

- 初一至初五

春暖開鍋

鍋物 Hot Pot

昆布極品海鮮鍋

\$ 960

Premium Seafood Hot Pot with Kelp Broth

扇貝 / 九孔 / 草蝦 / 魚片 / 小花枝

Scallop / Abalone / Tiger Shrimp / Fillet / Baby Cuttlefish

黃金牛骨馬告鍋

\$ 820

Golden Beef Bone Hot Pot with Magao Pepper

極黑牛 / 牛五花肉

SRF Wagyu Beef / Short Plate

汕頭沙茶豬肉鍋

\$ 780

Shantou Satay Pork Hot Pot

伊比利豬/豬五花肉

Iberian Pork / Pork Belly

松露牛奶菌菇鍋

\$ 680

Truffle Milk Mushroom Hot Pot

素菜盤

Vegetariar

昆布全素鍋

\$ 680

Vegetarian Kelp Hot Pot

素菜盤

Vegetarian

2026煙波除夕圍爐宴

單點肉盤 A la carte meat

海鮮盤 Seafood

\$ 620

扇貝/九孔/草蝦/魚片/小花枝

Scallop / Abalone / Tiger Shrimp / Fillet / Baby Cuttlefish

牛肉盤 Beef

\$ 480

極黑牛 / 牛五花肉

SRF Wagyu Beef / Short Plate

豬肉盤 Pork

\$ 480

伊比利豬/豬五花肉

Iberian Pork / Pork Belly

◆ 以上套餐含蔬食自助吧

The aforementioned set meals includes the vegetable buffet.

- ◆ 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).
- ◆ 以上價格需加10%服務費 All price are subject to 10% service charge.
- ◆ 自帶酒水須酌收酒水清潔費,紅白酒 & 啤酒 \$300 / 瓶、烈酒 \$500 / 瓶 An additional charge needed for self brought Wine&Beer NT \$300 / bottle, Liquor NT \$500 / bottle.

◆ 牛肉產地:美國、紐西蘭、澳洲 | 豬肉產地:台灣、西班牙

Origin of Beef: USA, New Zealand, Australia Origin of Pork: Taiwan, Spain