



早餐

Breakfast

午餐

Lunch

下午茶

Afternoon Tea

晚餐

Dinner

宵夜

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

Beef: USA/ Australia

豬肉 ◆ 西班牙 | 荷蘭 | 台灣 | 丹麥

Pork: Spain/ Netherlands/ Taiwan/ Denmark

午間套餐 *Lunch Set*



NT\$1,080+10%/每位 *NT\$1,080 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

| 前菜 | *Appetizer*

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 Matsusaka Pork Lined with Seasonal Vegetables Served with Lemon Vinaigrette

| 湯品 | *Soup*

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 Shrimp

雪酪

Sorbet



| 主菜 | *Main Course*

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 Risotto with Mushrooms and Grilled Vegetables

或 *or*

今日特製主餐

Chef Special Main Course

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice



奇岩套餐 *Qiyān 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

| 前菜 | *Appetizer*

帕瑪火腿襯水耕時蔬佐野梅油醋

Parma Ham with Seasonal Vegetables and Plum Sauce Salad

或 *or*

炭烤香料松阪豬襯水耕時蔬佐檸檬油醋

Grilled Matsusaka Pork Lined with Seasonal Vegetables Served with Lemon Vinaigrette

| 湯品 | *Soup*

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 Shrimp



| 燉飯 | *Risotto*



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

| 主菜 | *Main Course*

香煎海鱸魚襯慢煮鮑魚佐泰式紅咖哩椰奶醬

Pan-fried sea squid lined with abalone served with Thai-style red curry and coconut milk sauce

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

| 前菜 | *Appetizer*

帕瑪火腿襯水耕時蔬佐野梅油醋

Parma Ham with Seasonal Vegetables and Plum Sauce Salad

或 *or*

炭烤香料松阪豬襯水耕時蔬佐檸檬油醋

Grilled Matsusaka Pork Lined with Seasonal Vegetables Served with Lemon Vinaigrette

| 湯品 | *Soup*

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 Shrimp



| 燉飯 | *Risotto*



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

| 主菜 | *Main Course*

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*

碳烤靚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



素食套餐·午間 *Vegetarian Set / Lunch*



NT\$1,080+10% / 每位 *NT\$1,080 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

Fried Mushroom Salad with Lemon Vinaigrette

精燉牛肝菌蔬菜清湯

Stewed Mushroom and Vegetables 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 Dressed and Baked Zucchini with Vegetarian Tomato Sauce

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice



素食套餐·晚間 *Vegetarian Set / Dinner*



NT\$1,580+10% / 每位 NT\$1,580 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

