



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

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

| 前菜 | *Appetizer*

北海道干貝 綜合生菜沙拉 酪梨慕司

Pan-fried Scallop, Mix Lettuce Salad, Avocado mousse

或 *or*

油封鴨腿肉 黃瓜沙拉 炸馬鈴薯皮 中東芝麻醬 起司泡泡

Duck confit, Cucumber salad, Deep fried Potato, Tahini, Cheese foam

| 湯品 | *Soup*

主廚特製例湯

Chef Special Soup





| 主菜 | *Main Course (5 選 1)*

香料烤透抽 辣味蕃茄海鮮醬 義大利圓麵

Roast Spice Squid, Spicy Tomato and Seafood Sauce, Spaghetti

味噌松阪豬 松露菌菇燉飯 烤時蔬

Grilled Matsusaka Pork with Miso sauce, Risotto with Mushroom and Truffle Sauce, Grilled Vegetables

阿爾薩斯燉豬腳 手工肉腸 法式芥菜蘋果醬 烤時蔬

Alsace pork knuckle with sauerkraut, Home made Sausage, Dijon Mustard and Apple sauce, Grilled

嫩肩里肌牛排 橄欖梅乾菜醬 烤時蔬

Grilled U. S. TOP Blade Steak, Olives and Preserved vegetable sauce, Grilled Vegetables

基隆坎仔頂鮮魚 綜合海鮮 奶油菠菜麵疙瘩 炸海苔

Seasonal fresh fish, Mixed seafood, Spinach Gnocchi with Cream Sauce, Deep fried Seaweed

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 / 17:30~20:30

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

田園沙拉配自製瑞可達起士 甜菜根脆片

Mixed Lettuce salad with Homemade ricotta cheese and Beetroot crisps

| 前菜 | *Appetizer*

炙燒油封花枝 香料鮮蝦佐蕃茄莎莎醬 金棗醬

Cuttlefish Confit, herds Shrimp with tomato salsa, Kumquat dressing

或 *Or*

嫩煎犢牛菲力佐鮪魚酸豆醬

Pan-fried Veal tenderloin with Tuna and mayonnaise, tamarind sauce

| 湯品 | *Soup*

佛手瓜濃湯配櫻花蝦 干貝

Cream of Chayote soup with Sakura Shrimp, Scallop

| 燉飯 | *Risotto*

南瓜燉飯配帕瑪火腿 青醬

Risotto with Pumpkin sauce and Parma ham, basil pesto





雪酪

Sorbet

| 主菜 | *Main Course*

法式紅酒燉羊腿配馬鈴薯泥 三星蔥綠油 法式芥茉蘋果乳泡

Braised Lamb oyster with red wine sauce and Potato mash, shallot oil, Dijon Mustard and Apple foam

或 *Or*

香煎海鱸魚 慢煮鮑魚佐檸檬奶油魚卵醬

Pan-fried Cobia fish, Abalone with Lemon Cream sauce and Lumpfish Caviar

或 *Or*

舒肥牛小排配威士忌鵝肝慕司醬 桑椹醬汁(需加價\$300)

Sous vide U. S. choice beef ribs with Foie gras paste mousse and Whisky Cream sauce, mulberry red wine sauce(plus \$300)

或 *Or*

碳烤伊比利豬腰眼肉配鳳梨胡蘿蔔泥佐香蔥紅露酒醬(需加價\$300)

Grilled Pork Pluma with pineapple, carrot puree hallot and hungluli chiew 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\$2,380+10% / 每位 *NT\$2,380 per person plus 10% service charge*

供應時段 *Service Hour* 17:30~20:30

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

田園沙拉配自製瑞可達起士 甜菜根脆片

Mixed Lettuce salad with Homemade ricotta cheese and Beetroot crisps

| 前菜 | *Appetizer*

碳烤澎湖小卷佐蛋黃醬 烏魚子 糖漬檸檬皮

Charcoal grill Neritic Squid with hollandaise and mullet roe, candied peels

| 湯品 | *Soup*

精燉法式雞肉澄清湯配炙燒雞胸 烤白菜 炸牛肝菌菇

Stewed Chicken Consommé soup with Roast Chicken breast, baby Cabbage, Crispy Porcini

| 燉飯 | *Risotto*

南瓜燉飯配烤午仔魚一夜干 羅勒青醬

Risotto with Pumpkin sauce and Grilled Threadfin, basil pesto

雪酪

Sorbet





| 主菜 | *Main Course*

香煎紅石斑魚 根島蝦佐茴香醬汁

Pan-fried Groper fish and Shrimp with Fennel sauce

或 *Or*

爐烤美國特選肋眼心牛排佐甜菜根松露莎莎醬 紅酒醬汁

Grilled U. S. Prime rib eye steak with Beetroot and truffle salsa, red wine sauce

或 *Or*

爐烤美國特級肋眼上蓋肉佐法式芥菜蘋果乳泡 (需加價\$200)

Grilled U. S. Prime rib eye cap steak with Dijon Mustard and Apple foam, red wine sauce (plus \$200)

