

# 午間套餐

## Lunch Set Menu

🕒 供應時間: *Service Hour 11:30-14:00*  
(含 前菜/湯品/主餐/甜點/飲料)



### 🍃 前菜 *Appetizer*

酥炸小卷 配雙色蕃茄沙拉、桑椹珍珠  
*Crispy neritic squid and tomato salads with basil pesto, mulberry caviar*

或 *Or*

凱薩沙拉 配芥末叉燒肉、迷迭香煙  
燻溏心蛋(台灣)

*Classic Caesar salads with sous vide Chashu and Dijon Mustard, Rosemary smoke ramen egg (Taiwan)*

### 🍲 湯品 *Soup*

主廚特製例湯  
*Chef Special Soup*





 主菜 *Main Course*

碳烤松阪豬 配鳳梨胡蘿蔔泥  
佐香蔥鴨肝紅露酒醬(西班牙)  
*Grilled Matsusaka Pork with Duck liver,  
shallot and hungluf chiew wine sauce, pineapple,  
carrot puree (Spain)*

或 Or

香煎青衣魚、北海道干貝  
配炒地瓜葉 佐紅椒堅果醬  
*Pan-fried Parrotfish, Scallop with nut red pepper sauce  
and sweet potato leaves hazelnut butter*



 甜點 *Dessert*

協奏曲(白巧克力/馬士卡邦起士)  
*concerto(White chocolate / Mascarpone cheese)*

或 Or

太妃洋梨(焦糖洋梨/太妃慕斯)  
*Toffee Pear(Caramelized Pears / Toffee Mousse)*

 飲料 *Drink*

咖啡 或 茶 或 新鮮果汁  
*Coffee or Tea or Fresh juice*

每客 *NT\$980* 另加一成服務費  
*NT\$980 per person plus 10% service charge*



# 奇岩套餐

## Qiyán Set Menu

🕒 供應時間: *Service Hour*  
11:30pm~14:00pm / 17:30pm~21:00pm

(含 開胃小品/前菜/湯品/燉飯/雪酪/主餐/甜點/飲料)

### 🍃 前菜 *Appetizer*

酥炸小卷 配雙色蕃茄沙拉、桑椹珍珠

*Crispy neritic squid and tomato salads with basil pesto, mulberry caviar*

或 Or

凱薩沙拉 配芥末叉燒肉、迷迭香煙燻溏心蛋(台灣)

*Classic Caesar salads with sous vide Chashu and Dijon Mustard,*

*Rosemary smoke ramen egg(Taiwan)*



### 🍲 湯品 *Soup*

主廚特製例湯

*Chef Special Soup*

或 Or

洋蔥濃湯 配蕃茄牛肉普切塔(美國)

*Cream of Onion soup*

*with Tomato salsa and beef(U.S) Bruschetta*



### 🍷 燉飯 *Risotto*

茴香蟹肉燉飯 配鹹鴨蛋碎

*Risotto with Crab fennel sauce and salted egg*

### 🍷 雪酪 *Sorbet*

檸檬冰沙

*Lemon Sorbet*



 主菜 *Main Course*

碳烤松阪豬 配鳳梨胡蘿蔔泥 佐香蔥鴨肝紅露酒醬(西班牙)  
*Grilled Matsusaka Pork with Duck liver, shallot and hungluh chiew wine sauce, pineapple, carrot puree(Spain)*

或 Or

香煎青衣魚、北海道干貝 配炒地瓜葉 佐紅椒堅果醬  
*Pan-fried Parrotfish, Scallop with nut red pepper sauce and sweet potato leaves hazelnut butter*



 主菜 *Main Course*

嫩煎玉米雞 配松露玉米泥  
佐山胡椒紅酒醬汁(需加價\$300)  
*Pan-fried native chicken with mountain pepper red wine sauce and truffle corn mash (plus \$300)*

或 Or

紅麴葡萄酒慢燉澳洲和牛頰肉  
配炸牛蒡、馬鈴薯泥(需加價\$300)  
*Braised Australian Wagyu Beef meat with anka wine sauce and crispy burdock, potato mash (plus \$300)*

