湯底 Soup Base

冷泉鱸魚海鮮湯 NT$ 49
Cold Spring Sea Bass Seafood Soup

冷泉鯖魚蕃茄馬賽海鮮湯 NT$ 99
Cold Spring Mackerel Bouillabaisse

青海苔豆乳米湯 NT$ 99
Aonori Soy Milk Rice Soup

冷泉紫蘇膠原蛋白湯 NT$ 99
Cold Spring Perilla Collagen Soup

冷泉無花果百菇湯 (全素) NT$ 99
Cold Spring Fig & Assorted Mushroom Soup
(Vegan)

冷泉法式茴香龍蝦湯 NT$ 199
Cold Spring Fennel Lobster Bisque

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$100/人
For those with a height of 90-110 cm, a cleaning fee of $100 per person will be charged

身高111-140公分，共鍋費用$350/人（含蔬食自助吧）
For those with a height of 111-140 cm, the shared hot pot fee is $350 per person (includes the vegetable buffet)

身高141公分以上，共鍋費用$550/人（含蔬食自助吧）
For those with a height of 141 cm or above, the shared hot pot fee is $550 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

雞肉、鴨肉火鍋 Chicken & Duck Hot Pot

金湘雞腿鍋 NT$ 820
Golden Chicken Leg Hot Pot

宜蘭櫻桃鴨胸 NT$ 880
Yilan Cherry Valley Duck Breast

豬肉火鍋 Pork Hot Pot

有心熟成豬梅花 NT$ 820
With Heart Aged Pork Shoulder
(豬肉產地:台灣 Pork Origin: Taiwan)

台灣豚肉盛合 (豬梅花120g、豬大里肌120g、僧帽肌120g) NT$ 980
Taiwan Pork Platter
(Pork Shoulder 120g, Pork Loin 120g, Pork Secreto 120g)
(豬肉產地:台灣 Pork Origin: Taiwan)

牛肉火鍋 Beef Hot Pot

美國安格斯板腱牛鍋 NT$ 880
US Angus Oyster Blade Hot Pot
(牛肉產地:美國 Beef Origin: America)

美國CH翼板牛肉 NT$ 980
US CH Flat Iron Steak
(牛肉產地:美國 Beef Origin: America)

美國牛肉盛合 (翼板120g、安格斯板腱 120g、牛五花 120g) NT$ 1,080
US Beef Platter
(Flat Iron Steak 120g, Angus Oyster Blade 120g, Beef Belly 120g)
(牛肉產地:美國 Beef Origin: America)

美國Choice肋眼牛火鍋 NT$ 1,180
US Choice Ribeye Hot Pot
(牛肉產地:美國 Beef Origin: America)

美國PR無骨牛小排 NT$ 1,480
US PR Boneless Short Ribs
(牛肉產地:美國 Beef Origin: America)

日本A5和牛紐約客 NT$ 1,980
A5 Japanese Wagyu New York Strip
(牛肉產地:日本 Beef Origin: Japan)

海鮮火鍋 Seafood Hot Pot

老火龍虎斑魚鍋 (附龍虎斑魚片7盎司) NT$ 880
Slow-Simmered Hybrid Grouper Hot Pot
(Includes Hybrid Grouper Fillet 7 oz)

港口海鮮盤 (海虎蝦、白蝦、松葉蟹腳、干貝、海鱸魚、淡菜、小卷) NT$ 980
Harbor Seafood Platter
(Tiger Prawns, White Shrimp, Matsuba Crab Legs, Scallops, Sea Bass, Mussels, Squid)

五蝦拼盤 (青龍蝦*1、胭脂蝦*2、葡萄蝦*2、黑虎蝦*2、白蝦*2) NT$ 1,880
Five-Shrimp Platter
(Spiny Lobster ×1, Giant Red Shrimp ×2, Grape Shrimp ×2, Black Tiger Shrimp ×2, White Shrimp ×2)

海陸火鍋 Surf & Turf Hot Pot

特選海陸雙饗 (有心豬梅花、魚片、草蝦、白蝦) NT$ 880
Choice Surf & Turf Feast
(With Heart Pork Shoulder Butt, Fish Fillet, Grass Shrimp, White Shrimp)
(豬肉產地:台灣 Pork Origin: Taiwan)

嚴選海陸雙饗 (安格斯板腱牛、魚片、草蝦、白蝦) NT$ 980
Stringently Selected Surf & Turf Feast
(牛肉產地:美國 Beef Origin: America)

素食鍋 Vegetarian Hot Pot

素食鍋 (冷泉無花果百菇湯、素食火鍋料、藜麥飯) NT$ 720
Vegetarian Hot Pot
(Cold Spring Fig & Assorted Mushroom Soup, Vegetarian Hot Pot Ingredients, Quinoa Rice)

肉品、海鮮單點 A La Carte (Meat, Seafood)

白蝦 (5隻) NT$ 180
White Shrimps (5 shrimps)

海虎蝦 (2隻) NT$ 180
Tiger Prawns (2 prawns)

干貝 (4顆) NT$ 120
Scallops (4 scallops)

透抽 (2尾) NT$ 120
Neritic Squid (2 squids)

海鱸魚片 6盎司 / 6OZ NT$ 220
Sea Bass Fillet/6 oz

有心豬梅花 4盎司 / 4OZ NT$ 220
With Heart Pork Shoulder Butt/4 oz
(豬肉產地:台灣 Pork Origin: Taiwan)

金湘雞腿肉 4盎司 / 4OZ NT$ 220
Golden Chicken Leg/4 oz

美國安格斯板腱牛 4盎司 / 4OZ NT$ 280
US Angus Oyster Blade/4 oz
(牛肉產地:美國 Beef Origin: America)

美國CH翼板牛肉 4盎司 / 4OZ NT$ 380
US CH Flat Iron Steak/4 oz
(牛肉產地:美國 Beef Origin: America)

美國Choice肋眼牛 4盎司 / 4OZ NT$ 420
US Choice Ribeye/4 oz
(牛肉產地:美國 Beef Origin: America)

美國PR無骨牛小排 4盎司 / 4OZ NT$ 650
US PR Boneless Short Ribs/4 oz
(牛肉產地:美國 Beef Origin: America)