

肉品、海鮮單點

A La Carte (Meat, Seafood)

金湘雞腿肉 4盎司 / 4OZ Golden Chicken Leg/4 oz	NT\$220
伊比利豬梅花 4盎司 / 4OZ Iberico Pork Shoulder Butt / 4oz (豬肉產地:西班牙 Pork Origin: Spain)	NT\$360
有心豬梅花 4盎司 / 4OZ With Heart Pork Shoulder Butt / 4oz (豬肉產地:台灣 Pork Origin: Taiwan)	NT\$150
有心豬大里肌 4盎司 / 4OZ With Heart Pork Loin / 4oz (豬肉產地:台灣 Pork Origin: Taiwan)	NT\$150
極黑和牛背肩 4盎司 / 4OZ Wagyu Beef Chuck /4oz (牛肉產地:美國 Beef Origin: America)	NT\$360
Choice肋眼牛 4盎司 / 4OZ Choice Ribeye /4oz (牛肉產地:美國 Beef Origin: America)	NT\$420
海鱸魚片 6盎司 / 6OZ Sea Bass Fillet / 6 oz	NT\$220
海虎蝦 (2隻) Black Tiger Shrimp (2 prawns)	NT\$150
白蝦 (5隻) White Shrimp (5 shrimps)	NT\$150
透抽 (2尾) Neritic Squid (2 squids)	NT\$120
干貝 (4顆) Scallops (4 scallops)	NT\$120

湯底

Soup Base

冷泉米湯鍋(素食)
Cold Spring Rice Soup Hot Pot (Vegetarian)

基本湯底

冷泉麻辣番茄鍋
Spicy Cold Spring Tomato Hot Pot

NT\$80

老火鱸魚湯(附海鱸魚片4盎司)
Slow-Simmered Sea Bass Soup
(Includes Sea Bass Fillet 4 oz)

NT\$199

點餐說明 Notes for ordering meals:

1. 以上套餐含蔬食自助吧

The aforementioned set meals includes the vegetable buffet

2. 未點火鍋套餐，共鍋費用如下(各項單點消費，不得扣抵共鍋費用)

For those not ordering hot pot set meals, the shared hot pot fee is as follows
(individual items ordered cannot be counted as a part of the shared hot pot fee)

· 身高90-110公分，酌收清潔費\$90/人

For those with a height of 90-110 cm, a cleaning fee of \$90 per person will be charged

· 身高111-140公分，共鍋費用\$250/人(含蔬食自助吧)

For those with a height of 111-140 cm, the shared hot pot fee is \$250 per person (includes the vegetable buffet)

· 身高141公分以上，共鍋費用\$450/人(含蔬食自助吧)

For those with a height of 141 cm or above, the shared hot pot fee is \$450 per person (includes the vegetable buffet)

3. 各項價目須另加10%服務費

A 10% service fee will be charged to all prices

4. 自備酒水須酌收酒水服務費 紅白酒&啤酒\$300/瓶、烈酒\$500/瓶

For self-brought beverages, a corkage fee will be charged: \$300 per bottle for wine & beer, \$500 per bottle for spirits

火鍋套餐

Hot Pot

雪藏雞腿鍋

NT\$680

Chicken Hot Pot

台灣豚肉盛合 (豬梅花120g、豬大里肌120g、豬五花120g)

NT\$780

Taiwan Pork Platter

(Pork Shoulder Butt 120g, Pork Loin 120g, Pork Belly 120g)

(豬肉產地:台灣 Pork Origin: Taiwan)

天然穀飼伊比利豬肉鍋

NT\$980

Natural Grain-Fed Iberico Pork Hot Pot

(豬肉產地:西班牙 Pork Origin: Spain)

美國安格斯板腱牛鍋

NT\$780

US Angus Oyster Blade Hot Pot

(牛肉產地:美國 Beef Origin: America)

美國牛肉盛合 (熟成肋眼上蓋 120g、安格斯板腱 120g、牛五花 120g)

NT\$880

US Beef Platter

(Aged Ribeye Cap 120g, Angus Oyster Blade 120g, Beef Belly 120g)

(牛肉產地:美國 Beef Origin: America)

Choice肋眼牛火鍋

NT\$980

Choice Ribeye Hot Pot

(牛肉產地:美國 (Beef Origin: America)

老火鱸魚湯鍋 (附海鱸魚片9盎司)

NT\$780

Slow-Simmered Sea Bass Soup Hot Pot

(Includes Sea Bass Fillet 9 oz)

港口海鮮盤 (海虎蝦、白蝦、松葉蟹腳、干貝、海鱸魚、黑殼淡菜、小卷)

NT\$980

Harbor Seafood Platter (Tiger Prawns, White Shrimp,

Matsuba Crab Legs, Scallops, Sea Bass, Black Mussels, Squid)

嚴選海陸雙饗 (美國老饕牛、現流魚、海港蝦、白蝦)

NT\$880

Choice Surf & Turf Feast (With Heart Pork Shoulder Butt,

Fresh-Catch Fish, Harbor Shrimp, White Shrimp)

特選海陸雙饗 (台灣有心豬梅花、現流魚、海港蝦、白蝦)

NT\$780

Choice Surf & Turf Feast (With Heart Pork Shoulder Butt,

Fresh-Catch Fish, Harbor Shrimp, White Shrimp)

漫饗套餐

NT\$980

(美國紐約客60g、美國牛五花60g、台灣豬五花60g、台灣梅花豬60g)

Leisure Set Meal (US New York Strip 60g, US Beef Belly 60g,

Taiwan Pork Belly 60g, Taiwan Pork Shoulder Butt 60g)

極饗套餐 (肉品二選一: 西班牙伊比利豬梅花120g/美國熟成肋眼120g

NT\$1580

海鮮拼盤: 鱸魚菲力/三點蟹/小青龍/鮑魚/扇貝/干貝/草蝦/小卷)

Deluxe Set Meal (Choose 1 of 2 meats: Spanish Iberico Pork Shoulder Butt 120g

US Aged Ribeye 120g, Seafood Platter: Sea Bass Fillet/Snow Crab/Rock Lobster

Abalone/Fan Shell/Scallops/Grass Shrimp/Squid)