或 Or

爐烤美國特選濕式熟成紐約客牛排(8 oz)  
(需加價\$300)  
*Grilled U.S. Choice New Yorker Steak (8 oz) (plus \$300)*



 甜點 *Dessert*

協奏曲(白巧克力/馬士卡邦起士)  
*concerto(White chocolate / Mascarpone cheese)*

或 Or

太妃洋梨(焦糖洋梨/咖啡脆餅/太妃慕斯)  
*Toffee Pear(Caramelized Pears / Coffee shortbread / Toffee Mousse)*

 飲料 *Drink*

咖啡 或 茶 或 新鮮果汁  
*Coffee or Tea or Fresh juice*



每客 *NT\$1,280* 另加一成服務費  
*NT\$1,280 per person plus 10% service charge*

# 大地套餐

## The Gaia Set Menu

🕒 供應時間: *Service Hour*  
11:30pm~14:00pm / 17:30pm~21:00pm

(含 開胃小品/前菜/湯品/燉飯/雪酪/主餐/甜點/飲料)



### 🍃 前菜 *Appetizer*

冰鮮根島生態蝦 配胡蘿蔔、鳳梨美乃滋、烏魚子碎  
*Prawn with carrot and pineapple mayonnaise, mullet roe*

或 Or

碳烤香料醃漬竹筍、生火腿配自製瑞可塔起司、  
綜合生菜佐香蘋果醋汁(西班牙)

*Grilled mixed herbs bamboo shoots, prosciutto and homemade ricotta cheese,  
mix lettuce with apple wine vinegar sauce(Spain)*

### 🍲 湯品 *Soup*

精燉老母雞湯 配豆漿、油條、蛤蜊、白菜  
*Stewed chicken broth soup with soy milk, you tiao, clams, baby cabbage*

### 🍲 燉飯 *Risotto*

茴香蟹肉燉飯 配鹹鴨蛋碎  
*Risotto with Crab fennel sauce and salted egg*

### 🍷 雪酪 *Sorbet*

檸檬冰沙  
*Lemon Sorbet*



 主菜 *Main Course*

爐烤美國特級肋眼牛排 佐松露野菇醬(6 oz)  
*Grilled U. S. Prime rib eye steak with red wine sauce and truffle salsa(6oz)*

或 Or

香煎圓鱈 佐蕃茄紫蘇梅莎莎醬、香料奶油麵包酥  
*Pan-fried cod fish with perilla plum and tomato salsa, herbs bread butter*

或 Or

爐烤法式羊排 佐煙燻蒜泥、巴西里醬汁、  
波特酒醬汁(紐西蘭)  
*Grilled lamb chops with smoked garlic puree, parsley sauce  
and port wine sauce (New Zealand)*



 甜點 *Dessert*

大地日出(栗子/抹茶蛋糕)  
*Sunrise Earth(chestnut / matcha cake)*

或 Or

協奏曲(白巧克力/馬士卡邦起士)  
*concerto(White chocolate / Mascarpone cheese)*

或 Or

太妃洋梨(焦糖洋梨/太妃慕斯)  
*Toffee Pear(Caramelized Pears / Toffee Mousse)*

 飲料 *Drink*

咖啡 或 茶 或 新鮮果汁  
*Coffee or Tea or Fresh juice*



每客 *NT\$1,880* 另加一成服務費  
*NT\$1,880 per person plus 10% service charge*



# 素食套餐

## Vegetarian Set Menu

供應時間 : *Service Hour 11:30am~14:00pm / 17:30pm~21:00pm*

開胃小品

*Amuse-Bouche*

碳烤香料醃漬竹筍配自製瑞可塔起司、綜合生菜、香蘋果醋汁  
*Grilled Mixed Herbs Bamboo Shoots and Homemade Ricotta cheese, Mix  
Lettuce with Apple Wine Vinegar Sauce*

