皇家豚燒
Pork Paradise
Set for 2 or 3

西班牙伊比利豚與台灣愛馬仕豚組合

- 伊比利豚梅花 Iberian Pork Collar
- 熟成嫩汁櫻桃鴨 Aged Tender Cherry Duck
- 伊比利豚厚燒 Iberian Pork Thick Cut
- 角切豚霜降 Fruity Diced Pork
- 松阪豚鑽石切 Diamond-Cut Matsusaka Pork
- 昭日秘製雞腿丁 Marinated Diced Chicken

2人 NT.2180
3人 NT.3190

饌藏套餐
Premium Meat
Set for 2 or 3

美國安格斯無骨牛小排與霜降牛組合

- 美國熟成霜降嫩肩牛小排 American Chuck Tail Flap
- 美國安格斯無骨牛小排(厚切) American Angus Boneless Short Rib(Thick cut)
- 美國安格斯無骨牛小排(片切) American Angus Boneless Short Rib(Fine cut)
- 夏瑞克熟成豚嫩肩 Taiwanese Aged Pork Collar
- 松阪豚鑽石切 Diamond-Cut Matsusaka Pork
- 昭日秘製雞腿丁 Marinated Diced Chicken

2人 NT.2180
3人 NT.3190

澳洲和牛
Australian Wagyu
Set for 2 or 3

澳洲M9和牛與霜降牛舌組合

- 澳洲M9穀飼和牛雪花小排 Australian Wagyu Short Plate
- 澳洲M9穀飼和牛羽下片燒 Australian M9 Wagyu Flat Iron Fine Cut
- 美國安格斯油封厚燒牛 American Angus Beef Confit
- 澳洲厚切霜降牛舌 Australian Marbled Beef Tongue
- 夏瑞克熟成豚嫩肩 Taiwanese Aged Pork Collar
- 昭日秘製雞腿丁 Marinated Diced Chicken

2人 NT.2480
3人 NT.3640

澳和厚切
Australian Wagyu
Set for 2 or 3

厚切美/澳和牛及伊比利豚組合

- 美國極黑熟成牛小排 American Wagyu Boneless Short Rib
- 美國安格斯無骨牛小排 American Angus Boneless Short Rib
- 澳洲M9穀飼極黑和牛排 Australian M9 Grain Fed Wagyu Steak
- 伊比利豚厚燒 Iberian Pork Thick Cut
- 手切豚松阪 Matsuzaka Pork Jowl
- 嚴選照燒雞松阪 Matsuzaka Tender Chicken

2人 NT.2780
3人 NT.4090

以上套餐均附 開胃小品、時蔬湯品、飯食、海鮮、甜點、飲料
All Set Meal Come with Following

豬肉產地：西班牙、荷蘭、台灣 Pork Origin: Spain、Netherlands、Taiwan
日本干貝產地：北海道 Japanese Scallop Origin:Hokkaido
日本牛肉產地：熊本、宮崎、山形、鹿兒島、北海道 Japanese Beef Origin: Kumamoto、Miyazaki、Yamagata、Kagoshima,Hokkaido

開胃小品 Appetizers
均附

- 紅蔥鵝油玉地蒸 Shallot Goose Oil Chawanmushi
- 御品精選漬物 Selected Pickled Vegetables
- 極光冰沙 Aurora Slush

時蔬湯品 Vegetables & Soups
均附

- 燒烤時蔬拼盤 Vegetable Platter
- 鮮魚豆腐味噌鍋 Fish Tofu Miso Pot
- 水耕無毒生菜組 銀質 +59 Assorted Lettuce & Greens

海鮮 Seafood 4擇2
不複選

- 薄鹽鯖魚(小心魚刺) Salted Mackerel
- 海味干貝 Hokkaido Scallop
- 深海大蝦 Sea Shrimp
- 紋甲花枝 Squid

飯食 & 加價升級 Rice & Upgrades

- 昭日香米飯/碗 Rice +0
- 松露蕈菇鮭魚卵炊飯/碗 Truffle Mushroom Salmon Roe Rice +118
- 花雕雞麻油石鍋拌飯/鍋 Sesame Chicken Rice in Stone Pot +198
- 月見日本A5和牛海鮮燉飯(或伊比利豚)/鍋 含有甲殼類 Japanese A5 Wagyu Seafood Risotto(or Iberian Pork) +328
- 松葉蟹鮭魚卵炊飯/鍋 Snow Crab Salmon Roe Rice +328
- 和牛酒香銷魂飯/鍋 每日限量 Wagyu Claypot Rice with Shaoxing Wine +368
- 日本A5和牛松露鮭魚卵炒飯/鍋 Japanese Wagyu Truffle Salmon Roe Fried Rice +388