Fried Golden Veggie Fish Fillet Salad with Lemon Vinaigrette

精燉牛肝菌蔬菜清湯

Stewed Mushroom and Vegetables Soup

松露奶油時蔬燉飯 碳烤茄汁素肉丸

Vegetable risotto with Truffle and Grilled Veggie Meatballs with Tomato Sauce

雪酪

Sorbet

碳烤季節時蔬 未來肉排 蘑菇紅酒醬

Grilled Vegetables Dressed and Baked Zucchini with Vegetarian Tomato Sauce

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice



套餐佐餐飲品 *Drinks*

■ 咖啡 *Coffee*

義式濃縮咖啡

Espresso

美式咖啡

Americano

拿鐵咖啡

Café Latte

卡布奇諾咖啡

Cappuccino

■ 新鮮果汁 *Fresh Juice*

柳橙汁

Orange Juice

葡萄柚汁

Grapefruit Juice

檸檬汁

Lemon Juice

■ 茶類 *Tea*

紅茶

Black Tea

綠茶

Green Tea

烏龍茶

Oolong 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





TWININGS

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大地永續漫旅下午茶


the Gaia
TAIPEI

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

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



TWININGS
OF LONDON
SINCE 1706

供應時間 *Services Hour 14:30-17:00*

即日起 ~ 2023.05.07

| Salty |

大地花園沙拉佐薄荷檸檬晶球

Earth Garden Salad with Mint Tea and Lemon Bubbles

法式豬肉醬普切塔草莓芒果晶球

Bruschetta with Pork Sauce and Strawberry Mango Tea Bubbles

鮮蔬海味貝殼麵薑芒綠茶泡泡

Italian Shell Pasta with Seafood Sauce and Mango & Ginger Green Tea Bubbles

紫蘇梅雞肉手工佛卡夏

Focaccia with perilla and chicken

義式薄片披薩

Pizza

| Sweet |

胭脂霓虹輕乳酪

Berry Blush Infusion Cheese Cake

晨光洋甘菊晶凍

Budding Meadow Camomile Jelly

四紅花果巧克力慕斯

4 Red Fruit Tea Chocolate mousse

焦糖堅果塔

Caramel and Nut Cookies

柑橘泡芙

Orange Puffs

橙香舒芙蕾搭配香草冰淇淋

Orange Souffle With Vanilla Ice Cream

特調飲品 *Special*

單點 *NT\$350+10%* 套餐換購 *NT\$80+10%*

胭脂莓果橙香冰茶

Berry Blush Infusion Ice Tea with Orange

菊香薄荷檸檬微氣泡

Camomile & Spearmint Tea Soda

唐寧茶 *TWININGS Tea*

英倫早餐茶

Classic Black Tea

皇家伯爵茶

Earl Grey Tea

沁心薄荷茶

Pure Peppermint Tea

草莓芒果茶

Strawberry & Mango Tea

四紅果茶

Four Red Fruits Tea

咖啡(冰/熱) *Coffee (I/H)*

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



輕食單點 *Light Meal Menu*

供應時段 *Service Hour* 11:30~22:30

●沙拉輕食 *Salads & Light Foods*

主廚特製花園沙拉襯油醋汁 NT\$320
Chef's Salad with Balsamic and Olive Oil

牛肉漢堡/炒蛋配炸薯條/鹹鴨蛋荷蘭醬 NT\$580
Beef hamburger / scrambled eggs with French Fries / salted egg and hollandaise

燻鮭魚義式臘腸披薩/炸薯條/鹹鴨蛋荷蘭醬 NT\$480
Smoked Salmon & salami Pizza with French Fries / salted egg and hollandaise

●東方美饌 *The Gaia Special*

大地主廚特製川味紅燒牛肉麵(美國) NT\$580
The Gaia Chuan Style U. S. Beef Noodle Soup

精選手工水餃 NT\$320
Dumplings with Cabbage and Ground Pork

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



穆斯林套餐 *Muslim Set*



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

綜合起士襯水耕時蔬佐野梅油醋

Mixed Cheese Salad with Vegetables and Plum Sauce

酥炸印度雞肉香料餃佐胡麻醬

Deep fried Indian Chicken Sambusa with Tahini

義式鮮蝦濃湯襯無毒鮮蝦

Shrimp Bisque with Shrimp

茄汁時蔬燉飯配烤土耳其牛肉丸

Vegetables risotto with tomato sauce and Grilled Turkish Beef Meatball

雪酪

Sorbet

碳烤蒜味雞胸佐泰式紅咖哩椰奶醬

Pan Fried Chicken Breast with Curry Sauce

或 *Or*

爐烤美國紐約客牛排襯紅洋蔥佐波特酒醬

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



飲品 Drinks

供應時段 *Service Hour* 11:30~22:30

●咖啡 *Coffee*

義式濃縮咖啡 *Espresso* NT\$180

義式特濃咖啡 *Double Espresso* NT\$220

美式咖啡 *Americano* (熱 *Hot*/冰 *Iced*) NT\$200

拿鐵咖啡 *Latte* (熱 *Hot*/冰 *Iced*) NT\$220

卡布奇諾咖啡 *Cappuccino* (熱 *Hot*/冰 *Iced*) NT\$220

●新鮮果汁 *Fresh Juice* / 杯 *Glass*

柳橙汁 *Orange Juice* NT\$180

葡萄柚汁 *Grapefruit Juice* NT\$180

檸檬汁 *Lemon Juice* NT\$180

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飲品 *Drinks*

供應時段 *Service Hour* 11:30~22:30

● 茶類 *Tea*

皇家伯爵茶 **TWININGS** *Earl Grey Tea* NT\$250

沁心薄荷茶 **TWININGS** *Pure Peppermint* NT\$250

草莓芒果茶 **TWININGS** *Strawberry & Mango Tea* NT\$250

四紅果茶 **TWININGS** *Four Red Fruits Tea* NT\$250

紅茶 *Black Tea* NT\$200

綠茶 *Green Tea* NT\$200

烏龍茶 *Oolong Tea* NT\$200

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



飲品 Drinks

供應時段 *Service Hour* 11:30~22:30

● 氣泡水 & 礦泉水 *Sparkling Water & Mineral Water*

沛綠雅 330ml *Perrier* NT\$160

聖沛黎洛 1000ml *San Pellegrino* NT\$320

愛維養 750ml *Evian* NT\$280

● 軟性飲料 *Soft Drinks*

可口可樂 *Coke* NT\$120

雪碧 *Sprite* NT\$120

以上價格均為新台幣並需外加一成服務費
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酒類 *Alcoholic Beverage* 供應時段 *Service Hour* 11:30~22:30

