泰火
LOTUS Hot Pot

用餐方式及消費需知：

1. 本餐廳火鍋為共鍋方式用餐，兩人起鍋。
   消費方式說明： A.自助蔬菜吧 | B.湯頭 | C.肉品 / 海鮮
2. 每位成人自助蔬菜吧基本費用為NT$429+10%，並需點選 C.肉品或海鮮。

基本消費 A

幼兒 (3-5歲) NT$129+10%	兒童 (6-11歲) NT$299+10%

禁帶外食，價目或消費方式如有異動以現場為主。

3. 為保持食材新鮮及餐點品質，剩餘餐點包含自助吧食材，肉品、海鮮、副餐、湯底皆不提供打包外帶服務。
4. 自備酒水服務費：葡萄酒類每瓶$500 / 烈酒類每瓶$800，自備蛋糕：10吋(含)以下$300/個、10吋以上$500/個

Thai Hot PotDining Guidelines and Consumer Information:

1. The hot pot dining at this restaurant is served in a “shared pot” style.
   Pricing Details: A. Self-Service Vegetable Bar B. Soup Base C. Meat / Seafood
   - A:Self-Service Vegetable Bar Base Fee
   - Adults: NT$429 + 10% service charge per person, with the choice of meat or seafood (C).
   - Children (6-11 years old): NT$299 + 10% service charge per person
   - Toddlers (3-5 years old): NT$129 + 10% service charge per person
2. To maintain the freshness of the ingredients and the quality of the food, leftovers, including items from the self-service bar, meat, seafood, side dishes, and soup bases, cannot be packed for takeaway.
3. Corkage Fee: · Wine: NT$500 per bottle · Spirits: NT$800 per bottle
4. External Cake Service:
   · 10 inches or below: NT$300 per cake · Over 10 inches: NT$500 per cake
5. No outside food allowed.

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A.自助蔬菜吧 NT$429/人
Vegetable Buffet NT$429/per person

B.火鍋湯底 (7選1)
Hot Pot Broth (Choose 1 out of 7)

【經典泰式 | Classic Thai Flavors】

泰式清湯(素) Thai Clear Broth (Vegetarian)
香茅、檸檬草、南薑、昆布調味料熬製。
A light, aromatic broth simmered with lemongrass, kaffir lime leaves, galangal, and kelp seasoning.

泰式冬蔭功 Tom Yum Broth +99
清湯基底使用蝦頭、蒜頭、紅蔥頭、檸檬汁、魚露熬製。
[食物過敏原：蝦、魚、大豆製品]
A tangy and spicy Thai soup base made with shrimp heads, garlic, shallots, emon juice, and fish sauce.
Allergens: Shrimp, Fish, Soy Products

椰奶風味 Coconut Milk Broth +99
清湯基底使用椰奶、魚露調製。
[食物過敏原：椰子、魚]
A rich, creamy broth made with coconut milk and fish sauce.
Allergens: Coconut, Fish

【亞洲風味 | Asian Flavors】

利尻昆布(素)Rishiri Kelp Broth (Vegetarian)
特選昆布與香菇、白蘿蔔熬製。
A delicate vegetarian broth made with premium kelp, shiitake mushrooms, and daikon radish.

經典豚骨 Classic Pork Bone Broth +99
昆布湯底及大骨泥、豬油、豬皮、油蔥酥、蒜頭等食材熬製。
A rich, flavorful broth made with kelp, pork bone paste, lard, pork skin, fried shallots, and garlic.

雲南風味蕈菇鍋 Yunnan-style Mushroom Hot Pot +99
菌菇湯底,茶樹菇,鹿茸菇,北蟲草,枸杞,紅棗
Mushroom Soup Base,Tea Tree Mushroom,Deer Antler Mushroom, Cordyceps Militaris,Goji Berry,Red Date

四川麻辣火鍋 Sichuan Spicy Hot Pot Broth +99
(鍋底含牛成分The soup base contains beef ingredients)
牛油香麻辣醬,白荳蔻粒,花椒粒,辣椒,鴨血,豆腐
Beef tallow mala sauce,White cardamom pods,Sichuan peppercorns,Chili, Duck blood curds,Tofu

[用各風味調味料成分]
昆布調味料：調味劑(L-麩酸鈉、氯化鉀、5'-次黃嘌呤核苷磷酸二鈉、 琥珀酸二鈉)、食鹽、砂糖、D-甘露醇(甜味劑)、昆布粉、 糊精、昆布抽出物。
魚露：鯷魚、鹽水(水、碘鹽(食鹽、碘化鉀)、糖。

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C.吃海鮮(單點) Seafood

NT$

珍味海鮮盤:(草蝦、淡菜、鮑魚、帆立貝、中卷)..... 429
Grass Shrimp、Mussels、Abalone、Scallop、Neritic Squid

海草蝦/4尾 199
Grass Shrimp

紐西蘭淡菜/5顆 129
Mussels

鮑魚/4顆 229
Abalone

日本帆立鮮貝/5顆 239
Scallop

船釣中卷/1份 149
Neritic Squid

吃肉肉(單點) 190g Meat

NT$

美國牛小排..... 629
American Beef Short Ribs

美國板腱牛 299
Top Blade Beef

美國牛五花 219
American Beef Belly

台灣松板豬 199
Sliced Pork Neck

國產梅花豬 199
Sliced Pork Butt

減脂手切雞胸 199
Chicken Breast Slices

其他 Other

麻辣鴨血豆腐..... 120
Icy Duck Blood and Stinky Tofu