新鮮現撈現煮，佐以薑片、米酒、鹽巴少許，清蒸大閘蟹不過度調味，更能享用到蟹黃、蟹膏的甘甜滋味。

Fresh out of the water, delicious hairy crabs are steamed with ginger slices, rice wine, a little salt. The steamed hairy crabs are not overly seasoned so that the taste of crab eggs and crab paste can be appreciated and enjoyed.

📍 台中・慶東大閘蟹農場 Taichung / Chingdong Hairy Crab Farm



肥美文蛤

Fat common Orient clam

選用9分上文蛤、新鮮無漂白，顆顆肥美。

Common Orient clams of at least 9 points, fresh without being bleached. Each clam is nice and fat.

📍 雲林・好蝦岡男社 Yunlin / Orz shrimp club



鮮蝦炊粉

Fresh shrimp rice noodle

使用生態混養無毒白蝦、特選蝦仁手工製作，透過低溫乾燥融入萬頭蝦湯其蝦仁入喉能回甘，搭配當地海口風，外銷日本等級的炊粉，結合當地小農種植的時蔬。

Hand-made with mix fed, non-toxic white shrimp and peeled shrimp, dried in low heat, mixed in soup from shrimp heads, the peeled shrimp leaves lingering aroma in the mouth. The dish, local food, rice noodle of export-grade for Japan, and locally grown vegetables together make this dish wonderful.

📍 雲林・好蝦岡男社 Yunlin / Orz shrimp club





鱸魚一夜干 Dried bass

以自然微生物和益生菌自行發酵飼養，低密度無毒養殖，口感細緻魚肉厚實飽滿。
Cultivated with the fermentation of natural microbes and probiotics in a low-density, non-toxic environment, the meat is solid and delicate.

📍 台南・長盈海味屋 Tainan / Chang Ying Seafood Restaurant



虱目魚香腸 Milkfish sausage

有別於一般香腸的口感，外酥內Q鹹香風味，讓人忍不住一口接一口。

In a stark contrast to tradition sausage, this sausage is crispy on the outside and chewy, salty, fragrant on the inside that make you want to take one bite after another.

📍 台南・長盈海味屋 Tainan / Chang Ying Seafood Restaurant



鹽烤香魚 Roasted salted ayu

農場位於柯林湧泉區，自產的香魚肉質鮮美無土味，使用慢火鹽烤方式，保留天然的新鮮口感。

The farm is located in the Kelin spring zone. Our ayu offers meat that is fresh and delicious with a taste of soil. Slowly roasted salted in low heat that seals in the naturally fresh mouthfeel.

📍 宜蘭・水岸森林休閒農場 Yilan / River forest Leisure farm



胡椒蝦 Pepper shrimp

台灣特有的蝦料理，特殊胡椒香氣，結合香辣調味，讓人一口接一口停不下來。

This Taiwanese exclusive shrimp dish offers a special spicy pepper aroma that makes the eater taking one bite after another.

📍 宜蘭・蘭楊蟹莊 Yilan / Lan Yang Shrimp Land



香煎魚菲力 Fragrantly fried fish filet

取虱目魚活動力最強的背鱸肉，強調新鮮吃原味，只需乾煎，口味一級棒。

Using the most active back muscles of milkfish to deliver a meat in its original taste. You only need to fry to enjoy this top-grade taste.

📍 台南・長盈海味屋 Tainan / Chang Ying Seafood Restaurant

招牌東港海鮮盤

Signature Donggang seafood platter

採用東港現撈新鮮時令海鮮，以川燙保有最新鮮海鮮風味，也可以搭配紫蘇梅薑醋一起食用，最澎湃奢華一大享受！

Seasonal, fresh caught seafood is boiled to keep its original fresh taste. Optionally, it may be accompanied with sage, plum, ginger vinegar. It is a most luxurious and sumptuous meal.

📍 屏東・福灣養生休閒農場 Pingtung / Fuwan Leisure Farm





海鮮肉臊飯

Seafood, minced pork rice

選用神農獎得主栽種的147號香米，淡淡芋頭香氣，用肥瘦均勻的五花肉滷製而成，加入鯖魚、魷魚乾增添海鮮風味，搭配醋漬高麗菜、鹽漬黃瓜、旗魚鬆與蝦猴，每口吃下滿滿在地風味！

Fragrant rice number 147, a winner of the Shennong award, and a little taro, and streaky pork, as well as tuna, dried squid for a little taste of seafood, marinated cabbage and cucumber, shredded dried marlin, and mud shrimp—all this gives you a local taste in every bite.

屏東・福灣養生休閒農場
Pingtung / Fuwan Leisure Farm



松露蒜香蝦

Truffle, the garlic shrimp

又稱貴婦蝦，獨特的松露香氣，搭配濃郁的蒜香，令人食指大動。

Also known as grandeur dame shrimp, the unique truffle scent coupled with a rich garlic aroma makes you really want have a taste.

宜蘭・蘭陽蟹莊 Yilan / Lan Yang Shrimp Land



乾煎虱目魚肚 Fry milkfish belly

選用養殖超過2年以上，每隻重達3台斤以上肥美虱目魚。簡單煎煮即可。

Fat milkfish of at least two years in aquaculture, each weighing at least 1.8 kilogram, needs only simple frying to make a delicious dish.

雲林・好蝦同男社 Yunlin / Orz shrimp club

涼拌海菜 Cold seaweed

清新爽口的海菜，搭配檸檬汁及佐料，清脆度破表，是下飯絕佳搭配。

Refreshing seaweeds, lemon juice, and condiments make this a crispy dish that goes well with steamed rice.

嘉義・向禾休閒魚場 Chiayi / Xianghe Recreation Fish Farm





生蠔 Raw oyster

生蠔體型碩大、肉質肥美鮮甜，兩側的閉殼肌碩大，如同大干貝一樣好吃。

Fat, big raw oysters have tasty meat. Their adductor muscles on the sides are big and as tasty as scallops.