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

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

酥炸牛肝菌 巴薩米哥醋膏 田園綜合生菜 香蘋果醋汁

Crispy Porcini, Balsamic glaze, Mix Lettuce Salad with Apple Wine Vinegar Sauce

精燉野菇蔬菜清湯

Stewed Mushroom and Vegetables Soup

碳烤季節蔬菜盤 焗烤櫛瓜鑲蕃茄素肉醬

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* 17:30~20:30

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

酥炸牛肝菌 巴薩米哥醋膏 田園綜合生菜 香蘋果醋汁

Crispy Porcini, Balsamic glaze, Mix Lettuce Salad with Apple Wine Vinegar Sauce

精燉野菇蔬菜清湯 香煎杏鮑菇 山藥泥

Stewed Mushroom and Vegetables Soup, Pan-fried King Oyster Mushrooms, Yam puree

清炒天使細麵佐松露醬 茄子泥

Angel Hair Pasta with Truffle Sauce and Eggplant Puree

碳烤季節蔬菜盤 焗烤櫛瓜鑲蕃茄素肉醬

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

菊香薄荷茶
Camomile & Spearmint Tea

草莓芒果茶
Strawberry & Mango Tea

四紅果茶
Four Red Fruits Tea





環遊世界下午茶 Travel Route Afternoon Tea



🕒 供應時間: Service Hour 14:30pm~17:00pm

雙人下午茶 **NT\$1,280+10%**
Afternoon tea for two **NT\$1,280+10%**

單人下午茶 **NT\$680+10%**
Afternoon tea for one **NT\$680+10%**



 鹹點 *Canapes*

 印度-三角綠咖哩餃
India-Indian Curry Dumplings

 比利時-抱子甘藍培根小漢堡
Belgium-Brussels Sprout Burgers

 西班牙-西班牙烘蛋
Spain-Spanish Baked Eggs

 墨西哥-墨椒莎莎酪梨鮮蝦杯
Mexico-Chipotle Salsa Avocado Shrimp Cups

 古巴-古巴三明治
Cuba-Cuban Sandwich

 甜點 *Dessert*

 法國-艾菲爾檸檬鐵塔
France-Eiffel Lemon Tower

 日本-抹茶栗子羊羹
Japan-Matcha Chestnut Yokan

 義大利-帶我走提拉米蘇
Italy-Take Me Away Tiramisu

 西班牙-聖地牙哥杏仁蛋糕
Spain-Santiago Almond Cake

 美國-紐約藍莓乳酪
USA-New York Blueberry Cheese

 台灣-珍珠奶茶舒芙蕾
Taiwan-Pearl Milk Tea Soufflé

 飲料(擇2) *Drink (Choose 2)*

唐寧茶 *TWININGS Tea*

英倫早餐茶
Classic Black Tea

皇家伯爵茶
Earl Grey Tea

草莓芒果茶
Strawberry & Mango Tea

沁心薄荷茶
Pure Peppermint Tea

菊香薄荷茶
Camomile & Spearmint Tea

四紅果茶
Four Red Fruits Tea

咖啡(冰/熱) *Coffee (I/H)*

美式咖啡(冰/熱)
Americano Coffee (I/H)

拿鐵咖啡(冰/熱)
Latte (I/H)

卡布奇諾(冰/熱)
Cappuccino (I/H)

新鮮果汁 *Fresh Juice*

柳橙汁
Orange Juice

葡萄柚汁
Grapefruit Juice

檸檬汁
Lemon Juice



異國飲品

Drink



保加利亞-覆盆玫瑰花果釀
Bulgarians - Rose Tea Infused with Raspberry
套餐換購價/*NT\$80*
單點價/*NT\$285*



中國-迷迭香荔枝果釀烏龍
China - Oolong Tea Infused with Rosemary and Lychee
套餐換購價/*NT\$80*
單點價/*NT\$285*



輕食單點 *Light Meal Menu*

供應時段 *Service Hour* 11:30~22:30

●沙拉 *Salads*

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

●輕食 *Light Foods*

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

●燉飯 / 義大利麵 *Risotto and Pasta*

羅勒青醬燉飯配季節鮮魚 *NT\$580*
Risotto with Pesto Sauce and Seasonal fresh fish

細扁麵佐花椒奶油醬汁配香煎翼板牛肉 *NT\$580*
Linguine with Sichuan peppercorn cream sauce and Pan-fried U.S. Choice Flat Iron Steak

●東方美饌 *The Gaia Special*

大地主廚特製川味紅燒牛肉麵(美國) *NT\$480*
The Gaia Chuan Style U. S. Beef Noodle Soup

精燉雞湯蔬菜麵(土雞腿/舒肥雞胸) *NT\$420*
Stewed Chicken broth with Vegetable Noodle Soup (Chicken legs / sous vide chicken breast)

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 / 17:30~20:30

開胃小品

Amuse-Bouche

特製手工麵包

Home Made Bread

田園沙拉配自製瑞可達芝士 甜菜根脆片

Mixed Lettuce salad with Homemade ricotta cheese and Beetroot crisps

酥炸印度雞肉香料餃配中東芝麻醬

Deep fried Indian Chicken Sambusa with Tahini

佛手瓜濃湯配櫻花蝦 干貝

Cream of Chayote soup with Sakura Shrimp, Scallop

南瓜燉飯配烤土耳其牛肉丸

Risotto with Pumpkin sauce and Grilled Turkish Beef Meatball

雪酪

Sorbet

香料烤雞胸佐咖哩醬

Herbs Marinade Pan Fried Chicken Breast with Curry Sauce

或 *Or*

爐烤紐西蘭菲力牛排佐松露莎莎醬

Grilled N.Z. Fillet Steak with Truffle salsa

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

菊香薄荷茶 **TWININGS** *Camomile & Spearmint Tea* 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
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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

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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
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氣泡酒 *Sparkling Wine*

供應時段 *Service Hour* 11:30~22:30

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

