

2026年春節除夕套餐

迎賓特調 Aperitifs

前菜 Appetizer

紅咖喱嫩蛋軟殼蟹沙拉

Scrambled Egg in Red Curry with Soft Crab Shell Salad

精選湯品 Soup

法式龍蝦干貝奶油濃湯 (附小歐包)

Creamy Soup with Lobster and Scallop (comes with Bread)

熱前菜 Hot Appetizer

普羅旺斯番茄海鮮燉飯

Seafood Risotto with Tomato Sauce

開胃果醋冰沙小品 Fruit Vinegar

主菜 (二選一) Main Course (Choice of one)

異火慢燉無骨牛小排搭香煎紅條石斑

Stewed Beef Short Ribs (U.S) and Pan-Fried Leopard Coral Trout
(牛肉產地：美國 Imported From America)

海虎大蝦搭香煎紅條石斑

Tiger Prawn and Pan-Fried Leopard Coral Trout

主廚精選甜點 Dessert

飲品 (擇一) Drink (Choice of One)

美式咖啡 (冰 / 熱) / 拿鐵咖啡 (冰 / 熱)

Black coffee (Ice / Hot) / Latte (Ice / Hot)

紅茶 (冰 / 熱) / 花草茶 (熱) / 柳橙汁 (冰)

Black coffee (Ice / Hot) / Herbal Tea (Hot) / Orange Juice (Ice)



NT\$ 1,680 + 10%

每位 / Per Person

自備酒水須酌收酒水服務費 (紅、白酒酌收 NT\$300 / 瓶、烈酒酌收 NT\$500 / 瓶)

An additional charge is needed for

self brought wine NT\$300 / bottle & liquor NT\$500 / bottle

2026年春節套餐

迎賓特調 Aperitifs

前菜 Appetizer

紅咖喱嫩蛋軟殼蟹沙拉

Scrambled Egg in Red Curry with Soft Crab Shell Salad

精選湯品 Soup

法式龍蝦干貝奶油濃湯(附小歐包)

Creamy Soup with Lobster and Scallop(comes with Bread)

熱前菜 Hot Appetizer

普羅旺斯番茄海鮮燉飯

Seafood Risotto with Tomato Sauce

開胃果醋冰沙小品 Fruit Vinegar

主菜(四選一) Main Course (Choice of one)

異火慢燉無骨牛小排搭香煎紅條石斑

Stewed Beef Short Ribs (U.S) and Pan-Fried Leopard Coral Trout

(牛肉產地：美國 Imported From America)

NT\$ 1,680

海虎大蝦搭香煎紅條石斑

Tiger Prawn and Pan-Fried Leopard Coral Trout

NT\$ 1,680

異火慢燉無骨牛小排搭秘製橄欖油蜂蜜醬 8oz

Stewed Beef Short Ribs with Olive Oil Honey Sauce (U.S)

(牛肉產地：美國 Imported From America)

NT\$ 1,480

香煎紅條石斑搭海膽奶油醬 6oz

Pan-Fried Leopard Coral Trout with Sea Urchin Butter Sauce

NT\$ 1,280

主廚精選甜點 Dessert

飲品(擇一) Drink (Choice of One)

美式咖啡(冰/熱) / 拿鐵咖啡(冰/熱)

Black coffee (Ice/Hot) / Latte (Ice/Hot)

紅茶(冰/熱) / 花草茶(熱) / 柳橙汁(冰)

Black coffee (Ice/Hot) / Herbal Tea (Hot) / Orange Juice (Ice)

NT\$ 1,280^{+10%} — 1,680^{+10%}

每位 / Per Person

自備酒水須酌收酒水服務費(紅、白酒酌收 NT\$300/瓶、烈酒酌收 NT\$500/瓶)

An additional charge is needed for

self brought wine NT\$300/bottle & liquor NT\$500/bottle

2026年兒童套餐

前菜 Appetizer

水果優格杯

Yogur Bowl

湯品 Soup

奶油玉米濃湯

Corn Soup

主菜(二選一) Main Course (Choice of one)

爐烤義式香料雞腿排

Roasted Drumsticks with Herb

牛肉鮮蔬漢堡

Beef Hamburger

甜點 Dessert

冰淇淋聖代

Ice Cream

飲品 Drink

柳橙汁

Orange Juice

6歲以下兒童使用



NT\$ 680 + 10%

每位 / Per Person

自備酒水須酌收酒水服務費(紅、白酒酌收 NT\$300 / 瓶、烈酒酌收 NT\$500 / 瓶)

An additional charge is needed for

self brought wine NT\$300 / bottle & liquor NT\$500 / bottle

2026年蔬食套餐

前菜 Appetizer

水果優格希臘起司杯

Yogur Bowl With Feta Cheese

沙拉 Salad

松露野菇沙拉搭水波蛋陳酒醋

Poached Egg& Mushrooms with Vinaigrette Salad

湯品 Soup

南瓜蔬菜濃湯

Pumpkin Soup

開胃果醋冰沙小品 Fruit Vinegar

主菜(二選一) Main Course (Choice of one)

金沙黃金燉飯搭炭烤時蔬

Salted Egg Yolk Risotto With Roasted Vegetable

未來肉丸茄汁鮮蔬細扁麵

Linguine With Beyond Meat Ball Tomato Sauce

主廚精選甜點 Dessert

飲品(擇一) Drink (Choice of One)

美式咖啡(冰/熱) / 拿鐵咖啡(冰/熱)

Black coffee (Ice/Hot) / Latte (Ice/Hot)

紅茶(冰/熱) / 花草茶(熱) / 柳橙汁(冰)

Black coffee (Ice/Hot) / Herbal Tea (Hot) / Orange Juice (Ice)



NT\$ 980 + 10%

每位 / Per Person

自備酒水須酌收酒水服務費(紅、白酒酌收 NT\$300/瓶、烈酒酌收 NT\$500/瓶)

An additional charge is needed for
self brought wine NT\$300/bottle & liquor NT\$500/bottle