

慢熬湯頭 <div>Broth</div>	
<div>和風昆布</div> <div>Japanese seaweed</div> <div>以日式料理指標食材「昆布」為基底，搭配柴魚熬製出金黃琥珀色澤的微甘鮮美高湯。基底湯免費 Free</div>	
<div>私房酸菜藤椒</div> <div>House special pickled vegetable and Sichuan pepper</div> <div>香中帶麻的藤椒，加入泡椒、朝天椒，以及客家酸菜，微酸氣息使辣味更過癮，嗜辣者必點！NT\$60</div>	
<div>客家胡椒龍骨濃湯</div> <div>Hakka-style pepper and bone broth</div> <div>靈感來自客家名菜「胡椒豬肚雞湯」，以濃豚骨湯為底，添加白胡椒慢熬湯質醇厚，層次細膩。NT\$60</div>	
<div>酒家魷魚蒜香豚骨</div> <div>Hotel-style squid, garlic, and pork broth</div> <div>以酒家菜為發想，使用豚骨湯底，加入炒香魷魚、螺肉、蒜苗，湯質甜鮮，回味無窮的經典！NT\$60</div>	
<div>台式老薑麻油</div> <div>Taiwanese-style ginger and sesame oil</div> <div>雞骨加入特製配方藥膳，將薑片以醇香麻油爆炒入鍋細煮出香氣綿長的湯頭，暖身飽胃。NT\$60</div>	
<div>藥膳黑羽雞</div> <div>Herbal chicken</div> <div>黑金色湯質來自特製藥膳包、黑羽雞骨燉煮而成，回甘潤澤，清甜養生。NT\$60</div>	
<div>韓式大醬泡菜</div> <div>Korean-style kimchi</div> <div>選用韓國經典食材—大醬，搭配酸香開胃的韓式泡菜，濃郁微辣湯質，開胃誘人。NT\$60</div>	

共餐收費方式 Pot sharing charge Notice
未點火鍋套餐，共鍋費用如下(各項單點消費，不得折抵共鍋費用)
If you only one hot pot set in the group, there will be sharing fee required for each person,please see detail bellow.
(The sharing fee can not be offset with a la carte orders).

鮮究主食鍋物 <div>Hotpot Main Dish</div>	
<div>豬肉 Pork / 120g</div> <div>雪花松阪豬肉鍋(西班牙)<div>Matsusaka pork chuck pot (Spain)</div>NT\$580</div> <div>天然穀飼伊比利豬鍋<div>Grain-fed Iberian pork pot</div>NT\$680</div>	
<div>牛肉 Beef / 120g</div> <div>美國特選牛五花鍋<div>US special select beef flank pot</div>NT\$550</div> <div>美國安格斯板腱牛鍋<div>US Angus blade cut beef pot</div>NT\$580</div> <div>美國熟成老饕牛鍋<div>US gourmet aged beef pot</div>NT\$680</div> <div>美國極選熟成霜降牛鍋<div>US special select aged chuck steak pot</div>NT\$680</div>	
<div>海鮮 Seafood</div> <div>草蝦蛤蜊鍋<div>Shrimp and clam pot</div>NT\$580</div> <div>草蝦現流海魚鍋<div>Shrimp and fresh fish pot</div>NT\$580</div> <div>三鮮拼盤<div>Seafood platter</div><div>鮮蚵/蛤蜊/鮮蝦 Oysters / clams / shrimps</div>NT\$580</div> <div>龍蝦海鮮總匯鍋<div>Lobster and seafood combo pot</div><div>龍蝦、小卷、蛤蜊、鮮蚵、鯛魚、松阪豬 (120g) 或 老饕牛 (120g) 擇一</div><div>Lobster , squid , clams , oysters , tilapia are all included. Choose one meat :</div><div>matsusaka pork (120g) / gourmet beef (120g)</div>NT\$1380</div>	
<div>雞肉、鴨肉、羊肉</div> <div>Poultry and lamb / 120g</div> <div>雪藏雞腿鍋<div>Fresh chicken leg pot</div><div>蛤蜊/鮮蚵/鮮蝦 擇一</div><div>Choose one seafood : clam , oyster , shrimp</div>NT\$650</div> <div>雪花小羔羊鍋<div>Lamb shoulder pot</div><div>蛤蜊/鮮蚵/鮮蝦 擇一</div><div>Choose one seafood : clam , oyster , shrimp</div>NT\$650</div> <div>荔枝櫻桃鴨肉鍋<div>Litchi duck pot</div><div>蛤蜊/鮮蚵/鮮蝦 擇一</div><div>Choose one seafood : clam , oyster , shrimp</div>NT\$650</div>	

