



LUNCH SET MENU

午間套餐

開胃小點
Amuse Bouche

熱開胃
Hot Appetizer

沙拉
Salad

主菜
Main Course

日本和牛 A5 Japanese Wagyu A5

沙朗
Sirloin Steak (100g)
\$ 4,000

菲力
Filet Mignon (100g)
\$ 4,200

老饕
Rib Eye Cap (100g)
\$ 4,800

美國頂級牛排 U.S. Prime Steak

沙朗牛肉捲
Sirloin Roll
\$ 1,900

肋眼
Rib Eye (120g)
\$ 2,100

菲力
Filet Mignon (120g)
\$ 2,300

特餐 Special Selections

雞排
Boneless Chicken (300g)
\$ 1,900

每日鮮魚
Daily Catch (120g)
\$ 1,900

羊小排
Lamb Chop (120g)
\$ 2,000

海鮮綜合
Seafood Combination
\$ 2,500

太平洋龍蝦
Pacific Lobster (whole)
\$ 2,600

炒飯
Fried Rice

時蔬
Seasonal Vegetable

甜點
Dessert



TEPPANYAKI

DINNER SET MENU

晚間套餐

開胃小點

Amuse Bouche

湯品

Soup

熱開胃

Hot Appetizer

沙拉

Salad

主菜

Main Course

日本和牛 A5 Japanese Wagyu A5

沙朗

Sirloin Steak (120g)

\$ 4,200

菲力

Filet Mignon (120g)

\$ 4,500

老饕

Rib Eye Cap (120g)

\$ 5,200

美國頂級牛排 U.S. Prime Steak

沙朗牛肉捲

Sirloin Roll

\$ 2,200

肋眼

Rib Eye (140g)

\$ 2,700

菲力

Filet Mignon (140g)

\$ 2,900

特餐 Special Selections

雞排

Boneless Chicken (300g)

\$ 2,100

豬排

Pork Chop (140g)

\$ 2,300

羊小排

Lamb Chop (140g)

\$ 2,400

海鮮綜合

Seafood Combination

\$ 2,800

太平洋龍蝦

Pacific Lobster (whole)

\$ 2,900

炒飯

Fried Rice

時蔬

Seasonal Vegetable

甜點

Dessert

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.

JAPANESE WAGYU SPECIAL MENU

日本和牛特餐

每日鮮魚綠時蔬
Catch of the Day, Pan-fried Vegetable

主廚推薦例湯
Chef 's Recommend Daily Soup

季節蔬果沙拉
Seasonal Green Salad

起司、藍龍蝦、珍珠米
Cheese, Brittany Blue Lobster, Fregola Sarda

A5 和牛沙朗捲
A5 Wagyu Sirloin Roll

A5和牛、山葵、蒜
A5 Wagyu, Wasabi, Garlic

蒜香和牛丼飯
Wagyu Beef, Garlic Fried Rice, Garlic Chips

胡麻季節菜
Sesame Dressing, Boiled Vegetable

點心房手工甜點
Pastry Handmade Dessert

咖啡或茶
Coffee or Tea

\$ 6,000+10%

ADD ON MENU 加點菜單

| | |
|---|-----------------|
| 香煎生蠔 Pan-fried Oyster | \$160 |
| 生食日本干貝 Pan-fried Scallop (1pc) | \$210 |
| 鐵板起司片 Parmesan Cheese Chips (15pcs) | \$210 |
| 香蒜培根洋菇 Garlic, Bacon, Mushroom (2pax) | \$300 |
| 辣炒牛筋 Pan-fried Tendon (3pax) | \$550 |
| 本地鮑魚 Pacific Abalone | \$500 |
| 加拿大鴨肝 Canadian Duck Liver | \$650 |
| 活龍蝦 Lobster (half) | \$900 |
| 鱈場蟹腳 King Crab Leg (1pc) | \$950 |
| 澳洲大鮑魚 Australian Giant Abalone | Market Price 時價 |
| 24個月伊比利火腿 Iberico Ham Cured for 24 Months | \$800 |
| 鮑魚撈飯 (1人) Braised Abalone with Rice, Green Bean Sprout, Coriander (For 1) | \$600 |
| 蒜香牛肉丼飯 (1人) Beef, Garlic Fried Rice, Garlic Chips (For 1) | \$550 |

如果您對任何食物有過敏反應或食物不耐症請在點(取)餐前告知服務人員，謝謝
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. Thank you.

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.

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.



BEVERAGE MENU 飲品單

| | 杯Glass | 瓶Bottle |
|---|-----------------|--------------------|
| 氣泡酒 Sparkling | | |
| 2013 Aliguer Cava Brut | \$350 | \$1,600 |
| 香檳 Champagne | | |
| Pol Roger, Brut NV | \$880 | \$4,200 |
| 白酒 White Wine | | |
| 2016 Cantina di Terlano, Pinot Grigio, Alto Adige | \$300 | \$1,700 |
| 2016 Le Fay d'homme, Muscadet Sèvre et Maine Fief des Coteaux | \$310 | \$1,800 |
| 2015 Louis Jadot Rully Blanc | \$350 | \$2,000 |
| 2014 Craggy Range, Te Muna, Sauvignon Blanc, Martinborough | \$390 | \$2,200 |
| 紅酒 Red Wine | | |
| 2012 Jacopo Biondi Santi, Braccale IGT Toscana Rosso | \$310 | \$1,800 |
| 2016 Roger Sabon, Cotes du Rhone | \$330 | \$1,900 |
| 2016 La Gibryotte Bourgogne | \$370 | \$2,200 |
| 2015 Cape Mentelle, Cabernet Merlot, Margaret River | \$390 | \$2,200 |
| 2015 Rodney Strong Estate Vineyards Cabernet Sauvignon | \$400 | \$2,400 |
| 2012 Les Obriers de La Peira, Terrasses du Larzac | \$450 | \$2,600 |
| 甜酒 Sweet Wine | | |
| Disznoko Tokaji Late Harvest | \$200 (50ml) | \$1,800 (500ml) |
| 啤酒 Beer | | |
| Suntory Premium Malt's Beer | | \$250 |
| Taiwan Gold | | \$200 |
| Asahi | | \$220 |
| Heineken | | \$220 |
| 汽水 Soda | | |
| Coca Cola | | \$180 |
| Coca Cola Zero | | \$180 |
| Sprite | | \$180 |
| Ginger Ale | | \$180 |
| 果汁 Juice | | |
| 西瓜汁 Watermelon Juice | | \$250 |
| 柳橙汁 Orange Juice | | \$250 |
| Jus Chardonnay | | \$380 |
| Jus Merlot | | \$380 |

萬豪邀您 飲酒適量
Drink wisely with Taipei Marriott

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