📍 雲林・馬蹄蛤主題館 Yunlin / Geloina Clam Pavilion

鹽烤馬蹄蛤

Salted and roasted matig clams

馬蹄蛤為台灣特有種，生長於天然無污染的紅樹林底下，體型碩大、肉質鮮美，結合絲瓜、香菇、枸杞一起鹽烤，更顯鮮甜美味。

Matig clams are unique to Taiwan. They grow under unpolluted mangrove trees. The clams are big with fresh, tasty meat. Matig clams, sponge gourds, shiitake, and Chinese wolfberry are salted and roasted to deliver a refreshingly tasty dish.

📍 雲林・馬蹄蛤主題館
Yunlin / Geloina Clam Pavilion



生態混養限量霸王蝦

Mix raised, quantity-limited jumbo shrimp

使用魚、蝦、貝類生態養殖超過10個月、育成率不到2成的頂級霸王蝦，每隻長達15公分以上，肉質扎實鮮甜。

Mix fed on fish, shrimp, and scallop for more than 10 months with barely a 20% success rate, each premium jumbo shrimp is at least 15 cm in length that offers fresh, solid meat.

📍 雲林・好蝦岡男社 Yunlin / Orz shrimp club

乾煎海鱸魚 Fried sea bass

香嫩台灣鱸魚搭配新鮮生菜、有機玫瑰花瓣及特製凱薩醬汁，格外爽口。

Fragrant and tender Taiwanese bass, fresh salad, organic rose petals, and special Caesar dressing make this dish pleasing to the mouth.

📍 屏東・天使花園休閒農場 Pingtung / Angel Garden Leisure Farm



金棗焗烤蝦 Shrimp and golden jujube roasted in an earth oven

結合宜蘭在地食材，吃得到蝦子鮮甜，餘韻會有淡淡的金棗香在嘴裡散開，是孩子們的最愛。

In conjunction with Yilan local ingredients, the shrimp has a sweet taste of shrimp with a light aroma of the golden jujube lingering in the mouth. It is a children's favorite.

📍 宜蘭・蘭陽蟹莊 Yilan / Lan Yang Shrimp Land





東港海鮮湯 Donggang seafood soup

飽滿Q彈的米粒，搭配上以大量蔬菜和大骨熬製的黃金高湯，再舖滿海鮮肉臊、自製干貝丸與墨魚條、東港鮮蚵、蛤蜊及蝦猴，最後放上滷心蛋，海味十足！

Chewy rice, a generous portion of vegetables, golden broth of big bones, topped with seafood, minced pork, house-made scallop balls, squid strips, Donggang fresh oyster, clams, and mud shrimp, and a parched egg on top of it all. A dish choke-full of a taste of the sea.

📍 屏東・福灣養生休閒農場 Pingtung / Fuwan Leisure Farm

清蒸鱈龍魚 Steamed sturgeon

鱈龍肉佐以酸豇豆清蒸，簡單烹調，享受新鮮原味。

Sturgeon and sour bean are steamed. This simple method of cooking delivers a fresh, original taste.

📍 台北・千戶傳奇生態農場
Taipei / Chienhu Chuanchi Ecological Farm



迷迭香宮保三鮮

Rosemary Kung Pao three delights

迷迭香的迷人香氣與花枝鮮美佐以三色甜椒，色香味俱足，食之口齒留香。

The charming aroma of rosemary, fresh squid, and tri-color sweet pepper make the dish plenty flavorful and leave an aroma in the mouth.

📍 苗栗・花露休閒農場 Miaoli / Flower Home Leisure Farm

破布子老蚵 Oyster with cordia

選用當地2年以上老蚵，配合古法醃製破布子，完美結合！配飯好物。

Local oysters of at least two years old and cordia made the old-fashioned way are put together in a perfect combination. It really helps make steamed rice taste perfectly charming.

📍 雲林・好蝦岡男社 Yunlin / Orz shrimp club





鹽烤台灣鯛 Salty roasted Taiwanese sea breams

天然湧泉，飼養著活力十足的台灣鯛，簡單的調味，吃一口，拍案叫絕，鮮美又Q彈

The vigorous Taiwanese sea breams are raised in natural spring water.

A little seasoning makes this a dish that earns awe at first bite. It is fresh and chewy.

📍 宜蘭・廣興休閒農場 Yilan / Guang Shing Leisure Farm

烤鮮蚶 Roast fresh oyster

東石牛奶蚶產自幸福的北緯23.5度，簡單炭烤品即能嘗到大海的鮮甜。

Dongshi milk oysters are raised on or near Tropic of Cancer.

Slightly charcoal roasted and a fresh, sweet delicacy from the sea is ready.

📍 嘉義・向禾休閒魚場 Chiayi / Xianghe Recreation Fish Farm



鹽烤蝦

Salty roasted shrimp

天然工法養殖的無毒蝦不經調味，以鹽巴包覆全蝦炭烤，即保留泰國蝦最原始的鮮甜滋味。

Natural bred, non-toxic, unseasoned shrimp is covered with salt and charcoal roasted to retain the original freshly sweet flavor of Thailand shrimp.

📍 宜蘭・蘭陽蟹莊 Yilan / Lan Yang Shrimp Land





椒鹽烤香魚 Ayu roasted with peppered salt

活魚經過冰鎮讓魚肉紮實，沾上些許的鹽巴串烤至金黃色，即能品嚐香魚的迷人的原始香氣。

Ayu chilled while alive gives meat that is tightly packed. Add a touch of salt to the fish and skew it to roast till golden. Then you may enjoy the original aroma of the ayu fish.

📍 宜蘭・八甲休閒魚場 Yilan / Ba jia Leisure Fishfarm



香蜂酸辣海鮮麵

Chinese spiranthes, sour, and spicy hot seafood noodle

香蜂草又稱-草壽草，淡淡的檸檬香，融合泰式酸辣口感，美味又開胃。

Chinese spiranthes gives off a slight lemon scent. Adding a Thai seasoning to it makes the dish delicious and appetizing.