海鮮究極盛合套餐 <div>Extravagant Seafood Set</div>	
<div>極上現流海魚盛合</div> <div>Supreme seafood set</div> <div>現流海魚 / 小卷 / 蛤蜊 / 鮮蚵 / 干貝 / 鮑魚<div>Fresh fish / squid / clam / oyster / scallop / abalone</div>NT\$780</div>	
<div>極洋海鮮總匯盛</div> <div>Opulent seafood combo</div> <div>鯛魚 / 現流海魚 / 小卷 / 蛤蜊 / 鮮蚵 / 鮑魚<div>Fresh fish / squid / clam / oyster / scallop / abalone</div>NT\$780</div>	
<div>嚴選海蝦鮮拼盛合</div> <div>Special select shrimp set</div> <div>明蝦 / 草蝦 / 白蝦 / 蛤蜊 / 鮮蚵<div>Three types of shrimps / clams /oyster</div>NT\$780</div>	
<div>嚴選海貝鮮拼盛合</div> <div>Special select shellfish set</div> <div>鮑魚 / 花枝 / 蛤蜊 / 干貝 / 淡菜 / 扇貝<div>Abalone / squid / clams / scallops / mussel</div>NT\$780</div>	
<div>組合升級海陸饗宴 (組合價)</div> <div>Combo and Upgrade to Surf and Turf Feast (Combo price)</div>	
<div>雪藏雞腿排</div> <div>Fresh chicken leg steak</div> <div>NT\$950</div>	
<div>特選牛五花</div> <div>Special select beef flank</div> <div>NT\$950</div>	
<div>台灣梅花豬</div> <div>Pork shoulder</div> <div>NT\$950</div>	
<div>雪花小羔羊</div> <div>Lamb shoulder</div> <div>NT\$950</div>	
<div>美國安格斯板腱牛</div> <div>US Angus blade steak</div> <div>NT\$980</div>	
<div>熟成老饕牛</div> <div>Gourmet aged beef</div> <div>NT\$980</div>	
<div>極選熟成霜降牛</div> <div>Special aged chuck steak</div> <div>NT\$1050</div>	

<div>漫饗套餐</div> <div>Romance set</div> <div>美國翼板牛、牛五花 / 台灣豬五花、梅花豬<div>US blade / US beef flank / Taiwan pork belly / Taiwan pork butt</div>NT\$1680</div>	
<div>極饗套餐</div> <div>Combo set</div> <div>肉品二選一：豬里肌 / 美國熟成肋眼、鱸魚菲力 / 海鮮拼盤：<div>(三點蟹 / 小青龍 / 鮑魚 / 扇貝 / 干貝 / 草蝦 /小卷)</div>Choose one meat :<div>Pork tenderloin / US aged ribeye / Bass filet / Seafood plat</div><div>(crab / lobster / abalone / scallops / shrimp / squid)</div>NT\$2680</div>	
<div>美國特選牛五花</div> <div>US special select beef flank</div> <div>NT\$260</div>	
<div>台灣梅花豬</div> <div>Pork shoulder</div> <div>NT\$240</div>	
<div>雪花小羔羊</div> <div>Lamb shoulder</div> <div>NT\$260</div>	
<div>荔枝櫻桃鴨</div> <div>Litchi duck</div> <div>NT\$320</div>	
<div>美國安格斯板腱牛</div> <div>US Angus blade steak</div> <div>NT\$350</div>	
<div>熟成老饕牛</div> <div>Gourmet aged beef</div> <div>NT\$400</div>	
<div>極選熟成霜降牛</div> <div>Special aged chuck steak</div> <div>NT\$450</div>	

