

MENU



肉品套餐 Meat

套餐 單點

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

套餐 單點

草蝦蛤犧 Grass Shrimp & Clams	\$ 620	\$ 360
草蝦鱸魚菲力 Grass Shrimp & Sea Bass Fillet	\$ 620	\$ 360
三鮮拼盤(魚片 / 蛤蠣 / 鮮蝦) Fillet / Clams / Srimp	\$ 620	\$ 360
龍蝦海鮮總匯 Lobster Seafood Collection	\$ 1,380	
藥膳野生鱸鰻 Medicinal Herbal Stewed Wild Giant Mottled Eel	二~三人(2-3) 三~四人(3-4)	\$ 1,800 \$ 2,800

湯底 Soup Base

昆布海鮮湯
Kombu Seafood

剥皮辣椒雞湯
Peeled Pepper Chicken

蔬菜菌菇湯(全素)
Vegetable Mushroom Soup

原民泡椒南薑湯
\$50
Aboriginal Pickled Pepper
and Galangal Soup

刺蔥馬告湯
\$50
Zanthoxylum Ailanthoides
& Mountain Pepper

黃金馬告牛骨湯
\$50
Beef Bone with
Mountain Pepper

野菌菇松露牛奶湯
\$50
Wild Mushroom
and Truffle Milk

川味麻辣湯
\$50
Sichuan Mala

鹹豬肉雙心湯
\$50
Salt Pork with Rattan
Heart & Betel Nut Heart

共鍋費用 Sharing Fee

◆ 以上套餐含蔬食自助吧, 同桌需均點用火鍋套餐

The aforementioned set meals include the vegetable buffet. All guests are required to order a hot pot set meal.

◆ 未點火鍋套餐, 共鍋費用如下, 費用不可抵用單點消費, 但包括蔬食自助吧

For those not ordering hot pot set meals, the shared pot fee is as follows. This fee cannot be used to offset individual orders, but it does include the buffet.

◆ 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).



LAKESHORE

HOTEL

花蓮館

火鍋套餐 HOT POT

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.

◆ 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