精燉野菇蔬菜清湯配酥炸牛肝菌  
*Stewed Mushroom and Vegetables Soup with Crispy Porcini*

清炒天使細麵佐松露醬、茄子泥  
*Angel Hair Pasta with Truffle Sauce and Eggplant Puree*

檸檬冰沙

*Lemon Sorbet*

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*

主廚特製甜點

*Chef Special Desserts*

咖啡或茶

*Coffee or tea*

每客 *NT\$1,580+10% sc*  
*NT\$1,580 per person plus 10% service charge*

# 輕食單點

## Light Meal Menu

供應時間 : Service Hour 11:30am~21:00pm

### 沙拉 *Salads*

凱撒沙拉佐煙燻鮭魚 .....NT\$350  
*Caesar Salad with Smoked Salmon*

主廚特製花園沙拉襯油醋汁.....NT\$280  
*Chef's Salad with Balsamic and Olive Oil*

### 湯 *Soups*

松露野菇濃湯.....NT\$280  
*Cream of Truffle and Mushroom Soup*

南瓜濃湯.....NT\$220  
*Pumpkin Soup*

### 輕食 *Light Foods*

總匯三明治附薯條.....NT\$350  
*Club Sandwich with French Fries*

現炸薯條附起士醬 .....NT\$240  
*French Fries with Cheese Sauce*

 辣味鮮蝦起士手工脆餅.....NT\$320  
*Spicy Shrimp and Mozzarella Cheese Quesadilla*

酥脆綜合海鮮拼盤佐塔塔醬.....NT\$380  
*Deep Fried Mixed Seafood with Tartar Sauce*

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*



# 輕食單點

## Light Meal Menu

供應時間 : Service Hour 11:30am~21:00pm

### 燉飯 / 義大利麵 *Risotto and Pasta*

南瓜野菇燉飯配帕瑪火腿及堅果.....NT\$420

*Pumpkin Risotto With Mushroom and Prosciutto , Nut*

松露野菇燉飯配溫泉蛋.....NT\$390


*Risotto with Mushroom and Truffle Sauce , Poached Egg*

羅勒青醬燉飯配香料烤魷魚.....NT\$580

*Risotto with Pesto Sauce and Roast Spice Squid*

寬板麵佐醇酒野菇鴨肝醬.....NT\$380

*Fettuccine with Liver Mousse and Whisky Mushroom Cream Sauce*

 辣味蕃茄義大利麵配根島生態蝦、墨魚.....NT\$390

*Spaghetti with Spicy Tomato Sauce and Prawn , Squids*

義大利麵佐牛菌菇野菇醬配香料雞肉 .....NT\$420

*Spaghetti with Mushroom , Porcini Sauce and Mixed Herbs Chicken*

### 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*

精緻手工水餃 .....NT\$320

*Dumplings with Cabbage and Ground Pork*

大地皮蛋瘦肉粥 .....NT\$350

*The Gaia Congee with Ground Pork and Century Egg*

季節水果盤 .....NT\$280

*Seasonal Fruits*

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*

# 單點菜單

## A La Carte Menu

供應時間 : Service Hour 11:30~14:00 / 17:30~21:00

### 主菜 Main Courses

碳烤松阪豬配鳳梨胡蘿蔔泥佐香蔥鴨肝紅露醬汁.....NT\$580

*Grilled Matsusaka Pork with Duck liver, shallot and  
hunglueh chiew wine sauce, pineapple, carrot puree*

香煎青衣魚、北海道干貝配炒地瓜葉佐紅椒堅果醬.....NT\$580

*Pan-fried Parrotfish, Scallop with nut red pepper sauce and  
sweet potato leaves hazelnut butter*

嫩煎玉米雞配松露玉米泥佐山胡椒紅酒醬汁 .....NT\$780

*Pan-fried native chicken with mountain pepper red  
wine sauce and truffle corn mash*

紅麴葡萄酒慢燉澳洲和牛頰肉配炸牛蒡、馬鈴薯泥 .....NT\$780

*Braised Australian Wagyu Beef meat with anka wine sauce  
and crispy burdock, potato mash*

爐烤美國特選濕式熟成紐約客牛排(8 oz).....NT\$780

*Grilled U.S. Choice New Yorker Steak(8 oz)*

爐烤美國特級肋眼牛排佐松露野菇醬(6 oz).....NT\$980

*Grilled U. S. Prime rib eye steak with red wine sauce  
and truffle salsa(6 oz)*

