



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
Japanese A3 Wagyu

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

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.

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
New Zealand 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

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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

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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

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.

兒童假日套餐
KID'S WEEKEND MENU

布里歐麵包
Brioche Bread

主廚推薦例湯
Chef's Recommend Daily Soup

香煎明蝦
Pan-fried King Prawn

香煎每日鮮魚
Catch of the Day TWD. 1,800

香煎雞排
Boneless Chicken TWD. 1,800

美國沙朗牛排
USDA Prime Sirloin Steak TWD. 2,100

經典炒飯
Classic Fried Rice

季節水果
Seasonal Fruit

鐵板爆米花
Teppanyaki Popcorn

鮮打柳橙汁
Orange Juice

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.

僅提供12歲(含)以下兒童點用
Only for children under the age of 12.

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.

兒童平日套餐
KID'S WEEKDAY MENU

布里歐麵包
Brioche Bread

主廚推薦例湯
Chef's Recommend Daily Soup

香煎每日鮮魚
Catch of the Day TWD. 1,500

香煎雞排
Boneless Chicken TWD. 1,500

美國沙朗牛排
USDA Prime Sirloin Steak TWD. 1,800

經典炒飯
Classic Fried Rice

季節水果
Seasonal Fruit

鐵板爆米花
Teppanyaki Popcorn

鮮打柳橙汁
Orange Juice

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.

僅提供12歲(含)以下兒童點用
Only for children under the age of 12.

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.

蔬食套餐
VEGETARIAN MENU

紫蘇番茄
Perilla, Tomato

陳醋竹筍
Bamboo Shoot with Vinegar Dressing

主廚推薦例湯
Chef's Recommend Daily Soup

鮮炒野菇
Sautéed Wild Mushroom

季節綠沙拉, 柚子油醋
Seasonal Green Salad with Yuzu Vinaigrette

焗烤洋芋
Baked Potato with Cheese

綜合時蔬盤
Seasonal Vegetable Platter

經典素炒飯
Classic Vegetarian Fried Rice

季節水果
Tropical Fruit

手工甜點
Handmade Dessert

TWD. 2,000

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.

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.



加點菜單 ADD ON MENU

香煎廣島生蠔 TWD.160
Pan-fried Oyster

香煎北海道干貝 TWD.210
Pan-fried Scallop (1pc)

鐵板起司片 TWD.250
Parmesan Cheese Chips (15pcs)

香蒜培根洋菇 TWD.300
Garlic, Bacon, Mushroom
(for 2 persons)

香煎澎湖明蝦 TWD.500
Pan-fried Prawn

香煎活鮑魚 TWD.500
Pan-fried Abalone

太平洋活龍蝦 TWD.1,800
Pacific Lobster (whole)

鱈場蟹腳 TWD.1,800
King Crab Leg (1pc)

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.

飲品單 BEVERAGE MENU

氣泡酒 Sparkling Wine	杯Glass/瓶Bottle
Fache Bugey, Cerdon-Initiale, France	TWD. 360/1,800

香檳 Champagne	
José Michel & Fils Tradition Brut NV, France	TWD. 780/3,800

粉紅酒 Rosé Wine	
Clarendelle Bordeaux Rosé, France	TWD. 380/2,000

白 酒 White Wine	
Jaboulet, Parallele 45 Blanc, Côtes-du-Rhône, France	TWD. 300/1,600
Zenato San Benedetto Lugana DOC, Italy	TWD. 360/1,800
Torbreck Woodcutter's Semillon, Australia	TWD. 390/2,200
Domaine Cauhapé, Geyser Jurançon Sec, France	TWD. 450/2,600

紅 酒 Red Wine	
The Paring Pinot Central Coast, U.S.A	TWD. 440/2,500
Grandes Serres Gigondas la Combe des Marchands, France	TWD. 440/2,500
Pio Cesare Nebbiolo Langhe, Italy	TWD. 460/2,600
Château Clément-Pichon, Haut-Médoc, France	TWD. 460/2,600
Bernhard Huber, Malterdinger Spätburgunder Trocken, Germany	TWD. 480/2,800
Penfolds Cellar Reserve Grenache, Australia	TWD. 500/2,900

甜 酒 Sweet Wine	
Disznoko Tokaji Late Harvest	TWD. 200/1,800

啤 酒 Beer	
Taiwan Gold	TWD. 200
Asahi	TWD. 220
Heineken	TWD. 220

汽水 Soda

Coca Cola

Coca Cola Zero

Sprite

Soda Water

瓶Bottle

TWD. 180

TWD. 180

TWD. 180

TWD. 180

果汁 Juice

西瓜汁 Watermelon Juice

柳橙汁 Orange Juice

Jus Chardonnay

Jus Merlot

TWD. 250

TWD. 250

TWD. 380

TWD. 380

