



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

旬・前菜 兩品

Appetizers

主廚推薦例湯

Chef's Recommend Daily Soup

澎湖明蝦或時令現流鮮魚 (二選一)

Choice of Penghu Prawn or Daily Seawater Fish

季節蔬果綠沙拉

Seasonal Fruit and Greens Salad

香煎雞腿排

Pan-fried Chicken Leg

日本A3和牛

Japanese A3 Wagyu

經典炒飯

Classic Fried Rice

季節水果, 甜點

Seasonal Fruits, Dessert

蜜郁紅茶

Organic Black Tea

TWD. 3,000

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.



經典海陸套餐

CLASSIC SURF & TURF SET

旬 · 前菜 兩品

Appetizers

主廚推薦例湯

Chef's Recommend Daily Soup

時令現流鮮魚

Daily Seawater Fish

明蝦干貝

Prawn and Scallop

季節蔬果綠沙拉

Seasonal Fruit and Greens Salad

香煎雞腿排

Pan-fried Chicken Leg

主菜三選一 Choose one

日本A5和牛

Japanese A5 Wagyu

紐西蘭羊小排

New Zealand Lamb Chop

伊比利豬排

Iberico Pork

經典炒飯

Classic Fried Rice

季節水果, 甜點

Seasonal Fruits, Dessert

蜜郁紅茶

Organic Black Tea

TWD. 4,000

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奢華海陸套餐

EXQUISITE SURF & TURF SET

生甜蝦 魚子醬

Raw Sweet Prawn, Caviar

鴨肝 時令水果醬汁

Foie Gras. Seasonal Fruit Sauce

主廚推薦例湯

Chef's Recommend Daily Soup

時令現流鮮魚

Daily Seawater Fish

季節蔬果綠沙拉

Seasonal Fruit and Greens Salad

太平洋龍蝦

Pacific Lobster

日本山形A5和牛菲力

Japanese Yamagata A5 Wagyu Filet Mignon

蟹肉撈飯

Teppanyaki Fried Rice with Crabmeat Broth Sauce

季節水果, 甜點

Seasonal Fruits, Dessert

蜜郁紅茶

Organic Black Tea

TWD. 6,000

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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

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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

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