



皇家豚燒

Pork Paradise
Set for 2 or 3



澳洲和牛

Australian Wagyu
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.2080

3人NT.3090



饌藏餐

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.2080

3人NT.3090

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.2380

3人NT.3540



美澳和牛

American & Australian
Wagyu Set for 2 or 3

部分肉品 代烤

厚切美/澳和牛及
伊比利豚組合

美國極黑和牛小排
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.2680

3人NT.3990



三國和牛套餐

部分肉品 代烤

2人NT.2980

3人NT.4430

日本、澳洲、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

日本 A5和牛上肩胛
Japanese Wagyu Beef Chuck

美國蝴蝶刀極黑和牛
Selected American Wagyu

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 Wagyu Karubi Short Plate

澳洲 M9和牛橫膈膜
Australian Wagyu Skirt Steak

法式油封沙朗豚
Taiwanese Aged Pork Sirlion Confit

開胃小品

均附

和風蟹肉嫩豆腐 / 御品精選漬物 / 彩虹冰沙 / 松子涼拌牛舌(微辣)

Appetizer

Crab Tender Tofu / Pickled Vegetables / Rainbow Slush / Beef Tongue Salad

時蔬&湯品

均附

燒烤時蔬拼盤 / 九州豚骨海鮮鍋 / 水耕無毒生菜組 +59

Vegetable & Soup

Seasonal Vegetable Platter / Kyushu Seafood Hot Pot with Pork Broth / Assorted Lettuce & Greens

請參考左頁選項

海鮮(4擇2,不複選)

飯食 & 加價升級

甜點

Please refer to left page

Seafood

Rice or Upgrade

Dessert

飲品

可點選90元飲品，超過90元(含)以上，可補差價選購

Drink

Select drinks below \$90, pay difference if over.

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

開胃小品

Appetizer

均附

和風蟹肉嫩豆腐

Japanese Tofu with Crab

御品精選漬物

Pickled Vegetables

彩虹冰沙

Rainbow Slush

時蔬湯品

Vegetable & Soup

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 限量 +59

Assorted Lettuce & Greens

海鮮4擇2

Seafood

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 or Upgrade

昭日香米飯/碗

Rice

松露草菇鮭魚卵炊飯/碗

Truffle Mushroom Salmon Roe Rice

花雕雞麻油石鍋拌飯/鍋

Sesame Chicken Rice in Stone Pot

月見日本A5和牛海鮮燉飯(或伊比利豚)/鍋 +328

Japanese A5 Wagyu Seafood Risotto(or Iberian Pork)

+0

+118

+198

+328

松葉蟹鮭魚卵炊飯/鍋

Snow Crab Salmon Roe Rice

和牛酒香銷魂飯/鍋 每日限量

Wagyu Claypot Rice with Shaoxing Wine

日本A5和牛松露鮭魚卵炒飯/鍋

Japanese Wagyu Truffle Salmon Roe Fried Rice

+328

+368

+388

甜點

Dessert

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)

飲品

Drink

可點選90元飲品，超過90元(含)以上，可補差價選購

Select Drinks Below \$90, Pay Difference If Over.

黑糖珍珠手工棉豆花(含飲品) +59/

Brown Sugar Bubble with Soybean Pudding (incl. Drink)

千層酥皮蛋塔

Puff Pastry Egg Tarts

白雪蜜柑流心戚風

Snowy Mikan Lava Chiffon Cake

+59/

+69

+89

用餐注意事項

需另加收10%服務費

10% Service charge required.

本餐廳限定用餐時間二個小時

Dining time limit is 2 hours.

成年人每人低消\$500元

Minimum order per adult is \$500.

攜帶酒品者，酌收開瓶費200元/瓶。

Corkage fee is 200 NT/ bottle.

為確保食品衛生安全，不提供生食餐點外帶

No raw food takeaway allowed for food safety purpose.

圖片僅供參考，請依實際出餐為準

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	\$60	+\$0
可樂 Coca Cola	\$70	+\$0
雪碧 Sprite	\$70	+\$0
原味可爾必思 Calpis	\$70	+\$0
青梅可爾必思 Plum Calpis	\$90	+\$0
海鹽奶霜紅茶 Iced Black Tea With Sea Salt Cream	\$90	+\$0
高山茶飲(冰/熱) Taiwanese Tea (Ice/Hot)	\$90	+\$0
美式咖啡(冰/熱) Caffee Americano (Ice/Hot)	\$90	+\$0
海鹽奶霜咖啡(冰) Iced Coffee With Sea Salt Cream	\$110	+\$20
彩虹冰沙 Rainbow Slush	\$110	+\$20
翡翠蜂蜜冰沙 Honey Lemon Smoothie	\$130	+\$40
聖沛黎洛氣泡水(500ml) San Pellegrino Sparkling Water	\$130	+\$40
托斯卡尼普娜礦泉水(750ml) Aqua Panna Natural Mineral Water	\$130	+\$40
芒芒鮮果冰沙 Mango Smoothie	\$180	+\$90

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
薄荷檸檬氣泡飲 Mint Lemon Sparkling Drink	\$130	+\$40
熱帶野莓氣泡酒 /含酒精/ Berries Sparkling Wine / Alcoholic	\$150	+\$60
薄荷檸檬氣泡酒 /含酒精/ Mint Lemon Sparkling Wine / Alcoholic	\$150	+\$60

