

1、3、5、7、9、11月適用
















假日午間菜單 Weekend Lunch Menu

繽紛自取美饌 Garden Kitchen Buffet

主餐均包含繽紛鮮蔬沙拉、極鮮海物、主廚特製湯品、夢幻甜點檯、當令鮮果、Haagen-Dazs 冰淇淋、咖啡及茶
All main courses include fresh vegetable salad, premium fresh seafood, chef's special soup, dessert bar, seasonal fruits, ice cream, coffee and tea.

主餐 Main Course

主廚推薦 Chef's Recommendation

- 綠意田園時蔬手工千層麵(蛋奶素) TWD. 1,680
Vegan-Omni Pork with Vegetable Lasagna au Gratin     
- 橄欖油慢煎季節蔬香義大利麵(全素) TWD. 1,680
Pan-Seared Seasonal Vegetable Pasta in Olive Oil 
- 地中海香料烤春雞佐法式芥末油醋醬 TWD. 1,780
Roasted Mediterranean Spiced Spring Chicken with French Mustard Vinegar Sauce     
- 挪威鮭魚及北海道鮮食干貝襯香蔥奶油醬 TWD. 1,780
Pan-Fried Salmon and Hokkaido Scallop with Cream Scallion Sauce  
- 米蘭式燴羊膝 TWD. 1,880
Milano Style Lamb Shank   
- 爐烤青醬奶油加拿大波士頓龍蝦 TWD. 3,180
Roasted Whole Canadian Boston Lobster with Pesto Butter    

頂級牛排 Steak

- 炙烤美國頂級肋眼心6盎司襯葡萄酒醋醬 配荷蘭醬茭白筍 TWD. 1,880
Grilled U.S. Prime Beef Rib Eye Steak 6 oz with Balsamic Vinegar Sauce and Wild Rice Shoot with Hollandaise Sauce    
- 美國頂級菲力牛排6盎司 TWD. 2,280
U.S. Prime Beef Filet Mignon Steak 6 oz  
- 美國頂級老饕牛排6盎司 TWD. 2,680
U.S. Prime Beef Top Cap Steak 6 oz  
- 日本A5和牛紐約客牛排6盎司 TWD. 3,180
Japan A5 Wagyu Strip Steak 6 oz
- 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 24 oz - for 2 People  



凡點用任一主餐，可享「半隻波士頓龍蝦」優惠加購價 TWD. 1,180
Enjoy half a Boston lobster for an additional TWD. 1,180 with any main course.

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.

 牛奶 Milk、羊奶 Goat Milk  蛋 Egg  含麩質之穀物 Gluten  大豆 Soybean  芝麻 Sesame
 堅果類 Nuts  魚 Fish  甲殼類 Crustacea  亞硫酸鹽類 Sulphites  酒精 Alcohol

2、4、6、8、10、12月適用





假日午間菜單 Weekend Lunch Menu

繽紛自取美饌 Garden Kitchen Buffet

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主餐 Main Course

主廚推薦 Chef's Recommendation

綠意田園時蔬手工千層麵(蛋奶素)
Vegan-Omni Pork with Vegetable Lasagna au Gratin     

香草花園黑松露時蔬義大利麵(全素)
Herb Garden Pasta with Black Truffle and Vegetables 

爐烤熟成鴨胸酒漬櫻桃醬
Roasted Duck Breast with Maraschino Cherry Sauce  

爐烤到港鮮魚及綜合海鮮燻義式橄欖醬
Roasted Daily Fish, Scallop and Neritic Squid with Italian Olive Sauce 

爐烤羔羊排配牛肝蕈醬及青花椒奶油醬
Roasted Lamb Rack with Porcini Mushroom and Cream Green Sichuan Pepper Oil Sauce   

爐烤青醬奶油加拿大波士頓龍蝦
Roasted Whole Canadian Boston Lobster with Pesto Butter    



頂級牛排 Steak

韓風炙燒醬香美國牛小排
Korean Barbecued U.S. Beef Short Ribs   

美國頂級菲力牛排6盎司
U.S. Prime Beef Filet Mignon Steak 6 oz  

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

日本A5和牛紐約客牛排6盎司
Japan A5 Wagyu Strip Steak 6 oz

美國頂級濕式熟成帶骨肋眼牛排24盎司
- 雙人分享餐
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 堅果類 Nuts  魚 Fish  甲殼類 Crustacea  亞硫酸鹽類 Sulphites  酒精 Alcohol