香煎圓鱈佐蕃茄紫蘇梅莎莎醬、香料奶油麵包酥.....NT\$980

*Pan-fried cod fish with perilla plum and tomato salsa,  
herbs bread butter*

爐烤法式羊排佐煙燻蒜泥、巴西里醬汁、波特酒醬汁.....NT\$980

*Grilled lamb chops with smoked garlic puree, parsley sauce  
and port wine sauce*

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

# 單人下午茶

## Single Afternoon Tea

供應時間 : Service Hour 14:30pm~17:00pm

### 甜點 Desserts

草莓馬卡龍  
*Strawberry Macaon*

法式甜桃軟糖  
*Nectarines Fruit Jelly*

紅麴餅乾  
*Monascus Cookies*

蘭姆葡萄巧克力餅乾  
*Rum Raisin Cacao Sandwich*

黃豆抹茶慕斯蛋糕  
*Matcha Soy Mousse*

法式豆漿烤布蕾  
*Soy Milk Burnt Cream*

荔枝生乳酪  
*Lychee Rara Cheese cake*

瑪德蓮蛋糕  
*Madeleine*

蔓越莓司康  
*Cranberry Scones*

### 鹹點 Canapes

碳烤 B.B.Q 肉醬三明治  
*Grilled Sandwich with B.B.Q Pork Sauce*

松露野菇雞肉沙拉盅  
*Chicken and Mushrooms Salad cups with Truffle Salsa*

蕃茄鮮蝦酪梨慕斯杯  
*Shrimp and Tomato Salsa with Avocado Mousse*

芥菜叉燒肉起司可頌  
*Chashu Croissant with Dijon Mustard and Cheddar Cheese*

### 飲料(擇 1) Drink (Choose 1)

#### 唐寧茶 TWININGS Tea

英倫早餐茶  
*Classic Black Tea*

沁心薄荷茶  
*Pure Peppermint Tea*

皇家伯爵茶  
*Earl Grey Tea*

菊香薄荷茶  
*Camomile & Spearmint Tea*

草莓芒果茶  
*Strawberry & Mango Tea*

四紅果茶  
*Four Red Fruits Tea*

#### 咖啡 Coffee

美式咖啡(冰/熱)  
*Americano Coffee (I/H)*

拿鐵咖啡(冰/熱)  
*Caff 'e 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*

鳳梨汁  
*Pineapple Juice*

每套 NT\$680+10% sc  
NT\$680 plus 10% service charge



雙人下午茶  
Double Afternoon Tea

🕒 供應時間: Service Hour 14:30pm~17:00pm

🍰 甜點 Dessert

草莓馬卡龍  
Strawberry Macaron

蘭姆葡萄巧克力餅乾  
Rum Raisin Cacao Sandwich

荔枝生乳酪  
Lychee Rara Cheese cake

法式甜桃軟糖  
Nectarines Fruit Jelly

黃豆抹茶慕斯蛋糕  
Matcha Soy Mousse

瑪德蓮蛋糕  
Madeleine

紅麴餅乾  
Monascus Cookies

法式豆漿烤布蕾  
Soy Milk Burnt Cream

蔓越莓司康  
Cranberry Scones

🥪 鹹點 Canapes

碳烤B.B.Q肉醬三明治(台灣)  
Grilled Sandwich with B.B.Q Pork Sauce(Taiwan)

蕃茄鮮蝦酪梨慕斯杯  
Shrimp and Tomato Salsa with Avocado Mousse

松露野菇雞肉沙拉盅  
Chicken and Mushrooms Salad cups with Truffle Salsa

芥茉叉燒肉起司可頌(台灣)  
Chashu Croissant with Dijon Mustard and Cheddar Cheese(Taiwan)

燻鮭魚酸奶油泡芙  
Smoked Salmon Puff with Sour Cream and Wasabi



☕ 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)  
*Caff'e 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*

每客 *NT\$1280* 另加一成服務費  
*NT\$1280 per person plus 10% service charge*