📍 屏東・薰之園香草休閒農場 Pingtung / Natural Garden Restaurant



咖哩麵包蝦

Curry, bread with shrimp

將鮮蝦炸至金黃酥脆，漢堡烤至外皮香酥內軟，配上特製風味咖哩醬汁淋至鮮蝦及漢堡上形成一道吮指美味料理。

Fresh shrimp are deep fried till golden and crispy. Hamburger is toasted till the crust is crisp but the inside tender. Add our special curry sauce to the shrimp and hamburger to make a dish that is finger-licking good.

📍 宜蘭・香格里拉休閒農場
Yilan / Shangrila Leisure Farm



經典

CLASSICAL

起飛雲朵 Rising clouds

自製的水晶麵糰，煮熟後Q彈有勁，搭配客家傳統方法製成的私房肉燥，口感層次多元豐富，讓人一口一口想起家常的美好。

Self-made crystal dough becomes chewy after cooking. Minced pork made with a traditional Hakka method adds rich layers of taste to the dish, making people relish the beauty of everyday home cooking.

苗栗・雲也居一休閒農場 Miaoli / Mile High Leisure Farm



奶油松露燉飯 Butter truffle Risotto

餐桌黑鑽石之稱的黑松露，其獨特的香氣，搭配濃郁鮮奶油與野菇形成三方雲集。相互交織風味絕佳。

Black truffle is known as black diamond of the dining table. Its unique fragrance, the added rich butter, and wild mushroom combined to deliver a superb dish.

屏東・蕙之園香草休閒農場 Pingtung / Natural Garden Restaurant

古早味野菜粥 Traditional wild vegetable congee

大骨熬製湯頭，多種季節野菜菇類與米飯一起熬煮，豐富口感，營養滿分，吃了會有想念家鄉的感覺。

Broth from big bones, multiple wild vegetables, mushrooms, and rice are cooked together to give a rich feel in the mouth. It is nutritious, and it may make you homesick.

台南・大坑休閒農場 Tainan / Dakeng Leisure Farm





桑葚手工拉麵

Mulberry handmade ramen

用新鮮桑椹葉烘乾磨粉製成，搭配獨門桑葚醬汁，鹹香滋味令人難以忘懷。

Fresh mulberry leaves are dried and ground into powder. Add our exclusive mulberry jam. Its salty and fragrant taste is hard to forget.

📍 宜蘭・童話村生態渡假農場 Yilan / Fairy Story Ecological Farm



珍珠蔬菜捲

Pearl vegetable wrap

珍珠菜跟雞蛋製成蛋捲似的外衣，撒上芝麻與客家酸菜，一口咬下，撲鼻而來的是香菇鬆與豆薯的新鮮香氣，健康養生，吃過就知道。

The wrap is made with decurrent Loosestrife and eggs. Sprinkle on sesame seeds and Hakka fermented sour vegetable. A bite and you get a fragrance of minced shiitake and jicama. Once you have tasted it, you know it is healthy and good for your health.

📍 苗栗・卓也小屋 Miaoli / Zhuo Ye Cottage

客家菜脯蛋

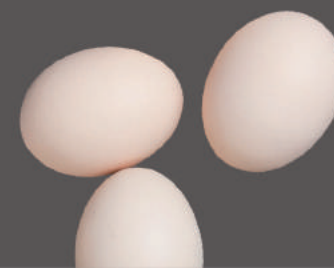
Hakka preserved daikon radish fried egg

以客家傳統醃製的菜脯爆香製成。

Stir fry traditional preserved Hakka daikon radish until aromatic and add eggs.

📍 台中・撈葉生態農場

Taichung / Yung Yama Ecological Farm



刺蔥炒飯

Ailanthus-like prickly ash fried rice

客家菜的特色在於食材的爆香，刺蔥炒飯使用農場裡的野生刺蔥嫩葉爆香，色香味俱全，是道入口即香的美味佳餚。

It is characteristic of Hakka dishes to stir fry ingredients till fragrant. For ailanthus-like prickly ash fried rice, we stir fry wild ailanthus-like prickly ash until fragrant. It delights the eyes, the palate, and the smell. It is a dish that is fragrant the moment it gets into your mouth.

📍 台中・攬葉生態農場

Taichung / Yung Yama Ecological Farm



氣味相投

Matching tastes

使用花蓮縣鳳林鎮知名的臭豆腐，搭配當季蔬食，色香味俱全卻不油膩。

Renowned stinky tofu from Fenglin Township, Hualien, and seasonal vegetables combined to become this dish that delights the eyes, the palate, and the smell, and yet is not at all greasy.

📍 花蓮・欣綠農園 Hualien / Shin Liu Farm

餛飩湯 Wonton soup

餛飩搭配洋蔥調成的內餡，皮薄肉Q，每顆都是手工現做。

Onion and meat filling is wrapped in a thin wonton wrapper. Each wonton is filled with chewy meat filling and each one is handmade.

📍 宜蘭・頭城休閒農場 Yilan / Toucheng Leisure Farm



櫻花蝦焗烤地瓜

Sakura shrimp and baked sweet potato

鬆軟甜蜜的54號黃肉地瓜，加上櫻花蝦起士焗烤，創意美味顛覆傳統口感。

Soft, sweet number 54 yellow-flesh sweet potato and sakura shrimp are baked to create this innovative taste that is out of the realm of the tradition.

📍 台南・大坑休閒農場 Tainan / Dakeng Leisure Farm



紅棗和風沙拉

Chinese date Japanese salad

由洋蔥、小黃瓜、玉米、美生菜、番茄，隨著季節調整蔬菜的組合，搭配夏日限定的生鮮紅棗，加上10幾種特調的和風醬，讓你吃的美味又沒負擔。

Onion, cucumber, corn, salad, tomato, and seasonal vegetables combined with limited availability fresh Chinese dates and a choice of more than a dozen Japanese sauce give you a tasty treat without a sense of guilt.

