

Mediterranean flavor health menu



地中海風味養生半自助早餐

Mediterranean flavor health menu

主菜

main course



大地主廚特製日式豚骨拉麵
Chef Special Tonkotsu Ramen (Pork Rib Soup Noodles)

or (或)



健康五穀粥(素食可用)

Grain Congee

蜜地瓜/絲瓜燴枸杞/涼拌蓮藕/梅漬蘿蔔/芙蓉豆腐/
青花筍拌胡麻醬/醬燒野菇/和風炸時蔬

Honey Sweet Potato/Loofah/Lotus/Pick Radish/Tofu
/Broccolini/Mushroom/Fried Vegetables

or (或)



西式蛋類料理

Egg Cuisine

單面煎/雙面煎/蛋捲/炒蛋

Sunny-Side-Up/Over-Easy/Omelette/Scrambled

配菜: 培根炒洋芋、德式香腸、焗豆、時蔬

Bacon Fried Potato、Sausage、Baked Beans、Vegetables

※配菜會依季節性不定時更換

午間套餐 A

Lunch Menu Set A

🕒 供應時間: Service Hour 11:30-14:00

🍷 開胃小品
Amuse-Bouche

🍞 特製手工麵包
Home Made Bread

🥗 凱薩沙拉佐煙燻鮭魚及溏心蛋
Caesar Salad with Smoked Salmon and Coddled Egg

或 Or

🦀 帝王蟹肉餅襯茴香頭薄片佐芝麻葉醬
King Crab Ball and Fennel Slices in Arugula Sauce

🍲 法式洋蔥湯
French Onion Soup

或 Or

🍲 豌豆仁濃湯
Green Pea Soup

🍗 義式風味迷迭香春雞佐松露汁
Pan-fried Spring Chicken in Truffle Sauce

或 Or

🐟 嫩煎青衣魚佐白酒奶油酸豆汁
Light Fried Green Wrasse in White Wine Caper Sauce

🍰 巧克力塔
Chocolate Tart

☕ 咖啡或茶
Coffee or Tea

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

午間套餐 B

Lunch Menu Set B

🕒 供應時間: Service Hour 11:30-14:00

🍷 開胃小品
Amuse-Bouche

🍞 特製手工麵包
Home Made Bread

🥩 生牛肉薄片襯芝麻葉及榛果慕絲佐荷蘭醬
Beef Carpaccio Served with Arugula in Hazelnut Mousse and Hollandaise

或 Or

🥩 伊比利火腿佐綠蘆筍襯帕馬森起士及老酒醋和芝麻葉
Iberian Ham, Asparagus, Arugula, Parmesan Cheese and Balsamic

🍲 法式洋蔥湯
French Onion Soup

或 Or

🍲 豌豆仁濃湯
Green Pea Soup

🥩 紅酒燉牛膝佐洋芋泥及時蔬
Ossobucco with Mashed Potato and Vegetables

或 Or

🐟 酥煎鱗片深海馬頭魚佐海鮮醬汁
Pan-fried Tilefish with Seafood Sauce

🍷 紅酒洋梨佐香草冰淇淋
Pears in Red Wine on Vanilla Ice Cream

☕ 咖啡或茶
Coffee or Tea

每客 NT\$1,380 另加一成服務費
NT\$1,380 per person plus 10% service charge

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Piacere

大地套餐 A

The Gaia Set Menu A

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



特製手工麵包
Home Made Bread



開胃小品
Amuse-Bouche



生牛肉薄片襯芝麻葉及榛果慕絲及荷蘭醬
Beef Carpaccio Served with Arugula in Hazelnut Mousse and Hollandaise
或 Or



帝王蟹肉餅襯茴香頭薄片佐芝麻葉醬
King Crab Ball and Fennel Slices in Arugula Sauce



洋芋濃湯佐酥炸鮮魚及烏魚子
Potato Soup Served with Deep-Fried Fish and Mullet Roe
或 Or



奶油龍蝦蟹肉湯
Lobster Soup with Crab Ball



松露野菇燉飯
Truffle & Mushroom Risotto



檸檬冰沙
Lemon Sorbet



美國頂級紐約客牛排佐菌菇醬汁
US Prime New York Strip Steak with Mushroom Sauce
或 Or



香煎深海圓鱈魚襯比利時淡菜佐白味噌醬汁
Pan Fried Cod Fish and Mussel with Miso Sauce



草莓千層
Strawberry Mille Crepe



咖啡或茶
Coffee or Tea

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

大地套餐 B

The Gaia Set Menu B

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



特製手工麵包
Home Made Bread



開胃小品
Amuse-Bouche



生牛肉薄片襯芝麻葉及榛果慕絲及荷蘭醬
Beef Carpaccio Served with Arugula in Hazelnut Mousse and Hollandaise
或 Or



伊比利火腿佐綠蘆筍襯帕馬森起士及老酒醋和芝麻葉
Iberian Ham, Asparagus, Arugula, Parmesan Cheese and Balsamic



