

M E N U



火鍋套餐 HOT POT

肉品套餐 Meat

套餐

單點

牧場香嫩雞腿肉鍋
Farm Chicken Thigh

\$650 \$250

花蓮玉里鴨胸肉鍋
Hualien Yuli Duck Breast

\$680 \$280

精選梅花豬肉鍋
Prime Pork Shoulder

\$590 \$220

美國特選雪花牛鍋
US Choice Beef Brisket

\$780 \$360

安格斯板腱牛鍋
Angus Blade Beef

\$720 \$320

美國黑牛肋眼鍋
US Black Angus Ribeye

\$980 \$580

澳洲小羔羊鍋
Australian Lamb

\$680 \$280

美國特選雪花牛&安格斯板腱牛鍋
US Choice Marbled Beef & Angus Blade

\$880 \$480

精選梅花豬&美國特選雪花牛鍋
Prime Pork Shoulder &
US Choice Beef Brisket

\$820 \$380

海鮮與藥膳套餐

Seafood & Herb-flavored

套餐

單點

三鮮極上御品鍋
九孔鮑 / 草蝦 / 蛤蜊
Deluxe Seafood (Abalone, Shimp & Clams)

\$820 \$480

極品海味六饌盛合鍋
九孔鮑 / 草蝦 / 鮭魚
大扇貝 / 透抽 / 蛤蜊
Seafood Feast(Abalone, Shimp,Salmon ,Scallop,Squid& Clams)

\$1,380 \$980

草蝦4只
Shimp (4 pcs)

\$250

鮑魚6粒
Abalone (6 pcs)

\$250

蛤蜊400g
Clams (400g)

\$250

現撈海鮮時價
Seasonal Seafood (Market Price)

時價

◆ 預約制 | 請於三天前預約

Reservation required
Please book at least 3 days in advance.

藥膳野生鱸鰻鍋
Medicinal Herbal Stewed
Wild Giant Mottled Eel & Chicken

2人 \$1,800
4人 \$3,400

素食套餐 Vegetarian

套餐

素食鍋
Vegetarian Hot Pot

\$480

湯底 Soup Base

昆布柴魚湯
Kombu & Bonito

菌菇蔬菜湯
Mushroom Vegetable

香茅檸檬雞湯 \$50
Lemongrass Lemon Chicken

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

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

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

剝皮辣椒湯 \$50
Peeled Chili Pepper

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.

◆ 三歲以下免費

Free for children under 3.

◆ 3~5歲兒童, 酌收清潔費 \$90/人 \$90 for children aged 3-5.

◆ 6~11歲兒童, 共鍋費用(含輕饗自助吧) \$250/人

For children aged 6-11 . the shared hot pot fees \$250 per person (includes the Light Feast Buffet).

◆ 滿12歲以上, 共鍋費用 \$450 / 人(含輕饗自助吧)

Adult price for children aged 12 and older, 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