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(杯) 18 Days Taiwan Draft Beer	\$150	+\$60
昭日海鹽奶蓋啤酒(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

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		
美國金鑽牛條切 American Beef Strip	\$168	
美國安格斯醬燒雪花牛 American Angus Short Plate	\$218	
美國熟成霜降嫩肩牛小排 American Chuck-Tail Flap	\$298	
美國安格斯油封厚燒牛 American Angus Confit Beef	\$348	
美國安格斯無骨牛小排(厚切/片切) American Angus Boneless Short Rib(Thick cut / Fine cut)	\$418/\$398	
美國極黑和牛小排(青梅蒜泥/蔥鹽) American Wagyu Short Rib	\$568	
美國蝴蝶刀極黑和牛 Selected American Wagyu Double Cut	\$588	

澳洲穀飼牛 Australian Wagyu		
澳洲厚切霜降牛舌 或 大斧片牛舌 Australian Marbled Beef Tongue (Regular or Fine Cut)	\$298	
澳洲穀飼霜降芒果極厚切牛舌 Australian Marbled Beef Tongue Thick Cut	\$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M9穀飼和牛羽下片燒 Australian M9 Wagyu Flat Iron Fine Cut	\$468	
澳洲穀飼600天M9巧克力和牛片燒 Australian M9 Chocolate Fullblood Wagyu (Fine cut)	\$548	
澳洲穀飼600天M9巧克力和牛厚切 Australian M9 Chocolate Fullblood Wagyu (Thick cut)	\$588	
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	\$688	

日本極品黑毛和牛		
Japanese Wagyu Beef		
日本A5和牛上肩胛佐青梅醬 Japanese Wagyu Beef Chuck	\$598	
日本A5和牛雪花小排 Japanese Wagyu Karubi Short Plate	\$608	
日本A5和牛月見燒(2吃) Japanese Wagyu With Egg Yolk Sauce	\$668	
日本A5和牛肋眼上蓋佐洋葱果漬醬 Japanese Wagyu Ribeye Cap with Fruity Onion Seasoning	\$688	
日本A5主廚嚴選和牛排 Japanese Selected Wagyu Steak	\$788	
日本A5極霜和牛小排佐炙燒烏魚子 Japanese A5 Marbled Wagyu Short Rib with Seared Mullet Roe	\$788	
日本A5和牛紐約客牛排 Japanese A5 Wagyu New York Strip Steak	\$2880	

御品雙禽 Chicken & Duck		
昭日秘製雞腿丁 Marinated Diced Chicken	\$128	
嚴選照燒雞松阪 Matsuzaka Tender Chicken	\$188	
熟成嫩汁櫻桃鴨 Aged Tender Cherry Duck	\$268	

精選豚肉 Pork		
果漾角切豚霜降 Fruity Diced Pork	\$128	
夏瑞克熟成豚嫩肩 Taiwanese Aged Pork Collar	\$148	
松露油封豚沙朗 Truffle Taiwanese Pork Sirloin Confit	\$238	
極黑手切豚松阪(片切/鑽石切) Matsuzaka Pork Jowl (Fine Cut / Diamond-Cut)	\$288	
伊比利豚梅花 Iberian Pork Collar	\$298	
伊比利豚厚燒 Iberian Pork Thick Cut	\$358	

飯食/揚物 Rice Dishes/Fried Snacks		
昭日香米飯(碗) White Rice	\$30	
炸節瓜 Fried Zucchini	\$128	
松露草菇鮭魚卵炊飯(碗) Truffle Mushroom Salmon Roe Rice	\$168	
花雕雞麻油石鍋拌飯(碗) 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(碗) 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	
鮮魚味噌豆腐鍋 Fish Tofu Miso Soup	\$218	
九州豚骨海鮮鍋(含有甲殼類) Kyushu Seafood Hot Pot with Pork Broth	\$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	
和風蟹肉嫩豆腐 Japanese Tofu with Crab	\$88	
鮭魚卵手捲 Salmon Roe Hand Roll	\$120	
炙燒比目魚鱸邊握壽司(2貫) Torch Burn Icelandic Hirame Nigiri Sushi	\$150	
炙燒日本和牛握壽司(2貫) Torch Burn Wagyu with Nigiri Sushi	\$170	
台式熟肉春捲(2捲) Grilled Pork Spring Rolls	\$180	
日本北海道干貝海鮮卷(生食/炙燒) Hokkaido Scallop Seafood Roll (Raw/Torch burn)	\$180	
炙燒鮭魚卵玉子燒握壽司(4貫) Torch Burn Salmon Roe Tamagoyaki Nigiri Sushi	\$190	
日本和牛松露厚蛋可頌(1個) Japanese Wagyu Beef with Truffle Croissant	\$220	
炙燒比目魚鱸邊握壽司(6貫) Torch Burn Icelandic Hirame Nigiri Sushi	\$360	
炙燒日本和牛握壽司(6貫) Torch Burn Wagyu with Nigiri Sushi	\$390	
日本A5涼拌富士和牛(生食) Mt. Fuji Cold Beef Salad (Raw)	\$458	

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	



燒肉鍋煮
SHOU NICHU DOU

經典 套餐系列

CLASSIC SET

舌 | 尖 | 上 | 的 | 美 | 味