📍 苗栗・巧軒餐館 Miaoli / Chiao Syuan Restaurant



窯烤比薩

Earth oven baked pizza

以義大利杜蘭麵粉製作新鮮餅皮，鋪上在地新鮮蔬果、德式香腸、多種起司柴燒烘烤而成。

Fresh vegetables, fruit, German sausage, and multiple cheeses are spread over fresh dough made from Italian durum wheat flour and baked.

📍 屏東・大茉莉休閒農場 Pingtung / Damorlee Leisure Farm



花壽司 Flower sushi

台一花手捲的材料是依季節而有不同的食材，將之包成手捲的生機飲食，有清肝、解毒的功效，不僅滿足您的胃口也讓您吃得健康。

Tai Yi flower wrap uses different ingredients according to season to make an organic food. It helps cleanse the liver and detoxicate. It not only satisfies your stomach but also gives you health.

📍 南投・台一生態休閒農場 Nantou / Tai Yi Ecological Leisure Farm



辣咖哩麵包餐

Spicy curry bread meal

採用在地無毒鳳梨製成的雜糧麵包，搭配多樣食材與農場自製香草辣醬熬煮，體驗咖哩創新的吃法。

Local non-toxic pineapples are used to make this multi-grain bread. Many ingredients and our farm-made spicy vanilla jam are simmered to make our curry flavor that will give our guests a new experience.

📍 屏東・薰之園香草休閒農場 Pingtung / Natural Garden Restaurant

客家小漢堡

Hakka little hamburger

用客家傳統情感包成的的草仔粿，內餡包著陽光曬過的蘿蔔絲。外皮覆蓋上酥皮，吃起來口感酥脆軟嫩；創意的吃法，深受大家喜愛。

Mugwort cake is wrapped with the Hakka traditional emotions. The filling contains sun-dried daikon radish threads covered with a crispy wrap. It is soft and crispy. This creative way of preparation has been well received.

📍 苗栗・卓也小屋 Miaoli / Zhuo Ye Cottage



南瓜比薩

Pumpkin pizza

運用當地新鮮食材及自製南瓜作為底醬，有別於一般比薩的口味，不油膩更健康。

Local fresh ingredients and our own pumpkin are used as the base sauce in contrast to the average pizza. Our pizza is not greasy and healthier.

📍 宜蘭・旺山休閒農場 Yilan / Wang Shan Leisure Farm



香煎芋粿 Fried taro cake

利用在地優質的檳榔心芋加上現磨的在來米漿和香菇、絞肉、油蔥及蝦米蒸製成的手工點心，切片後經由熱鍋煎過，金黃香脆的酥煎外皮，一口咬下就可以吃到綿密的芋頭香氣與彈牙的口感。

Quality taros, freshly ground rice milk, shiitake, ground pork, deep-fried chopped onion, and dried shrimp are hand made into this snack. Slice it and fry it till golden brown. A bite releases the aroma of taro and shows off the chewy mouthfeel.

📍 苗栗・巧軒餐館 Miaoli / Chiao Syuan Restaurant





石頭火鍋 Stone hot pot

台灣原住民阿美族的傳統美食，以檳榔葉鞘或竹筒做成的容器盛滿水，放進鮮魚、野菜等食材，再置入加熱至數百度的石頭，美味石頭鍋即大功告成。

This is a traditional Amis dish. Betel palm leaf sheaths or bamboo block are used as containers. Fill them with water, put in fresh fish and wild vegetables, and stones preheated to several hundred degrees to make a stone hot pot.

📍 花蓮・欣綠農園 Hualien / Shin Liu Farm



蜜汁苦瓜

Honey bitter melon

將苦瓜處理裹粉炸過後，下鍋與蜂蜜結合讓外層形成糖衣，外層脆而不膩內層甘甜苦感，品嚐不一樣的苦瓜創新風味料理。

Bitter melon is cleaned, breaded, and deep fried. Coat it with honey. The outer layer is crispy but not greasy while the inner layer is sweet and bitter. It is a novel approach to handle bitter melon.

📍 宜蘭・香格里拉休閒農場 Yilan / Shangrila Leisure Farm

馬芙龍拼盤

Mafulong platter

野菜蔬食料理，使用了過貓、山蘇等野菜，以涼拌方式呈現野菜原味，清爽可口。

Wild vegetables like fern and nest fern served cold to present the original taste of the wild vegetable. It is light and delightful.

📍 花蓮・欣綠農園 Hualien / Shin Liu Farm



鍋物

HOT POT



野菜涮涮鍋

Wild vegetable Shabu-shabu

自產野菜配上用橄欖跟土雞熬煮的高湯，輕涮即可品嚐到野菜的鮮甜，野菜燙越多，湯頭越迷人。

Wild vegetables produced in the farm, olive oil, and open-field chicken are boiled together to make broth, or soup base. Slightly dip food into the broth to make the hotpot of fresh, sweet wild vegetables. The more wild vegetables are dipped in the broth, the more charming the soup base.

📍 台南・仙湖休閒農場 Miaoli / Fairy Lake Leisure Farm

樂活鮮奶鍋

Lohas fresh milk hotpot

以新鮮、純淨的牛奶加高湯熬煮成的招牌湯頭，加入上等好肉，是拜訪牧場絕不能錯過的美食。

Fresh, pure milk is added to broth and simmered to make the soup base. Adding top grade meat to the soup base makes the soup. The soup is a must-have item for visitors.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch



鱸魚海鮮不老鍋

Bass seafood Bulao hot pot

榮獲不老餐、清真Hala、有機之星美食餐廳等多項認證，
直接從產地到餐桌—現採現料理，鮮之味食！

Certified by Bulaocan, Halal, Organic Star, our food ingredients come straight from the producers, and we cook freshly picked ingredients. Freshness is enhanced.

📍 宜蘭・童話村生態渡假農場 Yilan / Fairy Story Ecological Farm



藥膳火鍋 Herbs Hot Pot

主廚嚴選十幾種藥材熬煮而成的湯底，配上老丈人自製花椰菜乾，口味一絕！

Our chef strictly selected a dozen of so herbal medicine for the soup base. The dried cauliflowers made by the father-in-law goes with the hotpot in a perfect combination.

