



早餐 午餐 下午茶 晚餐 宵夜
Breakfast Lunch Afternoon Tea Dinner Supper

本餐廳販售之餐點肉品產地說明

The origin of the meat products sold in restaurant

牛肉 ◆ 美國 | 澳洲 | 紐西蘭

Beef: USA, Australia, New Zealand

豬肉 ◆ 台灣 | 荷蘭 | 西班牙

Pork: Taiwan, Netherlands, Spain

本餐廳僅提供瓶裝礦泉水及氣泡水,每人酌收水資 NT\$110+10%

The restaurant serve mineral water and sparkling water at NT\$110+10% per person.



午間套餐

Lunch Set

NT\$1,280+10%/每位

NT\$1,280 per person plus 10% service charge

供應時段 Service Hour 11:30~13:30

特製手工麵包

Home Made Bread

帕瑪火腿襯水耕時蔬佐野梅油醋

Parma Ham Salad with Seasonal Vegetables and Plum Sauce

或 or

炭烤香料松阪豬襯水耕時蔬佐檸檬油醋

Grilled pork Neck Lined with Seasonal Vegetables Served with Lemon Vinaigrette

精燉老菜脯雞肉澄清湯襯綠竹筍與綜合海藻

Double-boiled Chicken Consommé Soup with Preserved Radish,
Green Bamboo Shoots and Mixed Seaweed

或 or

義式鮮蝦濃湯襯無毒鮮蝦

Shrimp Bisque with Fresh Shrimp

雪酪

Sorbet

漁港現流鮮魚襯墨西哥辣味蕃茄細扁麵與烤時蔬

Fresh Fish with Chipotle Tomato Pasta and Grilled Vegetables

或 or

香草烤雞胸襯奶油野菌燉飯與烤時蔬

Grilled Chicken and Mushroom Risotto with Grilled Vegetables

或 or

今日特製主餐

Chef's Special Main Course

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

奇岩套餐

Qiyán Set

NT\$1,580+10% / 每位

NT\$1,580 per person plus 10% service charge

供應時段 Service Hour 11:30~13:30 / 18:00~20:30

特製手工麵包

Home Made Bread

帕瑪火腿襯水耕時蔬佐野梅油醋

Parma Ham with Seasonal Vegetables and Plum Sauce

或 or

炭烤香料松阪豬襯水耕時蔬佐檸檬油醋

Grilled Pork Neck Lined with Seasonal Vegetables Served with Lemon Vinaigrette

精燉老菜脯雞肉澄清湯襯綠竹筍與綜合海藻

Stewed Chicken Consommé Soup with Preserved Radish,
Green Bamboo Shoots and Mixed Seaweed

或 or

義式鮮蝦濃湯襯無毒鮮蝦

Shrimp Bisque with Fresh Shrimp

海膽燉飯 美國干貝 紫蘇葉 鮭魚卵 風乾蕃茄

Sea Urchin Risotto, American Scallops, Perilla Leaves, Salmon Roe, Sun-dried Tomatoes

雪酪

Sorbet

香煎海鱸魚襯慢煮鮑魚佐泰式紅咖哩椰奶醬

Pan-fried Sea Cobia Lined with Abalone Served with Thai-style Red Coconut Curry

或 or

碳烤鯤牧帶骨梅花肉排襯烤鳳梨佐蘋果紅酒醬

Grilled Pork Bone with Grilled Pineapple and Apple Wine Sauce

或 or

舒肥牛小排襯紅洋蔥佐波特紅酒醬(需加價\$300)

Sous-vide Beef Short Ribs with Red Onion and Port Wine Sauce (plus \$300)

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

大地套餐

The Gaia Set

NT\$1,880+10% / 每位

NT\$1,880 per person plus 10% service charge

供應時段 Service Hour 18:00~20:30

特製手工麵包

Home Made Bread

帕瑪火腿襯水耕時蔬佐野梅油醋

Parma Ham with Seasonal Vegetables and Plum Sauce

或 or

炭烤香料松阪豬襯水耕時蔬佐檸檬油醋

Grilled Pork Neck Lined with Seasonal Vegetables Served with Lemon Vinaigrette

精燉老菜脯雞肉澄清湯襯綠竹筍與綜合海藻

Double-boiled Chicken Consommé Soup with Preserved Radish,
Green Bamboo Shoots and Mixed Seaweed