● 啤酒 *Beer*

台灣金牌啤酒 (330ml) *Taiwan Golden Medal* NT\$160

台灣金牌啤酒 (600ml) *Taiwan Golden Medal* NT\$220

海尼根啤酒 (650ml) *Heineken* NT\$250

朝日啤酒 (633ml) *Asahi* NT\$250

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



氣泡酒 *Sparkling Wine*

供應時段 *Service Hour*

11:30~22:30

- | | | |
|---------------------------|---|------------|
| 050 法國 庫克香檳 | <i>France Krug Champagne Vintage Brut</i> | NT\$13,000 |
| 051 義大利 波特嘉年份級氣泡酒 | <i>Italy Bottega Brut Millesimato Sparkling Wine</i> | NT\$1,600 |
| 052 西班牙 花格星空分子氣泡酒 (晶鑽藍) | <i>Spain Fogoso Sparkling Wine (Blue)</i> | NT\$1,500 |
| 056 義大利 蒙特洛山丘蜜思嘉氣泡酒 | <i>Rive Della Chiesa Moscato Dolce Sparkling Wine</i> | NT\$1,400 |
| 054 法國 克萊喜水蜜桃風味氣泡酒 | <i>France Creation Peach Sparkling Wine</i> | NT\$1,200 |
| H 法國 克萊喜水蜜桃風味氣泡酒(杯) | <i>France Creation Peach Sparkling Wine (Glass)</i> | NT\$320 |

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



白葡萄酒 *White Wine* 供應時段 *Service Hour* 11:30~22:30

- 040 | 2009 法國 庫特一級酒莊貴腐甜酒 NT\$5,900
France Chateau Coutet Premier Cru
- 044 | 2018 法國波爾多 維紐堡白葡萄酒 NT\$1,600
Italy Bottega Bordeaux Chateau Vignol Blanc
- 045 | 2018 智利 維奧酒莊 夏多內白酒 NT\$1,200
Fogoso Chile VEO Chardonnay
- 047 | 2020 法國 一石二鳥白葡萄酒 NT\$1,200
France Two Birds One Stone White
- H | 2020 法國 一石二鳥白葡萄酒(杯) NT\$320
France Two Birds One Stone White (Glass)

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



紅葡萄酒 Red Wine

供應時段 Service Hour 11:30~22:30

- 040 | 2014 法國勃根地 夏維隆酒莊 布塞羅夜聖喬治紅酒 NT\$4,200
Burgundy Nuits-Saint-Georges 1er Cru Les Bousselfots, 2014
- 045 | 2015 法國 歐佩扎特城堡聖愛美濃特級紅葡萄酒 NT\$3,800
Ch. Haut Pezat Saint Emilion Grand Cru, 2015
- 044 | 2014 法國 勃根地 露蒂夢酒莊(天地人) 拉都瓦紅酒 NT\$3,200
Burgundy Lou Dumont Ladoix, 2014
- 046 | 2020 法國 古亭特級精選紅葡萄酒 NT\$3,200
Les Courtines Grande Réserve Rouge, 2020
- 047 | 2015 義大利 羅娜 奇揚地經典紅葡萄酒 NT\$2,500
LORNANO Lornano Chianti Classico D.O.C.G.
- G | 2015 西班牙 大地精選亞曼薩 希哈/紅格納希紅酒 NT\$2,000
Spain Almansa Denominacion de Origen Garnacha Tintorera and Syrah
- 014 | 2015 德國 范根堡丹菲特高級甜紅酒 NT\$1,600
Germany Valckenberg Dornfelder, 2015
- 019 | 2021 智利 山神 卡本內蘇維翁紅酒 NT\$1,200
Chile TUNUPA Cabernet and Sauvignon, 2021
- H | 2021 智利 山神 卡本內蘇維翁紅酒(杯) NT\$320
Chile TUNUPA Cabernet and Sauvignon, 2021 (Glass)

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

