

火鍋套餐

Hot Pot

雪藏雞腿鍋

Chicken Hot Pot

NT\$ 720

台灣豚肉盛合 (豬梅花120g、豬大里肌120g、豬五花120g)

Taiwan Pork Platter

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

(豬肉產地:台灣 Pork Origin: Taiwan)

NT\$ 790

天然穀飼伊比利豬肉鍋

Natural Grain-Fed Iberico Pork Hot Pot

(豬肉產地:西班牙 Pork Origin: Spain)

NT\$ 990

美國安格斯板腱牛鍋

US Angus Oyster Blade Hot Pot

(牛肉產地:美國 Beef Origin: America)

NT\$ 820

美國牛肉盛合 (牛背肩120g、安格斯板腱 120g、牛五花 120g)

US Beef Platter

(Beef Chuck 120g, Angus Oyster Blade 120g, Beef Belly 120g)

(牛肉產地:美國 Beef Origin: America)

NT\$ 890

Choice 肋眼牛火鍋

Choice Ribeye Hot Pot

(牛肉產地:美國 Beef Origin: America)

NT\$ 1,090

老火鱸魚湯鍋 (附海鱸魚片9盎司)

Slow-Simmered Sea Bass Soup Hot Pot

(Includes Sea Bass Fillet 9 oz)

NT\$ 790

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)

Harbor Seafood Platter (Tiger Prawns, White Shrimp,

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

NT\$ 990

嚴選海陸雙饗 (老饕牛、魚片、草蝦、白蝦)

Stringently Selected Surf & Turf Feast (Meat The Pro Beef,

Fish Fillet, Grass Shrimp, White Shrimp)

NT\$ 920

特選海陸雙饗 (台灣有心豬梅花、魚片、海港蝦、白蝦)

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

Fish Fillet, Harbor Shrimp, White Shrimp)

NT\$ 820

素食鍋 (素食火鍋料、藜麥飯)

Vegetarian Hot Pot (Vegan Hot Pot Ingredients, Quinoa Rice)

NT\$ 620

肉品、海鮮單點

A La Carte (Meat, Seafood)

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| 台灣氣冷雞腿肉 4盎司 / 4OZ Chicken Leg/4 oz | NT\$ 220 |
| 台灣氣冷雞柳條 4盎司 / 4OZ Chicken tenderloin/4 oz | NT\$ 240 |
| 伊比利豬梅花 4盎司 / 4OZ Iberico Pork Shoulder Butt/4 oz (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/4 oz (豬肉產地:台灣 Pork Origin: Taiwan) | NT\$ 180 |
| 有心豬大里肌 4盎司 / 4OZ With Heart Pork Loin/4 oz (豬肉產地:台灣 Pork Origin: Taiwan) | NT\$ 180 |
| 安格斯板腱牛 4盎司 / 4OZ US Angus Oyster Blade/4 oz (牛肉產地:美國 Beef Origin: America) | NT\$ 280 |
| Choice肋眼牛 4盎司 / 4OZ Choice Ribeye/4 oz (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) Tiger Prawns (2 prawns) | NT\$ 150 |
| 白蝦 (5隻) White Shrimps (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

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| 昆布乾菌鍋 (素食) Dried Kelp Mushroom Hot Pot (Vegetarian) | 基本湯底 |
| 冷泉烤海苔腐乳米湯 (素食) Cold Spring Rice Soup Base with Roasted Seaweed and Fermented Bean Curd (Vegetarian) | NT\$ 80 |
| 南方澳漁港番茄湯 Seafood Tomato Soup Base | NT\$ 120 |
| 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\$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