



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 Pot Dining 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.



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, lemon 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

【異國風味 | International 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.

日本金柚 Japanese Yuzu Broth + 199

昆布湯底結合日本金柚、白木耳、洋蔥、白蘿蔔等食材熬製。

A refreshing kelp-based broth infused with Japanese yuzu, white fungus, onion, 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.

潮汕扁魚 Chaoshan Dried Flatfish Broth +99

昆布湯底結合扁魚、蝦米、洋蔥熬製。

[食物過敏原：魚、蝦]

A savory broth simmered with dried flatfish, dried shrimp, onion, and kelp.

Allergens: Fish, Shrimp.

[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。



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