



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 一品
Appetizer

升等50克頂級魚子醬 加價TWD. 6,000 (適用2-6位享用)
Upgrade to 50g Premium Caviar + TWD.6,000

主廚推薦例湯
Chef's Recommend Daily Soup

明蝦或時令鮮魚(二選一), 酸豆蛤蜊奶油
Choice of Prawn or Daily Market Fish,
Caper Clam Cream

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

鐵板時令綠沙拉
Seasonal Salad, Teppanyaki Style

山葵洋蔥雞腿排
Chicken Thigh, Wasabi Onion

主菜三選一 Main Course Choose one

日本A3和牛
Japanese A3 Wagyu

紐西蘭羊小排
New Zealand Lamb Chop

低溫熟成鴨胸
Sous-vide Aged Duck Breast

經典炒飯
Classic Fried Rice

季節水果與主廚甜點
Seasonal Fruits and Chef's Dessert

咖啡 或 茶
Coffee or Tea

TWD. 3,200

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 一品
Appetizer

升等50克頂級魚子醬 加價TWD. 6,000 (適用2-6位享用)
Upgrade to 50g Premium Caviar + TWD.6,000

主廚推薦例湯
Chef's Recommend Daily Soup

北海道鮑魚, 柚子胡椒
Hokkaido Abalone, Yuzu Kosho

明蝦, 時令鮮魚, 酸豆蛤蜊奶油
Prawn, Daily Market Fish, Caper Clam Cream

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

鐵板時令綠沙拉
Seasonal Salad, Teppanyaki Style

山葵洋蔥雞腿排
Chicken Thigh, Wasabi Onion

主菜三選一 Main Course Choose one

鹿兒島A5和牛
Kagoshima A5 Wagyu

紐西蘭羊小排
New Zealand Lamb Chop

低溫熟成鴨胸
Sous-vide Aged Duck Breast

經典炒飯
Classic Fried Rice

季節水果與主廚甜點
Seasonal Fruits and Chef's Dessert

咖啡 或 茶
Coffee or Tea

TWD. 4,200

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.



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

明蝦, 時令鮮魚, 酸豆蛤蜊奶油
Prawn, Daily Market Fish, Capers Clam Cream

鐵板時令綠沙拉
Seasonal Salad, Teppanyaki Style

太平洋龍蝦
Pacific Lobster

日本 山形A5 和牛菲力
Japanese Yamagata A5 Wagyu Beef Fillet

蟹肉撈飯
Teppanyaki Fried Rice with Crabmeat Broth Sauce

季節水果與主廚甜點
Seasonal Fruits and Chef's Dessert

咖啡 或 茶
Coffee or Tea

TWD. 6,000

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.



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.

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.

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.

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.