📍 苗栗・卓也小屋 Miaoli / Zhuo Ye Cottage





南瓜鮮蔬鍋 Pumpkin fresh vegetable hot pot

使用在地農民種植的南瓜熬煮後做成南瓜鍋基底，搭配新社在地菇類及蔬菜為菜盤。

Locally grown pumpkin is simmered into broth to be used in the pot to which mushrooms and vegetables produced in Xinshe are added.

📍 台中・沐心泉休閒農場 Taichung / Spring Mountain Leisure Farm



精緻香草海鮮鍋物 Fine vanilla seafood hot pot

香草單純清香湯底，搭配多樣海鮮，組合成多層次口感，健康、簡單美味首選。

In support of low carbon diets, we offer our farm-raised baked water boiled tilapia meal for two. Enjoy the fish first before digging into the hotpot in a different way to enjoy a nice meal.

📍 屏東・薰之園香草休閒農場 Pingtung / Natural Garden Restaurant

神農活力養生鍋

Baked water boiled fish

神農嚴選在地直送的新鮮食材，讓您吃得安心放心、活力滿滿！

Shennong uses strictly selected fresh local ingredients so you may eat with peace of mind and become vigorous.

📍 彰化・魔菇部落生態休閒農場 Changhua / Magical Mushrooms Tribe



火烤水煮魚 Baked water boiled fish

為響應「低碳飲食」的精神，推出農場養殖的湧泉台灣鯛火烤水煮魚雙人套餐，先吃魚再吃火鍋，體驗不一樣的美食料理。

In support of low carbon diets, we offer our farm-raised baked water boiled tilapia meal for two. Enjoy the fish first before digging into the hotpot in a different way to enjoy a nice meal.

📍 宜蘭・勝洋水草休閒農場 Yilan / Sheng Yang Leisure Farm



甜品

DESSERT

綠豆湯 Mung bean soup

綠豆湯是台灣人相當熟悉的古早味湯品，
夏天消暑、冬天解膩。

Mung bean soup is a familiar dessert soup in Taiwan.
It cools you down in summer and diminishes grease in winter.

📍 宜蘭・頭城休閒農場 Yilan / Toucheng Leisure Farm



桂圓冰淇淋 Longan ice cream

台灣百年桂圓柴焙技藝結合義大利經典冰淇淋工藝，
煙燻、堅果、可可、蜜甜、乳香...依次在口中留香。

Putting longan baked dry with century-old longan wood
and Italian ice cream craftsmanship together, we have
created ice cream in smoke, nuts, cocoa, honey, milk, and
such flavors that linger in your mouth.

📍 台南・仙湖休閒農場 Tainan / Fairy Lake Leisure Farm



薑汁麻糬 Ginger juice mochi

自種老薑泥加上黑糖拌炒，細火
慢熬散發出濃濃薑香與黑糖香，
搭配熱騰騰麻糬一起，是客家人
冬天特有的甜點。

Old ginger, from our own farm, is pureed and
stir fried with brown sugar in low heat. The aromas
of ginger and brown sugar permeate the atmosphere.
Add piping hot mochi to the combination, and a special Hakka dessert for winter is born.

📍 苗栗・雲也居一休閒農場 Miaoli / Mile High Leisure Farm



藍莓寡糖果醬 Blueberry oligosaccharide jam

採用農場栽種的小藍莓製作，寡糖甜度低熱量低又吃得到
完整藍莓果粒，自產自銷不添加防腐劑，吃起來安心又健康。

Made with blueberries grown on the farm, the jam offers
oligosaccharide's low calories and whole blueberry fruit.
We make and sell this jam ourselves. With no preservatives,
this jam gives you peace of mind and health.

📍 新竹・雪霸休閒農場 Hsinchu / Sheipa Leisure Farm



玫瑰花醬鬆餅 Rose jam wafer

自家友善種植的食用玫瑰製成，特有濃郁的玫瑰花香
是來自玫瑰花的甜度及淡淡的蜂蜜口感，搭配鬆餅、
麵包一起食用。

It is made with food-grade roses eco-friendly grown on
our farm. The special rich, fragrant flavor comes from the
sweetness in roses and a little of honey. Enjoy it alone or
with bread.

📍 苗栗・花露休閒農場 Miaoli / Flower Home Leisure Farm





桂奶啡 Longan milk coffee

身為桂圓及咖啡產地的仙湖，一定要讓這兩項食材可以蹦出美妙滋味，桂奶啡就是代表作，值得品嚐！
Fairy Lake Leisure Farm is a producer of longan and coffee, so we must create delicacies out of these two items. Longan milk coffee is one such delicacy.

📍 台南・仙湖休閒農場 Tainan / Fairy Lake Leisure Farm



牛奶霜淇淋

Milk soft serve ice cream

嚴選自產新鮮無污染的鮮乳，透過有效專業管理、嚴密控管收乳品質，保留牛乳的原味與高品質營養，口感綿密濃郁。

It is made with pollution-free fresh milk that our farm produces. Our effective, professional management keeps a strict control over the quality of the milk.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch

古早味黑糖剉冰

Traditional brown sugar shaved ice

經常賣到缺貨的黑糖剉冰！剉冰佐料皆純手工製成，甜而不膩口，淋上純手工炒的黑糖，絕對是夏日經典！

This item is often sold out! All the condiments are hand made, sweet but not offending. Topping the shaved ice with brown sugar makes this a summer classic.

📍 台南・長盈海味屋 Tainan / Chang Ying Seafood Restaurant



桑摩茶 Mulberry tea

將桑椹葉及金銀花烘乾磨成粉製做而成的，用餐前來一杯可阻隔油份吸收。

Mulberry leaves and Japanese honeysuckle flowers are baked dry and ground into a powder to make this tea. A cup of this tea before a meal can stop fats from being absorbed.

