

M E N U



火鍋套餐 HOT POT

肉品套餐 Meat

	套餐	單點
雪藏雞肉 Chicken	\$650	\$240
荔枝櫻桃鴨肉 Duck	\$680	\$300
精選梅花豬肉鍋 Prime Pork Shoulder	\$580	\$240
雪花松阪豬肉鍋 Marbled Matsusaka Pork	\$650	\$280
天然穀飼伊比利豬鍋 Iberico Pork	\$750	\$320
美國特選牛五花鍋 USDA Choice Beef Brisket	\$580	\$240
安格斯板腱牛 Angus Blade Steak	\$650	\$320
美國熟成老饕牛 Dry-Aged USDA Prime Ribeye Cap	\$750	\$380
美國極選熟成霜降牛 U.S. Choice Marbled Beef	\$780	\$400
雪花小羔羊鍋 Lamb	\$650	\$240

海鮮與藥膳套餐

Seafood & Herb-flavored

	套餐	單點
草蝦蛤蠣鍋 Grass Shrimp & Clams	\$750	\$360
草蝦鱸魚菲力鍋 Grass Shrimp & Sea Bass Fillet	\$750	\$360
三鮮拼盤魚片蛤蠣草蝦鍋 Fillet / Clams / Shrimp	\$780	\$360

◆ 預約制 | 請於三天前預約

Reservation required
Please book at least 3 days in advance.

龍蝦海鮮總匯龍蝦鍋

Lobster Seafood Collection

\$1,680

藥膳野生鱸鰻雞肉鍋

Medicinal Herbal Stewed

Wild Giant Mottled Eel & Chicken

2人 \$1,800

4人 \$3,400

素食套餐 Vegetarian

素食鍋

Vegetarian Hot Pot

套餐

\$450

湯底 Soup Base

昆布海鮮湯
Kombu Seafood

剝皮辣椒雞湯
Peeled Pepper Chicken

蔬菜菌菇湯(全素)
Vegetable Mushroom

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

◆ 以上套餐含輕饗自助吧

The aforementioned set meals include the Light Feast Buffet.

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

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 Light Feast 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(含輕饗自助吧)

For those with a height of 111 - 140 cm, the shared hot pot fee is \$250 per person (includes the Light Feast Buffet).

◆ 身高 141 公分以上, 共鍋費用 \$450 / 人(含輕饗自助吧)

For those with a height of 141 cm or above, the shared hot pot fee is \$450 per person (includes the Light Feast 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 餐檯上享用輕饗自助吧並選取配料與其他配菜
Enjoy Light Feast Buffet at the table and select your own ingredients and side dishes.

- ◆ 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