

Pank's
TEPPANYAKI

頂
極
鍋
物



HOT POT SET 鍋物套餐

開胃小點
Amuse Bouche

季節時蔬菜盤 (8種)
Vegetable Combo (8 Kinds)

主菜擇一
Main Course Choice of

鹿兒島豬五花
Kogoshima Pork Belly
\$ 2,000

鱈場蟹腳
King Crab Leg (300g)
\$ 2,200

美國頂級牛肋眼
U.S. Prime Rib Eye
\$ 2,200

活大沙公蟹
Fresh Giant Mud Crab (800g)
\$ 2,200

日本A4和牛沙朗
Japanese A4 Wagyu Sirloin
\$ 3,200

精選海鮮
Assorted Seafood
\$ 2,200

日本A5和牛沙朗
Japanese A5 Wagyu Sirloin
\$ 3,800

太平洋龍蝦
Pacific Lobster
\$ 2,400

童仔雞 
Local Awarded
Boneless Chicken
\$ 1,800

經典炒飯 或 烏龍麵 或 雜炊
Classic Fried Rice or Udon Noodles or Porridge

季節水果
Tropical Fruit

甜點
Dessert

咖啡 或 茶
Coffee or Tea

價格皆以新台幣計算，需另加10%服務費
All prices are in TWD and subject to 10% service charge.

每位酌收氣泡水/礦泉水100元+10%(服務費)
We provide free flow of sparkling water/mineral water at \$100+10%(service charge) per person.

若您有自帶酒水的需求，本飯店將酌收每瓶1,000元之酒水服務費
The corkage fee is \$1,000 per bottle.



ADD ON MENU

加點菜單

海鮮

生蠔 Oyster (2pc)	\$150
日本生食干貝 Scallop (1pc)	\$150
本地九孔鮑魚 Pacific Abalone	\$300
每日鮮魚片 Catch of the Day (4pcs)	\$400
蛤蜊 Clam	\$200
花枝丸 Squid Ball (6pcs)	\$300
手工蝦餃 Shrimp Dumpling (6pcs)	\$300
明蝦 Prawn (1pcs)	\$360
太平洋龍蝦 Pacific Lobster	\$1,800

肉類

美國肋眼 U.S. Prime Rib Eye (150g)	\$950
美國沙朗 U.S. Prime Sirloin (150g)	\$900
童仔雞  Local Awarded Boneless Chicken (150g)	\$650
鹿兒島豬五花 Kogoshima Pork Belly (150g)	\$850
日本A5沙朗 Japanese A5 Wagyu Sirloin (150g)	\$2,600
日本A4沙朗 Japanese A4 Wagyu Sirloin (150g)	\$2,000