📍 宜蘭・童話村生態渡假農場
Yilan / Fairy Story Ecological Farm



起司捲 Cheese wrap

內餡主打牧場自製新鮮Mozzarella再搭配清爽的鳳梨和新鮮的蝦子，每個都是手工捲皮，吃起來外酥內軟，美味極了！

The filling is made with Mozzarella that the farm produces, pleasing pineapple, and fresh shrimp. Every wrapper is hand made, making the wrap crispy on the outside but soft on the inside. It's scrumptious.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch

紅肉李冰沙 Plum shaved ice

使用無農藥紅肉李醃製，經過手工揀果去籽後，與砂糖醃製與冰塊打碎結合，將紅肉李的好滋味冰冰涼涼的牢牢鎖住，一口就蜜得自然原味。

Non-toxic plums are manually pitted first. Marinate the plums with sugar. Top marinated plums with finely crushed ice to tightly lock in the wonderful taste of the plums. Take a bite, and you can taste that original flavor.

📍 苗栗・雲也居一休閒農場 Miaoli / Mile High Leisure Farm



蔓越莓水果麵包 Cranberry fruit bread

麵包以老麵糰與農場培養的天然發酵種發酵，配合多種堅果類、煙燻龍眼乾、蔓越莓果乾、少油，少糖，最後以柴燒窯烤完成。

The bread is made with sourdough, naturally occurring yeast, a multitude of nuts, smoked dried longan, dried cranberry, a little oil, and a little sugar. Finally, it is baked in a wood-burning oven.

📍 屏東・大茉莉休閒農場 Pingtung / Damorlee Leisure Farm



鮮奶酪 Panna Cotta

飛牛牧場奶酪本著「自然、健康」之原則，採用飛牛牧場高品質原料牛乳製成，純白的天然色澤，自然形成營養健康的風味，口感軟嫩綿密，好吃沒有負擔。

The panna cotta from Flying Cow Ranch, under the guidance of nature and health, was made from high-quality milk from the ranch. Therefore, our panna cotta is naturally white, in its natural taste, and soft and solid a treat to be enjoyed without the guilt.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch



飛牛手工烤布丁

Flying Cow handmade baked pudding

嚴選飛牛牧場100%純鮮奶，使用高品質的天然香草豆莢顆粒提味與細火慢熬的焦糖，全程以純手工烘培製成，濃郁香醇的紮實及馥郁的口感，絕對值得您的品嚐。

Strictly chosen 100% fresh milk from the Flying Cow Ranch, high-quality natural vanilla fruits, and caramel slow-stewed in low heat are carefully hand made all the way through into a rich, fragrant, solid, and aromatic mouthfeel. It absolutely is worth your while to try it.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch



薑汁冰沙

Ginger juice shaved ice

自種老薑泥加上黑糖拌炒，細火慢熬散發出濃濃薑香與黑糖香，加入冰塊打成細細的冰沙，入口冰涼入喉微熱的口感只有薑汁冰沙獨有。

Old ginger, from our own farm, is pureed and stir fried with brown sugar in low heat. The aromas of ginger and brown sugar permeate the atmosphere. Add finely crushed ice to the combination, and a unique ginger juice shaved ice is born that is cold as it gets in the mouth but a little hot when it reaches the throat.

📍 苗栗・雲也居-休閒農場

Miaoli / Mile High Leisure Farm

牧草饅頭 Forage steamed bun

採用農場自產當天現榨牧草汁，加上中筋麵粉製成，讓遊客可以體驗手作樂趣！
On the day the forage was harvested, we extra juice from forage grown in our farm.
Add the juice to all-purpose flo to make the buns. Our guests can experience this first hand.

📍 台南・走馬瀨農場 Tainan / Tsou Ma Lai Farm



紫森林咖啡 Purple sweet potatoe coffee

咖啡與紫蕃薯相遇，融入浪漫色調與自然甘甜，彰顯咖啡香氣及口感，不可不試！
Putting coffee and purple sweet potatoes together gives rise to a romantic hue and natural sweetness that accentuate the fragrance and mouthfeel of coffee. You must try it.

📍 宜蘭・三富休閒農場 Yilan / Sanfu Leisure Farm

炸彈南瓜 Pumpkin bomb

將南瓜烘烤，變成一顆像黑嚙嚙的圓球，烘烤後的南瓜更香更甜，口感綿密，還可搭配甘甜的梅子粉喔！

Pumpkin is baked into black balls. Baking makes the pumpkin more fragrant and sweeter. It is creamy. You may also add a little fragrant, sweet plum powder.

📍 宜蘭・旺山休閒農場 Yilan / Wang Shan Leisure Farm





金牌巧克力下午茶 Gold brand chocolate afternoon tea

採用屏東在地可製成最具代表性的台灣巧克力，搭配可可飲品或茶品，讓您口口都是驚喜無窮！並榮獲世界各國巧克力大賽的五金二銀一銅牌之殊榮。

The paragon of Taiwanese chocolate, it is made from cocoa grown in Pingtung. The chocolate can be enjoyed with a cocoa drink or tea, giving you unceasing surprise in every sip. Winner of five gold, two silver, and one bronze medals in competitions around the world.

屏東・福灣養生休閒農場 Pingtung / Fuwan Leisure Farm



檸檬磅蛋糕

Lemon pound cake

手工自製無毒檸檬磅蛋糕搭配有機玫瑰花瓣，給你像戀愛一樣酸甜的幸福感。

Hand-made, non-toxic lemon pound cake and organic rose petals together will give you bliss that is sweet and sour like you are in love.

屏東・天使花園休閒農場
Pingtung / Angel Garden Leisure Farm



桂圓釀銀耳

Fermented longan and snow fungus

入口即化的銀耳配上仙湖獨家的桂圓釀，清新爽口，是最佳的飯後甜點，讓人忍不住續碗。

Snow fungus, dissolved the moment it gets in the mouth, and Fairy Lake Leisure Farm's exclusive fermented longan make a refreshing treat that is a perfect dessert after a meal. It's so good that people can't help asking for a second helping.