或 or

義式鮮蝦濃湯襯無毒鮮蝦

Shrimp Bisque with Fresh Shrimp

海膽燉飯 美國干貝 紫蘇葉 鮭魚卵 風乾蕃茄

Sea Urchin Risotto, American Scallops, Perilla Leaves, Salmon Roe, Sun-dried Tomatoes

雪酪

Sorbet

舒肥牛小排襯紅洋蔥佐波特紅酒醬

Sous-vide Beef Short Ribs with Red Onion and Port Wine Sauce

或 or

碳烤鯤牧豬金榜肉襯烤鳳梨佐蘋果紅酒醬

Grilled Pork with Grilled Pineapple and Apple Wine Sauce

或 or

挪威香料鮮鮭魚襯海肥蝦與蕃茄莎莎

Grilled Fresh Salmon and Shrimp with Tomato Salsa

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

午間素食套餐

Vegetarian Set / Lunch

NT\$1,280+10% / 每位

NT\$1,280 per person plus 10% service charge

供應時段 *Service Hour* 11:30~13:30

特製手工麵包

Home Made Bread

酥炸野菌田園綜合水耕生菜沙拉佐檸檬油醋醬

Green Salad with Fried Mushroom and Lemon Vinaigrette

精燉牛肝菌蔬菜清湯

Double-boiled Porcini and Vegetable Soup

松露奶油時蔬燉飯

Vegetable Risotto with Truffle

雪酪

Sorbet

碳烤季節時蔬 未來肉排 蘑菇紅酒醬

Grilled Vegetables and Vegan Meat with Vegetarian Tomato Sauce

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

晚間素食套餐

Vegetarian Set / Dinner

NT\$1,880+10% / 每位

NT\$1,880 per person plus 10% service charge

供應時段 *Service Hour* 18:00~20:30

特製手工麵包

Home Made Bread

酥炸植物蛋白魚柳綜合水耕生菜沙拉佐檸檬油醋醬

Green Salad with Fried Golden Vegan Fish Fillet, Lemon Vinaigrette

精燉牛肝菌蔬菜清湯

Double-boiled Porcini and Vegetable Soup

松露奶油時蔬燉飯 碳烤茄汁素肉丸

Vegetable Risotto with Truffle and Grilled Vegan Meatballs, Tomato Sauce

雪酪

Sorbet

碳烤季節時蔬 未來肉排 蘑菇紅酒醬

Grilled Vegetables and Vegan Meat with Vegetarian Tomato Sauce

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

穆斯林友善套餐

Halal Set Menu

NT\$1,880+10% / 每位

NT\$1,880 per person plus 10% service charge

供應時段 Service Hour 11:30~13:30 / 18:00~20:30



特製手工麵包

Home Made Bread

綜合起士瀨水耕時蔬佐野梅油醋

Green Salad with Assorted Cheese Salad and Plum Sauce

酥炸印度雞肉香料餃佐胡麻醬

Deep-fried Chicken Sambusa with Tahini, Indian Style

義式鮮蝦濃湯瀨無毒鮮蝦

Shrimp Bisque with Fresh Shrimp

茄汁時蔬燉飯配烤土耳其牛肉丸

Vegetables Risotto with Grilled Turkish Beef Meatball, Tomato Sauce

雪酪

Sorbet

碳烤蒜味雞胸佐泰式紅咖哩椰奶醬

Grilled Chicken Breast with Coconut Milk Red Curry

或 Or

爐烤美國紐約客牛排瀨紅洋蔥佐波特酒醬

American New Yorker Steak with Red Onion and Port Sauce

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

輕食單點 *Light Meal Menu*

供應時段 *Service Hour 11:30~22:30*

沙拉及湯品 *Salads & Soup*

- 水耕有機花園溫沙拉襯蔓越油醋汁 NT\$320
Chef's Salad with Balsamic Vinegar and Olive Oil
- 茴香奶油鮮蝦濃湯 NT\$280
Creamy Shrimp Bisque with Fennel
- 牛肝菌時蔬清湯 | 素食 NT\$280
Porcini Soup with Seasonal Vegetables (Veggie)

