

晚餐套餐

Set Dinner

酋長鐵板燒 晚餐套餐

Set Dinner

冷前菜 Cold Appetizer

甜冰卷襯金鑽鳳梨莎莎

Neritic Squid with Golden Pineapple Salsa

湯品 二選一

Soup (Select 1)

- 綜合香料牛肉湯 Herb-Infused Beef Consommé
- 蕃茄海鮮蔬菜湯 Seafood Tomato Vegetable Soup

麵包 Bread

手作荖葉麵包佐香蔥烏魚子抹醬

Artisanal Betel Leaf Bread served with Scallion & Mullet Roe Dip

熱前菜 Warm Starter

香煎干貝襯松露奶油蕈菇小米飯

Pan-Seared Scallops with Truffle Cream Mushroom Millet Risotto

南義風味寶石魚佐蜂蜜芥末醬

Southern Italian Style Jade Perch with Honey Mustard Sauce

沙拉 Salad

主廚嚴選田園鮮蔬沙拉佐柚香和風醋汁

Chef's Garden Salad with Yuzu Vinaigrette

附餐 Dessert & Beverages

季節水果

Seasonal Fresh Fruit

精美甜點

Chef's Special Dessert

風味飲品 三選一

Special Drinks (Select 1)

- 不易而啡
Café au Lait (Milk Coffee)
- 老紅糖肉桂
Brown Sugar Cinnamon Tea
- 時代的眼淚
Tears of an Era (Honey & Egg Nog mocktail)

酋長鐵板燒 晚餐套餐

Set Dinner

主菜

Main Course (Select 1)

豪華海鮮總匯 2,680

| 半隻龍蝦 | 扇貝 | 生蠔 | 花枝 |

Luxury Seafood Platter

(Half Lobster, Scallop, Fresh Oyster, Cuttlefish)

日本 A5 和牛肋眼 2,580

Pan-Seared Japanese A5 Wagyu Ribeye

美國特級菲力牛排 (5oz) 佐紅酒汁 2,180

U.S. Choice Tenderloin Steak (5oz)

with Red Wine Sauce

美國極選無骨牛小排 2,080

U.S. Prime Boneless Short Ribs

紐西蘭法式小羔羊佐優格薄荷醬 2,080

New Zealand Frenched Lamb Chops

with Mint Yogurt Dip

香草油漬美國特級翼板牛排 1,580

Herb-Marinated U.S. Prime Chuck Flap Steak

火焰櫻桃鴨胸佐檸檬奶油芒果醬汁 1,480

Flambéed Cherry Duck Breast

with Lemon Mango Cream Sauce

香煎鹿野雞腿排佐蒜味青醬與紅酒汁 1,480

Pan-Seared Luye Chicken Thigh

with Garlic Pesto & Red Wine Sauce

好欣豬梅花肉排佐楓糖洋蔥醬汁 1,480

Premium Pork Shoulder Steak

with Maple Onion Sauce

以上價格需外加10%服務費

All Prices are Subject to a 10% Service Charge

酋長鐵板燒 兒童套餐

SET DINNER

湯品 二選一

Soup (Select 1)

- 綜合香料牛肉湯 Herb-Infused Beef Consommé
- 蕃茄海鮮蔬菜湯 Seafood Tomato Vegetable Soup

麵包 Bread

手作法國麵包佐奶油抹醬

Artisanal Baguette with Butter Dip

熱前菜 Warm Starter

南義風味寶石魚佐蜂蜜芥末醬

Southern Italian Style Jade Perch with Honey Mustard Sauce

精選炸物拼盤 Assorted Deep-Fried Platter

主餐 Main Course

香煎鹿野雞腿排佐蒜味青醬

Pan-Seared Chicken Thigh with Garlic Pesto

附餐 Dessert & Beverages

精美甜點 Chef's Special Dessert

新鮮果汁 Fresh Juice

NT\$880 / 位(per person)