甜點 Desserts

- 法布甜法式手工塔(依季節變換口味) AR's Patisserie French Seasonal Tart
- 手作鮮果冰棒 Fresh Fruit Popsicles
- 白玉紫米紅豆(溫熱) Red Bean Purple Rice Soup with Tangyuan (Hot)
- 黑糖珍珠手工棉豆花(含飲品) Brown Sugar Bubble with Soybean Pudding (incl. Drink) +59
- 千層酥皮蛋塔 Puff Pastry Egg Tarts +69
- 白雪蜜柑流心戚風 Snowy Mikan Lava Chiffon Cake +89

飲品 Beverages
可點選90元飲品，超過90元(含)以上，可補差價選購
Drinks up to NT$90 included. Pay the difference for other items.

圖片僅供參考，請依實際出餐為準

三國和牛套餐

部分肉品代烤

2人 NT.2980
3人 NT.4430

日本、澳州、美國 極品和牛，提供多層次肉質與華麗口感
Classic Kingdoms Wagyu Set for 2 or 3

- 美國極黑醬燒和牛 U.S. Wagyu with Sweet Soy Glaze
- 日本蝴蝶刀霜降和牛 Japanese Wagyu Butterfly Cut
- 澳洲霜降牛舌芒果厚切 Australian Marbled Beef Tongue Thick Cut
- 日本A5和牛雪花小排 Japanese Selected Wagyu
- 澳洲 M9和牛橫膈膜 Australian Wagyu Skirt Steak
- 法式油封沙朗豚 Taiwanese Aged Pork Sirloin Confit

開胃小品 Appetizers
均附 紅蔥鵝油玉地蒸 / 御品精選漬物 / 極光冰沙 / 泰式青檸涼拌牛舌
Shallot Goose Oil Chawanmushi / Pickled Vegetables / Aurora Slush / Thai Lime Beef Tongue Salad

時蔬&湯品 Vegetables & Soups
均附 燒烤時蔬拼盤 / 黃金蒜香雞鍋(含酒) / 水耕無毒生菜組 +59
Seasonal Vegetable Platter / Golden Garlic Chicken Pot / Assorted Lettuce & Greens

請參考左頁選項 Please refer to left page
海鮮(4擇2.不複選) Seafood | 飯食 & 加價升級 Rice & Upgrades | 甜點 Desserts

飲品 Beverages
可點選90元飲品，超過90元(含)以上，可補差價選購
Drinks up to NT$90 included. Pay the difference for other items.

用餐注意事項
- 需另加收10%服務費 Subject to 10% Service charge.
- 本餐廳限定用餐時間二個小時 Dining time is limited to 2 hours.
- 成年者每人低消$500元 Minimum order per adult is $500.
- 攜帶酒品者，酌收開瓶費200元/瓶。 Corkage fee: NT$200 per bottle.
- 為確保食品衛生安全，不提供生食餐點外帶 For food safety, takeout is not available for raw food.

飲品/無酒精/ Non-alcoholic Beverage

	單點 Single Order	套餐加價 With Set
冰鮮紅茶 Iced Black Tea	$70	+$0
可樂 Coca Cola	$70	+$0
原味可爾必思(無氣泡/氣泡飲) Calpis (Still / Sparkling)	$90	+$0
青梅可爾必思(無氣泡/氣泡飲) Plum Calpis (Still / Sparkling)	$90	+$0
海鹽奶霜紅茶 Iced Black Tea With Sea Salt Cream	$90	+$0
烏龍茶(冰/熱) Oolong Tea (Hot/Iced)	$90	+$0
黃金曼特寧美式咖啡(冰/熱) Golden Mandheling Americano (Hot/Iced)	$90	+$0
極光冰沙 Aurora Slush	$110	+$20
托斯卡尼普娜礦泉水(750ml) Aqua Panna Natural Mineral Water	$130	+$40
鮮奶茶 Tea Latte	$130	+$40
翡翠蜂蜜冰沙 Honey Lemon Smoothie	$140	+$50
黃金曼特寧精品拿鐵(冰/熱) Golden Mandheling Specialty Latte (Hot/Iced)	$140	+$50
沁夏西瓜焙韻烏 Watermelon Roasted Oolong	$140	+$50
富士蘋果玉露青 Fuji Apple Gyokuro Pouchong	$140	+$50