喜歡輕食 *Light Foods*

- 培根牛肉花生醬漢堡配炸薯條 NT\$580
Beef Burger with Bacon, Peanut Butter and French Fries
- 煙燻鮭魚蔬菜披薩配炸薯條 NT\$520
Smoked Salmon Pizza with Vegetables and French Fries
- 義大利臘腸田園披薩配炸薯條 NT\$520
Salami Pizza with French Fries
- 美式炸薯條 | 素食 NT\$260
French Fries (Veggie)
- 大地女神炸雞排配炸薯條 NT\$360
The Gaia Style Fried Chicken Cutlet with French Fries
- 喜歡辣味雞翅/6支 NT\$420
Deep-fried Spicy Chicken Wings
- 英式炸魚薯條 NT\$420
Fish and Chips
- 焗烤皮蛋香料雞肉餅 NT\$380
Tortilla with Baked Preserved Egg Gratin and Chicken
- 青木瓜鮮蝦辣椒脆餅配蕃茄沙沙 NT\$380
Tortilla with Green Papaya and Shrimp with Tomato Salsa

東方美饌 *The Gaia Special*

- 大地川味紅燒牛肉麵(牛肉產地美國) NT\$580
The Gaia's Sichuan Style Beef Noodles (Beef Origin: USA)
- 大地三色繽紛手工水餃/12粒 NT\$360
The Gaia Style Dumplings with Cabbage and Pork
- 老眷村炸醬麵 NT\$320
Jajang Noodles
- 懷舊皮蛋瘦肉粥 NT\$320
Preserved Egg and Lean Pork Congee

以上價格均為新台幣並需外加一成服務費
Prices and quoted in NT dollars and subject to a 10% service charge



大地鉑金輕奢華下午茶
Afternoon Tea of Gaia

雙人下午茶
Afternoon Tea for Two NT\$1,580 +10%

單人下午茶
Afternoon Tea for One NT\$880 +10%

2023.10.25 ~ 2024.03.31

供應時間 *Service Hour* 14:30-17:00

| Salty |

橘香鴨肉沙拉

Salad with duck and orange dressing

鮭魚卵明太子乳酪閃電泡芙

Puffs with salmon roe, mentaiko and cheese cream

西班牙生火腿哈密瓜

Cantaloupe with Spanish Ham

黑金魚子醬蔬菜鹹塔

Savory pie with caviar

烏魚子馬卡龍

Mullet roe flavored macarons

| Sweet |

玫瑰莓果千層酥餅

Mille Feuille with rose and berry mousse

優格香蕉蛋糕

Banana cake

水蜜桃香檳銀耳凍

Tremella jelly with peach sparkling wine sauce

金沙杏仁栗子蒙布朗

Mont Blanc with salted egg yolk cream

法芙娜花椒融岩巧克力

Molten chocolate with Sichuan pepper flavor

特調飲品 *Special*

單點 NT\$350+10% 套餐換購 NT\$99+10%

玫瑰櫻花紫薯歐蕾

Berry Blush Infusion Iced Tea with Orange

黑芝麻伯爵拿鐵

Camomile & Spearmint Tea Soda

唐寧茶 *TWININGS*

英倫早餐茶

Classic Black Tea

皇家伯爵茶

Earl Grey Tea

沁心薄荷茶

Pure Peppermint

草莓芒果茶

Strawberry & Mango Tea

四紅果茶

Four Red Fruits Tea

咖啡 *Coffee*

美式咖啡

Americano

拿鐵咖啡

Latte

卡布奇諾

Cappuccino

新鮮果汁 *Fresh Juice*

柳橙汁

Orange Juice

葡萄柚汁

Grapefruit Juice

檸檬汁

Lemon Juice