台南・仙湖休閒農場 Tainan / Fairy Lake Leisure Farm



藍莓Q餅 Blueberry Q wafer

使用農場栽種的小藍莓製作，奶香鬆軟派餅搭配香醇濃郁藍莓麻糬彈嫩有嚼勁，是農場超人氣點心。

Made with blueberries grown on the farm, the milk-flavor wafer and blueberry mochi offer a chewy dessert that is super popular at the farm.

新竹・雪霸休閒農場 Hsinchu / Sheipa Leisure Farm



玫瑰三角圓 Rose triangular dumpling

三角圓乃客家美食，皮和內餡均佐以香水玫瑰花瓣為食材，有甜、鹹兩種口味，是色香味美具有文化的美食。

Triangular dumplings are a Hakka delicacy. Both the wrapper and the stuffing contain rose petals. With sweet or salty varieties to choose from, the dumplings are a delicious, fragrant, and cultural delight.

📍 苗栗・花露休閒農場 Miaoli / Flower Home Leisure Farm

薑汁撞奶

Ginger juice with milk

自種老薑加上黑糖與牛奶，細火慢熬散發出濃濃薑香，入口滑順，是午茶點心最佳選擇。

Old ginger, from our own farm, brown sugar, and milk are stewed in low heat. The thick aromas of ginger permeate the atmosphere. The drink is smooth in the mouth. It is the best snack choice for afternoon tea.

📍 苗栗・雲也居一休閒農場

Miaoli / Mile High Leisure Farm



花菓沙津

Flower fruit shajin

鮮採農場友善種植的花菓、食用玫瑰、金蓮花、飛龍海棠、蝶豆花及當地四季水果，佐以桂花醬汁，清爽可口養生美容。

It is made with flowers, fruits, food-grade roses, Chinese Globeflower, flying dragon Chinese crab, Asian pigeonwings, and seasonal local fruits that are eco-friendly grown on our farm. Enjoy it with fragrant olive sauce. It is clean, pleasurable, healthy, and beauty promoting.

📍 苗栗・花露休閒農場

Miaoli / Flower Home Leisure Farm





南瓜咖啡 Pumpkin coffee

香濃的黑咖啡、濃郁的南瓜泥，散發出南瓜自然的甜味，牛奶綿密滑口。

Thick and fragrant black coffee and mashed pumpkin give off the natural sweetness of the pumpkin. The milk is creamy and goes down smoothly.

📍 宜蘭・旺山休閒農場 Yilan / Wang Shan Leisure Farm



桑葚冰淇淋 Mulberry ice cream

用新鮮桑椹、鮮奶製成；滑順不甜膩的口感，成為老少咸宜的熱門點心。

Made with fresh mulberry and fresh milk, this ice cream is smooth but not greasy. It is a popular dessert for customers of all ages.

📍 宜蘭・童話村生態渡假農場
Yilan / Fairy Story Ecological Farm

玫瑰蝶豆飲 Rose Asian pigeonwings drink

有機玫瑰及自種蝶豆花的組合氣泡飲，搭配無毒檸檬汁，酸甜又帶花香。

We've put organic roses and our own Asian pigeonwings together and created this carbonated drink. Add a little non-toxic lemon juice and you have a drink that is sweet, tart, and fragrant with a flower scent.

📍 屏東・天使花園休閒農場
Pingtung / Angel Garden Leisure Farm





柚花茶 Pomelo flower tea

生於有機柚園，沒有茶葉咖啡因，飲下的每一口都是每年四月花季的健康純淨與甘甜。
From an organic pomelo orchard and without caffeine, every sip of the tea gives you the wholesome health, fragrance, and sweetness of April blossoms.

📍 宜蘭・三富休閒農場 Yilan / Sanfu Leisure Farm



鮮奶饅頭 Fresh milk steamed bun

以高級進口麵粉發酵製成，鮮奶的濃郁從入口即化的乳香四溢就能感受其中的純度，甜美回甘的嚼勁一定讓你想要一口再接著一口。

High-grade imported flour is fermented to make these buns. The moment it gets into your mouth, the bun melts away, giving off a rich milk fragrance as evidence of the milk's purity. The sweet, lingering chewiness makes you want to take one bite after another.

📍 苗栗・飛牛牧場 Miaoli / Flying Cow Ranch

南瓜脆餅 Pumpkin crisp

使用自家栽種的南瓜作原料，手工烘烤製成的餅乾，香濃南瓜風味健康無負擔，是下午茶最佳選擇。

This cracker is hand made with pumpkins grown on the farm. The fragrant, favorable, low calorie, and healthy pumpkin cracker is the best choice to go with your afternoon tea.