氣泡系列 Sparkling Beverage

	單點 Single Order	套餐加價 With Set
香檸柑橘氣泡飲 Lemon Tangerine Sparkling Drink	$130	+$40
熱帶野莓氣泡飲 Berries Sparkling Drink	$130	+$40
義大利PURA超微氣泡水(瓶) Premium Italian Sparkling Water	$160	+$70

微醺系列/含酒精/ Alcoholic Beverage

	單點 Single Order	套餐加價 With Set
台灣18天生啤酒(410ml杯) 18 Days Taiwan Draft Beer	$150	+$60
昭日海鹽奶蓋啤酒(410ml杯) Beer With Sea Salt Cream	$180	+$90
日本三得利頂級啤酒(500ml瓶) The Premium Malt's	$180	+$90
沖繩Orion啤酒(500ml瓶) Okinawa Orion Beer	$180	+$90
山風與煙(Shot組) Mist & Oak	$240	+$150
桃源春醒(Shot組) Spring in the Peach Grove	$240	+$150
蜜桃氣泡酒(180ml杯) Peach Sparkling Cocktail	$280	+$190
柚子氣泡酒(180ml杯) Yuzu Sparkling Cocktail	$280	+$190

其他酒水另見酒水單

禁止酒駕 未滿18歲禁止飲酒

美國牛 American Beef

美國安格斯醬燒雪花牛 American Angus Short Plate	$238
美國熟成霜降嫩肩牛小排 American Chuck Tail Flap	$308
美國安格斯油封厚燒牛 American Angus Confit Beef	$388
美國安格斯無骨牛小排(厚切/片切) American Angus Boneless Short Rib(Thick cut / Fine cut)	$418
美國極黑熟成小排(青梅蒜泥) American Wagyu Short Rib	$588

澳洲穀飼牛 Australian Wagyu

澳洲厚切霜降牛舌 Australian Marbled Beef Tongue	$328
澳洲M9和牛果漬橫膈膜 Australian Wagyu Skirt Steak	$388
澳洲M9穀飼和牛雪花小排 Australian Wagyu Short Plate	$398
澳洲霜降牛舌芒果厚切 或 大斧片牛舌 Australian Marbled Beef Tongue Thick Cut or Fine Cut	$488
澳洲M9穀飼和牛羽下片燒 Australian M9 Wagyu Flat Iron Fine Cut	$488
澳洲穀飼600天M9巧克力和牛厚切 Australian M9 Chocolate Fullblood Wagyu (Thick cut)	$608
澳洲M9穀飼極黑和牛排 Australian M9 Grain Fed Wagyu Steak	$598
澳洲穀飼600天M9巧克力火焰牛排 Australian M9 Chocolate Fullblood Wagyu Flaming Steak	$728

日本極品黑毛和牛 Premium Japanese Wagyu

日本A5和牛上蓋佐蔥味增生菜 A5 Wagyu Chuck Flap with Scallion Miso & Lettuce	$598
日本A5和牛赤芯燒 A5 Wagyu Shin-Shin (Knuckle Core)	$628
日本A5和牛琥珀栗肉片燒 A5 Wagyu Kurimi Slices	$668
日本A5和牛月見燒(2吃) A5 Wagyu Tsukimi-Yaki (Egg Yolk Dip, 2-Way)	$668
日本A5和牛板燒佐炙燒烏魚子 A5 Wagyu with Seared Mullet Roe	$698
日本A5蝴蝶刀和牛 A5 Wagyu Butterfly Cut	$728
日本A5和牛肩小排 A5 Wagyu Chuck Short Rib	$748
日本A5和牛無骨牛小排 A5 Wagyu Boneless Short Rib	$798
日本A5和牛烈焰紐約客 A5 Wagyu Flambé New York Strip	$1380

御品雙禽 Premium Poultry Duo

昭日秘製雞腿丁 Marinated Diced Chicken	$138
嚴選照燒雞松阪 Teriyaki Matsuzaka Chicken	$188
熟成嫩汁櫻桃鴨 Aged Tender Cherry Duck	$288

