

M E N U



火鍋套餐

HOT POT

肉品套餐 Meat

套餐

單點肉品

雪藏雞肉
Chicken

\$650

\$240

荔枝櫻桃鴨肉
Duck

\$680

\$320

雪花松阪豬肉
Marbled Matsusaka Pork

\$599

\$260

天然穀飼伊比利豬
Iberico Pork

\$699

\$320

美國特選牛五花
USDA Choice Beef Brisket

\$550

\$260

安格斯板腱牛
Angus Blade Steak

\$580

\$350

美國熟成老饕牛
Dry-Aged USDA Prime Ribeye Cap

\$680

\$400

美國極選熟成霜降牛
U.S. Choice marbled Beef

\$699

\$450

雪花小羔羊
Lamb

\$650

\$260

海鮮與藥膳套餐

Seafood & Herb-flavored

草蝦蛤蜊
Grass shrimp & clams

\$620

草蝦紅魷魚
Grass shrimp & Rock Fish

\$620

三鮮拼盤(鮮蚵/蛤蜊/鮮蝦)
Oysters/Clams/Shrimp

\$620

龍蝦海鮮總匯
Lobster Seafood Collection

\$1380

藥膳野生鱸鰻
Medicinal herbal stewed
wild giant mottled eel

二~三人 (2-3) \$1800

三~四人 (3-4) \$2800

湯底 Soup base

昆布海鮮湯

Kombu seafood

剝皮辣椒雞湯

Peeled Pepper Chicken

鹹豬肉雙心湯

\$50

Salt pork with Rattan heart & Betel nut heart

刺蔥馬告湯

\$50

Zanthoxylum ailanthoides & Mountain pepper

原民泡椒南薑湯

\$50

Aboriginal Pickled Pepper and Galangal Soup

野菌菇松露牛奶湯

\$50

Wild Mushroom and Truffle Milk

點餐方式 How to order

01 先選擇套餐再選湯底

Select set hot pot first, then soup base.

02 依需求可加購肉品

Add meat as needed.

03 餐檯上或使用 **QR CODE** 選取配料與其他配菜

Select hot pot ingredients and vegetable on the buffet table or using QR CODE.

共鍋費用 Sharing fee

- 身高 90~110CM 收費 \$90元

For those with a height of 90-100 cm, a fee of \$90 per person will be charged.

- 身高 111~140CM 收費 \$250元

For those with a height of 111-140 cm, a fee of \$250 per person will be charged.

- 身高 141CM以上 收費 \$450元

For those with a height of 141 cm r above, a fee of \$450 per person will be charged.

- 牛肉產地 | 美國、紐西蘭、澳洲

Origin of Beef: USA, New Zealand, Australia

- 豬肉產地 | 台灣、西班牙

Origin of Pork: Taiwan, Spain

原民風味套餐

海祭魚饗-鹽烤午仔魚套餐 \$580

Salt-grilled Threadfin set meal

飛羽鳥祭-烤斑甲套餐 \$520

Roasted turtledove set meal

獵魂山祭-山豬雙拼套餐 \$520

Wild Boar Combo Set meal

套餐均含前菜、主菜、炒飯、湯品、點心與水果

The set meal includes appetizers, main course, fried rice, soup, dessert and fruit.

經典套餐

煙波牛肉麵套餐 \$480

Beef noodle soup set meal

勇士不敗炒飯套餐 \$480

Fried rice set meal

個人素食套餐 \$480

Vegetarian set meal

套餐均含小菜、主菜與水果

The set meal includes appetizers, main course and fruit.

無酒精飲料

可樂 Coke (330ml) \$100

雪碧 Sprite (330ml) \$100

聖沛梨洛氣泡礦泉水 (750ml) \$160
San Pellegrino Sparkling Water

美式咖啡 Americano (200ml) \$100

拿鐵 Latte (200ml) \$100

• 以上價格需加 10% 服務費，自帶酒水需酌收酒水清潔費，紅白酒及啤酒 \$300 元/瓶，烈酒 \$500 元/瓶。
All prices are subject to 10% service charge. An additional service fee will be charged for your own liquor : \$300 per bottle for red or white wine and beer; \$500 per bottle for spirits.

Alcoholic beverages

酒水

煙波紅酒 Houe wine (200 ml)	\$220
煙波紅酒 Houe wine (750 ml)	\$980
大華小米酒 Millet wine (200 ml)	\$180
大華小米酒 Millet wine (600 ml)	\$520
陳年紹興酒 Shaoxing rice wine (600 ml)	\$600
伊拉蘇莊園蘇維濃白 (750 ml) Errázuriz Estate Sauvignon Blanc	\$1680
桑托斯利馬莊園綠羽毛白酒 (750 ml) Casa Santos Lima Pluma, Vinho Verde DOC White	\$1180
伊拉蘇莊園希哈紅 (750 ml) Vina Errazuriz Estate Syrah	\$1680
桑托斯利馬莊園波塔斯里斯本紅酒 (750 ml) Portas De Lisboa Vinho Reg. Lisboa	\$1180
智利火鳳凰傳統卡本內蘇威翁紅酒 (750 ml) Alicanto Tradicion Cabernet Sauvignon	\$980
西班牙黛摩拉紅酒 (750 ml) Spain Demora Tinto Dulce Red Wine	\$780
西班牙葛治公爵紅酒 (750 ml) Baron De George Red Wine	\$680
蒂芬妮月亮費石麝香氣泡葡萄酒 (187 ml) Gemma Di Luna Moscato Sparkling	\$780
非鳥 白中白解放去醇飲品 (200 ml) Oddbird Blanc de Blancs France	\$880
台灣金牌啤酒 (600 ml) Taiwan Beer Gold Medal	\$150
金色三麥蜂蜜啤酒 (270 ml) Sunmai Honey Lager	\$250
麒麟一番搾 (270 ml) Kirin's Ichiban Draft Beer	\$180

禁止酒駕



未滿十八歲禁止飲酒