以上價格需外加10%服務費

All Prices are Subject to a 10% Service Charge



酋長鐵板燒限定



風味飲品

Choice of One



焦糖鳳梨 佐 四川青花椒冰淇淋

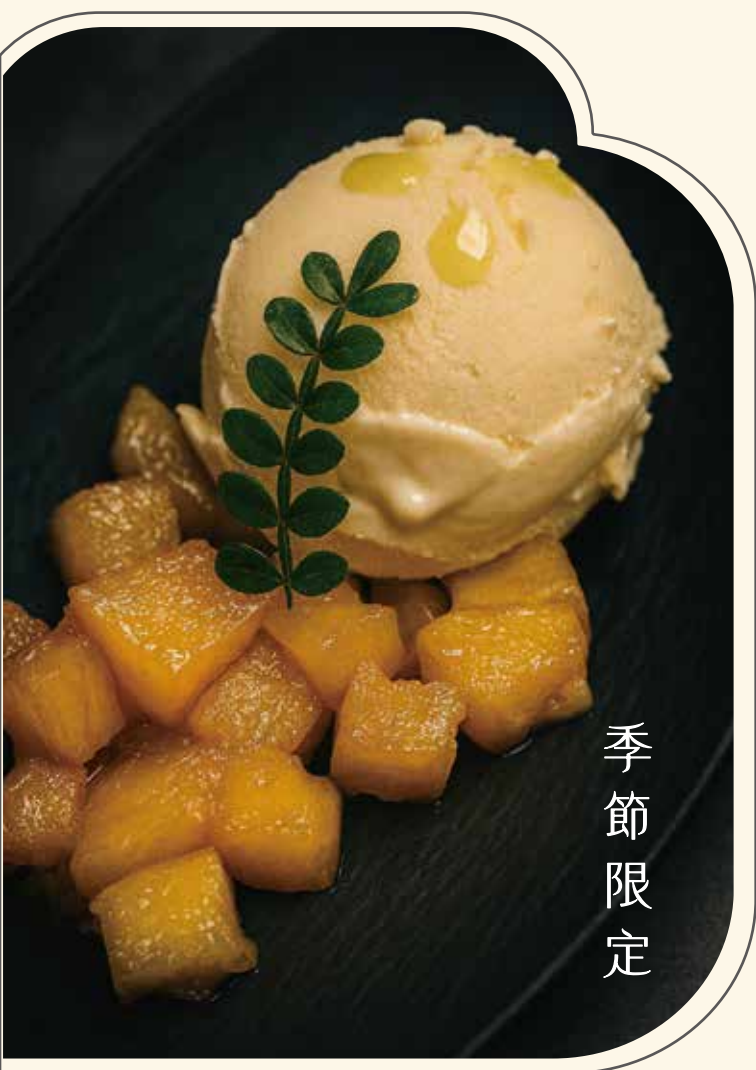
*Caramelized Pineapple with
Sichuan Green Peppercorn Ice Cream*

美饌限定 · 私房特製

凡點用 NT\$**2,080**(含)以上套餐，即**免費尊享**乙份

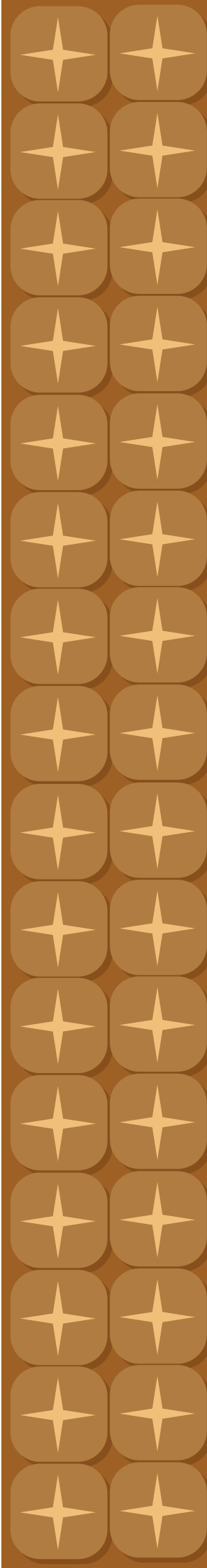
點用其他套餐，享加購優惠價 NT\$ **100** / 份

單點原價 NT\$ **120** / 份



季節
限定

當焦糖鳳梨的熱帶濃烈
遇上青花椒冰淇淋的微麻清香
金黃琥珀與柑橘氣息在舌尖交會
展開一場甜與麻的優雅對話
為美饌饗宴劃下完美句點



自備酒水服務費

Corkage Charge

酒精濃度

Alcohol Concentration (ABV)

計費單位

Rate (Per Bottle)

0% – 30%

NT\$ 300

30% 以上

(Above 30% ABV)

NT\$ 500

服務內容：

包含開瓶、斟酒、提供冰塊、礦泉水及相關酒器。

Service provided:

Includes bottle opening, wine service, ice, mineral water, and essential glassware & accessories.

如需酒水服務，請洽現場服務人員

For wine and beverage service, please contact our staff.



hotel royal

老爺酒店

知本 chinpen