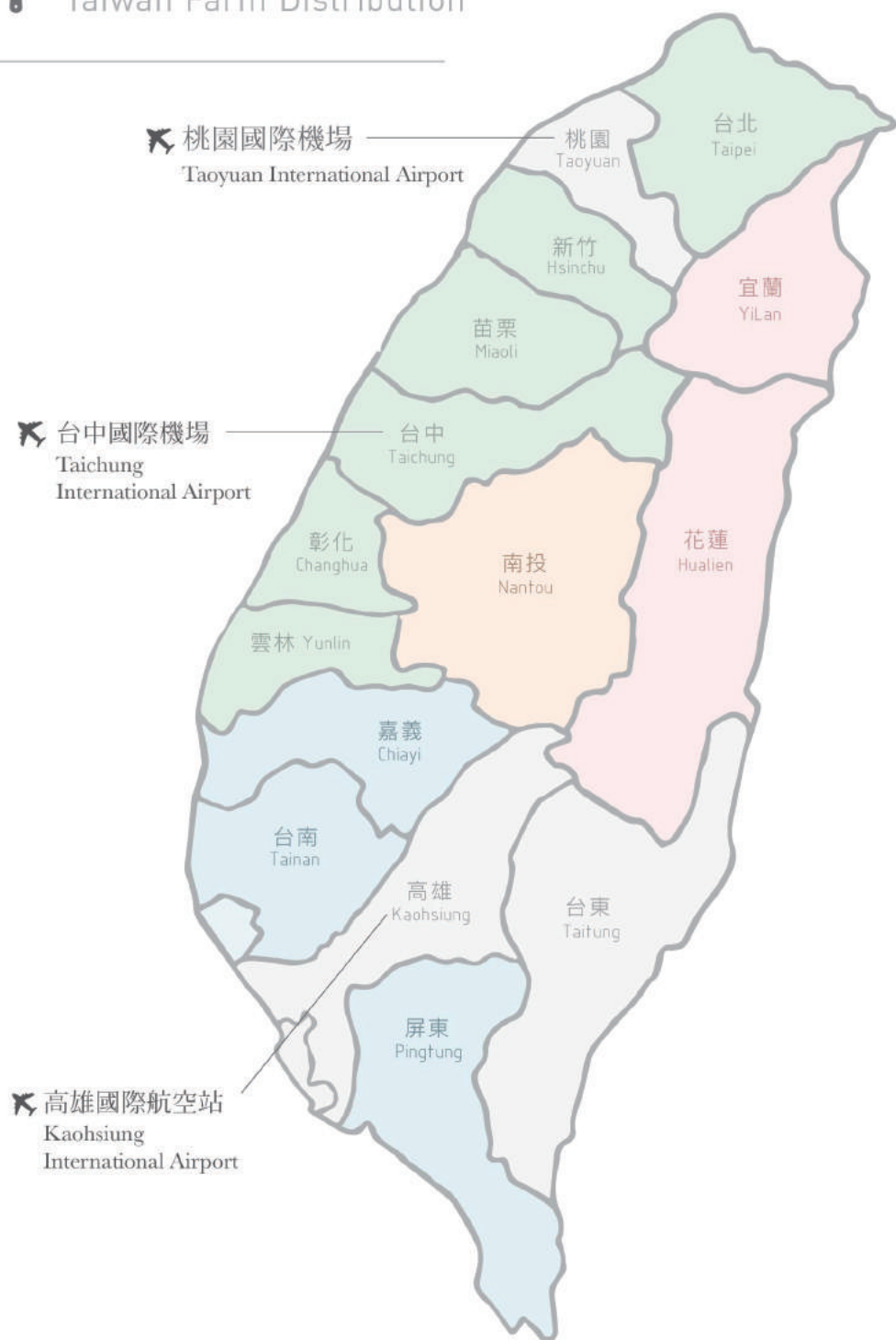
📍 宜蘭・旺山休閒農場 Yilan / Wang Shan Leisure Farm





台灣農場分佈

Taiwan Farm Distribution



台北 Taipei

千戶傳奇生態農場
Chienhu Chuanchi Ecological Farm

新竹 Taipei

雪霸休閒農場
Sheipa Leisure Farm

苗栗 Miaoli

卓也小屋
Zhuo Ye Cottage
花露休閒農場
Flower Home Leisure Farm
飛牛牧場
Flying Cow Ranch
雲也居一休閒農場
Mile High Leisure Farm
巧軒餐館
Chiao Syuan Restaurant

台中 Taichung

沐心泉休閒農場
Spring Mountain Leisure Farm
慶東大閘蟹農場
Chingdong Hairy Crab Farm
擁葉生態農場
Yung Yama Ecological Farm

南投 Nantou

合一生態休閒農場
Tai Yi Ecological Leisure Farm

彰化 Changhua

魔菇部落生態休閒農場
Magical Mushrooms Tribe

雲林 Yunlin

好蝦同男社
Orz shrimp club
馬蹄蛤主題館
Geloina Clam Pavilion

嘉義 Chiayi

龍雲農場
Long Yun Farm
向禾休閒魚場
Xianghe Recreation Fish Farm

台南 Tainan

仙湖休閒農場
Fairy Lake Leisure Farm
走馬瀨農場
Tsou Ma Lai Farm
大坑休閒農場
Dakeng Leisure Farm
長盈海味屋
Chang Ying Seafood Restaurant

屏東 Pingtung

天使花園休閒農場
Angel Garden Leisure Farm
福灣養生休閒農場
Fuwan Leisure Farm
薰之園香草休閒農場
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宜蘭 YiLan

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Ba jia knight manor b&b
三富休閒農場
Sanfu Leisure Farm
水岸森林休閒農場
River forest Leisure farm
旺山休閒農場
Wang Shan Leisure Farm
香格里拉休閒農場
Shangrila Leisure Farm
勝洋水草休閒農場
Sheng Yang Leisure Farm
童話村生態渡假農場
Fairy Story Ecological Farm
廣興休閒農場
Guang Shing Leisure Farm
頭城休閒農場
Toucheng Leisure Farm
蘭楊蟹莊
Lan Yang Shrimp Land
藏酒酒莊
Cang Jiu Winery

花蓮 Hualien

欣綠農園
Shin-Liu Farm



NORTH

台北 Taipei

千戶傳奇生態農場 Chienhu Chuanchi Ecological Farm

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新竹 Hsinchu

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苗栗 Miaoli

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飛牛牧場 Flying Cow Ranch

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巧軒餐館 Chiao Syuan Restaurant

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📍 苗栗縣公館鄉石壩村11鄰223-1號 No.223-1, Shiqiang, Gongguan Township, Miaoli County



CENTRAL

台中 Taichung

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慶東大閘蟹農場 Chingdong Hairy Crab Farm

☎ +886-4-26266808 🌐 www.cdcrab.com.tw

📍 台中市清水區中山路563號斜對面(萊爾富斜對面)
diagonal to No.563, Zhongshan Rd., Qingshui Dist., Taichung City



擁葉生態農場 Yung Yama Ecological Farm

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📍 台中市東勢區中崙里東崎路三段688巷168號 No.168, Ln. 688, Sec. 3, Dongqi Rd., Dongshi Dist., Taichung City



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魔菇部落生態休閒農場 Magical Mushrooms Tribe

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馬蹄蛤主題館 Geloina Clam Pavilion

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台一生態休閒農場 Tai Yi Ecological Leisure Farm

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宜蘭 YiLan

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