



台北萬豪酒店落實友善採購與動物福利責任 全面使用通過動物福利標章EAST Certified驗證的 「非籠飼動福蛋」與「動福全脂鮮乳」

We are committed to sourcing 100% cage-free eggs and whole milk approved by EAST Certified, as we believe in providing high-quality, animal-friendly, sustainable products.

「非籠飼雞蛋」

指母雞在符合其自然天性的無籠環境中生活 可自由展翅、洗砂浴、就巢、棲息,產出健康優質蛋

Cage-free eggs are produced by hens in open-barn environments allowing chickens to move freely and engage in natural behaviors such as nesting and perching.

「動福全脂鮮乳」

指乳源供應牧場通過11項動物福利指標包括:畜舍環境空間、飲食、熱緊迫紓解、躺臥環境舒適度、疾病預防與治療、飼養員素質、牧場防疫等 Farms are required to meet comprehensive animal welfare criteria spanning 11 domains to obtain certification and are subject to annual audits by EAST.

午間海陸套餐 SURF & TURF LUNCH SET

伊比利火腿,哈密瓜,起司 Iberico Ham, Cantaloupe, Cheese

炙干貝,煙燻大根,八方醋凍 Scallop, Smoky Radish, Vinegar Jelly

主廚推薦例湯 Chef's Recommend Daily Soup

季節蔬果綠沙拉 Seasonal Fruit Salad

鮑魚, 明蝦, 蒜香羅勒番茄 Abalone, Prawn, Garlic, Ratatouille 升等半隻活龍蝦 每位加價TWD. 500 Upgrade to half lobster + TWD. 500 /per person

雞肉,山椒,山葵 Boneless Chicken, Japanese Pepper, Wasabi

日本A3和牛,芥末籽,蒜味醬 Japanese A3 Wagyu, Mustard Seeds, Garlic Mayonnaise

經典炒飯 Classic Fried Rice

季節水果, 煎香蕉, 冰淇淋 Fruit, Pan-fried Banana, Ice Cream

熊空 蜜郁紅茶 Honey Flavored Black Tea

TWD. 2,800

海陸套餐 SURF & TURF SET

伊比利火腿,哈密瓜,起司 Iberico Ham, Cantaloupe, Cheese

炙干貝,煙燻大根,八方醋凍 Scallop, Smoky Radish, Vinegar Jelly

主廚推薦例湯 Chef's Recommend Daily Soup

時令鮮魚,時蔬,洋芋 Daily Fish, Vegetable, Potato

季節蔬果綠沙拉 Seasonal Fruit Salad

鮑魚,明蝦,蒜香羅勒番茄 Abalone, Prawn, Garlic, Ratatouille

升等半隻活龍蝦 每位加價TWD. 500 Upgrade to half lobster + TWD. 500 /per person

雞肉,山椒,山葵 Boneless Chicken, Japanese Pepper, Wasabi

伊比利豬排

Iberico Pork TWD. 3,200

紐西蘭羊小排

NewZealand Lamb Chop TWD. 3,200

日本A5和牛

Japanese A5 Wagyu TWD. 3,800

經典炒飯

Classic Fried Rice

季節水果, 煎香蕉, 冰淇淋 Fruit, Pan-fried Banana, Ice Cream

熊空 蜜郁紅茶 Honey Flavored Black Tea

如有飲食禁忌,請洽現場服務人員 If you have any dietary restrictions, please contact the on-site server



晚間海陸套餐 SURF & TURF DINNER SET

5J伊比利火腿,哈密瓜,起司 5J Iberico Ham, Cantaloupe, Cheese

炙干貝,海膽,八方醋凍 Scallop, Sea Urchin, Vinegar Jelly

主廚推薦例湯 Chef's Recommend Daily Soup

時令鮮魚,時蔬,洋芋 Daily Fish, Vegetable, Potato

季節蔬果綠沙拉 Seasonal Fruit Salad

綜合海鮮盤 Seafood Platter

沙朗牛肉捲 Sirloin Roll

日本山形A5和牛菲力 Japanese Yamagata A5 Wagyu Filet Mignon

海鮮撈飯 Braised Lobster with Rice

季節水果,手工甜點 Fruit, Handmade Dessert

熊空 蜜郁紅茶 Honey Flavored Black Tea

TWD.4,500

如有飲食禁忌,請洽現場服務人員 If you have any dietary restrictions, please contact the on-site server

極致海陸 晚間套餐 EXQUISITE SURF & TURF DINNER SET

極上最中餅 Delicate Seafood Monaka

香煎日本厚岸生蠔 Pan-fried Japanese Oyster

酒蒸海鮮清湯 Steamed Seafood Soup with Sake

季節白蘆筍野菇醬汁 Seasonal White Asparagus with Wild Mushroom Sauce

藍龍蝦, 南洋風味醬 Blue Lobster with Southeast Asian-style Sauce

紫蘇風味西洋菜沙拉 Watercress Green Salad with Perilla Leaves Vinaigrette

薄切日本A5和牛, 松露醬汁 Sliced Japanese A5 Wagyu with Truffle Sauce

日本A5和牛菲力,漬山葵 Japanese A5 Wagyu Fillet with Pickled Wasabi

蒜味雞肉丼飯佐山椒照燒醬 Garlic Chicken Donburi with Mountain Pepper Teriyaki Sauce

季節水果,煎香蕉,冰淇淋 Fruit, Pan-fried Banana, Ice Cream

熊空 蜜郁紅茶 Honey Flavored Black Tea

TWD. 7,000



加點菜單 ADD ON MENU

香煎廣島生蠔 Pan-fried Oyster	TWD.160
香煎北海道干貝 Pan-fried Scallop (1pc)	TWD.210
鐵板起司片 Parmesan Cheese Chips (15 pcs)	TWD.250
香蒜培根洋菇 Garlic, Bacon, Mushroom (for 2 persons)	TWD.300
香煎澎湖明蝦 Pan-fried Prawn	TWD.500
香煎活鮑魚 Pan-fried Abalone	TWD.500
太平洋活龍蝦 Pacific Lobster (whole)	TWD.1,800
鱈場蟹腳 King Crab Leg (1pc)	TWD.1,800

如果您對任何食物有過敏反應或食物不耐症,請於點(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 ordering. Thank you.

餐點食材可能每日有所變換,將依季節和現場供應做調整 The ingredient selections may vary daily, based on seasons and availability.

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.