· 身高90-110公分，酌收清潔費\$90/人
Height between 90cm-110cm will be charged cleaning fee for NT\$90 per person.
· 身高111-140公分，共鍋費用\$250/人
Height between 111cm-140cm will be charged cleaning fee for NT\$250 per person.

單點鮮切肉品 <div>A la carte-Meats</div>	
<div>雪藏雞腿排</div> <div>Fresh chicken leg steak</div> <div>NT\$240</div>	
<div>台灣梅花豬</div> <div>Pork shoulder</div> <div>NT\$240</div>	
<div>美國特選牛五花</div> <div>US special select beef flank</div> <div>NT\$260</div>	
<div>雪花小羔羊</div> <div>Lamb shoulder</div> <div>NT\$260</div>	
<div>荔枝櫻桃鴨</div> <div>Litchi duck</div> <div>NT\$320</div>	
<div>美國安格斯板腱牛</div> <div>US Angus blade steak</div> <div>NT\$350</div>	
<div>熟成老饕牛</div> <div>Gourmet aged beef</div> <div>NT\$400</div>	
<div>極選熟成霜降牛</div> <div>Special aged chuck steak</div> <div>NT\$450</div>	

· 身高141公分以上，共鍋費用\$450/人
Height above 141cm will be charged cleaning fee for NT\$450 per person.

單點鮮味海鮮 <div>A la carte-Seafood</div>	
<div>東石鮮蚵</div> <div>Fresh Dongshi oysters</div> <div>NT\$120</div>	
<div>甜美鮮蝦</div> <div>Fresh shrimp</div> <div>NT\$120</div>	
<div>鯛魚切片</div> <div>Tilapia slices</div> <div>NT\$140</div>	
<div>布袋蛤蜊</div> <div>Budai clams</div> <div>NT\$140</div>	
<div>鮮味小卷</div> <div>Fresh squid</div> <div>NT\$140</div>	
<div>特級草蝦</div> <div>Special grade shrimp</div> <div>NT\$150</div>	
<div>鮮蚵拼蛤蜊</div> <div>Fresh oysters and clams</div> <div>NT\$160</div>	
<div>小卷拼鮮蝦</div> <div>Squid and shrimps</div> <div>NT\$160</div>	
<div>三鮮拼盤</div> <div>Seafood platter</div> <div>鮮蚵/蛤蜊/鮮蝦<div>Oysters/clams/shrimps</div>NT\$250</div>	
<div>極上現流海魚盛合</div> <div>Supreme seafood set</div> <div>現流海魚 / 小卷 / 蛤蜊 / 鮮蚵 / 干貝 / 鮑魚<div>Fresh fish / squid / clam / oyster / scallop / abalone</div>NT\$560</div>	
<div>極洋海鮮總匯盛合</div> <div>Opulent seafood comb</div> <div>鯛魚 / 現流海魚 / 小卷 / 蛤蜊 / 鮮蚵 / 鮑魚<div>Tilapia / fresh saltwater fish / squid / clams / oysters / abalone</div>NT\$560</div>	
<div>嚴選海蝦鮮拼盛合</div> <div>Special select shrimp set</div> <div>明蝦 / 草蝦 / 白蝦 / 蛤蜊 / 鮮蚵<div>Three types of shrimps / clams / oyster</div>NT\$560</div>	
<div>嚴選海貝鮮拼盛合</div> <div>Special select shellfish set</div> <div>鮑魚 / 花枝 / 蛤蜊 / 干貝 / 淡菜 / 扇貝<div>Abalone / squid / clams / scallops / mussel</div>NT\$560</div>	