精選豚肉 Pork

果漾角切豚霜降 Fruity Diced Pork	$148
夏瑞克熟成豚嫩肩 Taiwanese Aged Pork Collar	$168
松露油封豚沙朗 Truffle Taiwanese Pork Sirloin Confit	$258
極黑手切豚松阪(片切/鑽石切) Matsuzaka Pork Jowl (Fine Cut / Diamond-Cut)	$308
伊比利豚梅花 Iberian Pork Collar	$328
伊比利豚厚燒 Iberian Pork Thick Cut	$368

飯食/揚物 Rice Dishes/Fried Snacks

昭日香米飯(碗) White Rice	$30
炸節瓜 Fried Zucchini	$128
松露蕈菇鮭魚卵炊飯(碗) Truffle Mushroom Salmon Roe Rice	$168
花雕雞麻油石鍋拌飯(鍋) Sesame Chicken Rice in Stone Pot	$288
月見日本A5和牛海鮮燉飯(或伊比利豚)(鍋) Japanese A5 Wagyu Seafood Risotto(or Iberian Pork)	$398
松葉蟹鮭魚卵炊飯(鍋) Snow Crab Salmon Roe Rice	$398
和牛酒香銷魂飯(鍋) (每日限量) Wagyu Claypot Rice with Shaoxing Wine	$428
日本A5和牛松露鮭魚卵炒飯(鍋) Japanese Wagyu Truffle Salmon Roe Fried Rice	$458

時蔬/湯品 Vegetable / Soup

水耕無毒生菜組 Assorted Lettuce & Greens	$98
節瓜 Zucchini	$88
香菇 Mushroom	$98
日本山藥 Japanese Yam	$98
鮮魚味增豆腐鍋 Fish Tofu Miso Soup	$218
黃金蒜香雞鍋(含酒) Golden Garlic Chicken Pot	$388

極上海鮮 Seafood

深海大草蝦(2隻) Sea Shrimp	$188
北海道干貝(2顆) Hokkaido Scallop	$188
薄鹽鯖魚 Salted Mackerel	$188
紋甲花枝 Squid	$188

日料創作 Japanese Cuisine & Side Dish

明太子鮮蝦手捲 Shrimp Hand Roll with Cod Roe	$80
鮭魚卵手捲 Salmon Roe Hand Roll	$120
柑橙甜蝦冷豆腐 Citrus Sweet Shrimp Cold Tofu	$128
紅蔥鵝油玉地蒸 Shallot Goose Oil Chawanmushi	$128
松葉蟹玉地蒸 Snow Crab Chawanmushi	$148
日本生牡蠣(檸香鹽風味 / 顆) 生食 Japanese Oyster with Citrus Salt	$160
炙燒比目魚鰭邊握壽司(2貫 / 6貫) Torch Burn Icelandic Hirame Nigiri Sushi	$170 / $390
炙燒日本和牛握壽司(2貫 / 6貫) Torch Burn Wagyu with Nigiri Sushi	$170 / $390
紫蘇酪梨雞春捲(2捲) Shiso Avocado Chicken Roll	$180
日本北海道干貝海鮮捲(生食/炙燒) Hokkaido Scallop Seafood Roll (Raw/Torch burn)	$180
日本和牛松露厚蛋可頌(1個) Japanese Wagyu Beef with Truffle Croissant	$220
泰式青檸涼拌牛舌 Thai Lime Beef Tongue Salad	$228
日本A5涼拌富士和牛(生食) Mt. Fuji Cold Beef Salad (Raw)	$638

昭日甜品 Dessert

白玉紫米紅豆(溫熱) Red Bean Purple Rice Soup with Tangyuan (Hot)	$70
手作鮮果冰棒 Fresh Fruit Popsicles	$80
法布甜法式手工塔(依季節變換口味) AR's Patisserie French Seasonal Tart	$90
黑糖珍珠手工棉豆花(含飲品) Brown Sugar Bubble with Soybean Pudding (incl. Drink)	$125
千層酥皮蛋塔 Puff Pastry Egg Tarts	$130
白雪蜜柑流心戚風 Snowy Mikan Lava Chiffon Cake	$140

昭日堂 燒肉・鍋畫 SHOU NICHI DOU

經典套餐系列

CLASSIC SET

舌 | 尖 | 上 | 的 | 美 | 味