

1、3、5月適用

## Lunch Menu

### 自取美饌 Garden Kitchen Buffet TWD. 1,280

繽紛鮮蔬沙拉及極鮮海物、主廚特製湯品、夢幻甜點檯、當令鮮果、頂級進口冰淇淋、咖啡及茶  
Fresh Salad, Seafood, Chef's Recommended Soup, Dessert Bar, Seasonal Fruits, Ice Cream, Coffee and Tea

週六、週日及國定假日 自助美饌需搭配任一自選主菜  
Weekends and holidays, select any main course with complementary semi-buffet.

#### 主菜 MAIN DISH

新蔬食漢堡排搭義式燉蔬菜佐蘑菇醬(素食) TWD. 1,580  
Vegan Burger with Italian Vegetable Stew and Mushroom Sauce

煎烤漁港綜合海鮮搭配地中海風味海鮮醬 TWD. 1,780  
Grilled Seafood Platter with Mediterranean Seafood Sauce

香煎14天熟成櫻桃鴨胸和焦糖無花果搭波特紅酒櫻桃醬 TWD. 1,780  
Pan-fried 14 Days Aged Duck Breast with Caramelized Fig and Cherry Red Wine Sauce

碳烤紐西蘭法式羊排搭青蘋果醬 TWD. 1,880  
French Grilled New Zealand Lamb Rack with Green Apple Sauce

南泰馬薩曼咖哩燉美國牛小排(全熟) TWD. 1,880  
U.S. Boneless Beef Short Ribs Braised in Southern Thai Massaman Curry

爐烤奶油香蒜龍蝦 TWD. 2,980  
Roasted Lobster with Garlic Butter

#### 頂級牛排 STEAK

美國頂級老饕牛排6盎司 TWD. 2,680  
U.S. Prime Beef Top Cap Steak 6oz

日本F1和牛紐約客牛排6盎司 TWD. 2,980  
Japan F1 Wagyu Strip Steak 6oz

美國頂級濕式熟成帶骨肋眼牛排24盎司  
- 雙人分享餐 TWD. 4,980  
U.S. Prime Beef Bone-in Rib Eye Steak 24oz - for 2 People

美國蛇河農場極黑和牛紐約客牛排16盎司  
- 雙人分享餐 TWD. 5,480  
U.S. S.R.F Wagyu New York Strip Steak 16oz - for 2 People

#### 海陸組合 SURF & TURF

美國頂級濕式熟成帶骨肋眼牛排24盎司 & 爐烤奶油香蒜龍蝦 - 雙人分享餐 TWD. 6,680  
U.S. Prime Beef Bone-in Rib Eye Steak 24oz & Roasted Lobster with Garlic Butter - for 2 People

美國蛇河農場極黑和牛紐約客16盎司 & 爐烤奶油香蒜龍蝦 - 雙人分享餐 TWD. 7,280  
U.S. S.R.F Wagyu New York Strip Steak 16oz & Roasted Lobster with Garlic Butter - for 2 People

價格皆以新台幣計算，需另加10%服務費

若您有自帶酒水的需求，本飯店將酌收每瓶 TWD.1,000之酒水服務費  
若您對任何食物有過似反應或食物不耐症，請在點(取)餐前告知服務人員

All prices are in TWD. And subject to 10% service charge.

The corkage fee is TWD.1,000 per bottle.

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

甲殼類 Crustacea

牛奶 Milk、羊奶 Goat Milk

蛋 Egg

堅果類 Nuts

魚 Fish

含麩質之穀物 Gluten



2、4、6月適用

## Lunch Menu

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Pan-fried 14 Days Aged Duck Breast with Caramelized Fig and Cherry Red Wine Sauce

煎烤每日鮮魚菲力、生食干貝搭配泰式綠咖哩醬 TWD. 1,780  
Pan-fried Daily Fish Fillet and Scallop with Thai Green Curry Paste

低溫烹調台灣戰斧帶骨豬排搭油醋柳瓜佐山椒醬 TWD. 1,880  
Sous-vide Taiwan Tomahawk Pork with Vinaigrette Zucchini and Mountain Pepper Sauce

炙烤美國肋眼心6盎司搭鴨肝醬 TWD. 1,880  
Grilled U.S. Beef Steak 6oz with Duck Liver Pate

爐烤奶油香蒜龍蝦 TWD. 2,980  
Roasted Lobster with Garlic Butter

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