豌豆仁濃湯佐北海道大干貝
Green Pea Soup with Hokkaido Scallop
或 Or



奶油龍蝦蟹肉湯
Lobster Soup with Crab Ball



蕃茄風味雞肉墨魚麵餃
Ink Tortellini with Chicken Dressed in Tomato Sauce



檸檬冰沙
Lemon Sorbet



炭烤美國頂級菲力牛排佐嫩煎鴨肝及松露汁
Grilled US Prime Beef Tenderloin with Duck Liver in Truffle Sauce
或 Or



嫩煎西班牙伊比利豬菲力佐豬肉汁
Light Fried Iberian Pork Tenderloin with Pork Gravy



栗子蒙布朗佐香草醬
Vanilla Mont Blanc



咖啡或茶
Coffee or Tea

每客 NT\$2,280 另加一成服務費
NT\$2,280 per person plus 10% service charge

大地套餐 C

The Gaia Set Menu C

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



特製手工麵包
Home Made Bread



開胃小品
Amuse-Bouche

🍷 伊比利火腿佐嫩煎綠蘆筍襯帕馬森芝士及老酒醋和芝麻葉
Iberian Ham, Asparagus, Arugula, Parmesan Cheese and Balsamic

或 Or

🍷 嫩煎鴨肝襯炙燒焦糖無花果
Light Fried Duck Liver Served with Caramel Fig



精燉清雞湯佐松露雞腿捲及慢煮黑松露
Drumstick and Truffle Chicken Consomme



義大利燉飯佐羅勒青醬及嫩煎北海道干貝
Risotto Served with Light Fried Sea Scallop and Basil Pesto



檸檬冰沙
Lemon Sorbet



頂級澳洲9+和牛紐約客牛排
Australian Grade 9 Wagyu New York Strip

或 Or



碳烤奶油蒜味龍蝦佐青蒜鯷魚醬汁
Grilled Lobster in Leek Anchovy Sauce



火山熔岩巧克力佐莓果冰淇淋
Volcanic Lava Chocolate with Berry Ice Cream



咖啡或茶
Coffee or Tea

每客 NT\$2,880 另加一成服務費
NT\$2,880 per person plus 10% service charge

素食套餐

Vegetarian Set Menu

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

🍷 開胃小品
Amuse-Bouche

🍞 特製手工麵包
Home Made Bread

🍷 綠蘆筍襯杏鮑菇及薏仁佐陳年醋
Asparagus and Mushroom with Coix Seed Dressed with Balsamic Vinegar

🍲 南瓜濃湯佐杏仁片及南瓜籽油
Pumpkin Soup with Almond Slices

🍴 蔬菜米型麵佐波特菇
Orzo Pasta with Portobello Mushroom

🍷 檸檬冰沙
Lemon Sorbet

🍴 碳烤季節蔬菜佐松露牛肝菌汁
Grilled Vegetables Dressed with Truffle Porcini Sauce

🍷 季節水果
Seasonal Fruits

☕ 咖啡或茶
Coffee or Tea

每客 **NT\$1,580** 另加一成服務費
NT\$1,580 per person plus 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

🥗 冷開胃菜 (Cold Appetizers)

凱薩沙拉佐煙燻鮭魚及溏心蛋 NT\$350
Caesar Salad with Smoked Salmon and Coddled Egg

生牛肉薄片襯芝麻葉及榛果慕絲及荷蘭醬 NT\$420
Beef Carpaccio Served with Arugula in Hazelnut Mousse and Hollandaise

伊比利火腿佐嫩煎綠蘆筍襯帕馬森起士及老酒醋和芝麻葉 NT\$480
Iberian Ham, Asparagus, Parmesan and Balsamic Vinegar, Arugula

🥘 熱開胃菜 (Hot Appetizers)

帝王蟹肉餅襯茴香頭薄片佐芝麻葉醬 NT\$380
King Crab Ball and Fennel Slices in Arugula Sauce

嫩煎鴨肝襯炙燒焦糖無花果 NT\$580
Light Fried Duck Liver Served with Caramel Fig

🍲 湯 (Soups)

法式洋蔥湯 NT\$180
French Onion Soup

洋芋濃湯佐酥炸鮮魚及烏魚子 NT\$280
Potato Soup Served with Deep-Fried Fish and Mullet Roe

奶油龍蝦蟹肉湯 NT\$320
Lobster Soup with Crab Ball

豌豆仁濃湯佐北海道大干貝 NT\$420
Green Pea Soup with Hokkaido Scallop

精燉清雞湯佐松露雞腿捲及慢煮黑松露 NT\$680
Drumstick and Truffle Chicken Consomme

🍝 燉飯 / 麵食 (Risotto and Pasta)

蕃茄風味雞肉墨魚麵餃 NT\$420
Ink Tortellini with Chicken and Tomato Sauce

松露野菇燉飯 NT\$390
Truffle and Mushroom Risotto

義大利燉飯佐羅勒青醬及嫩煎北海道干貝 NT\$580
Risotto Served with Light Fried Sea Scallop and Basil Pesto

以上價格均為新台幣並需外加一成服務費
Prices are 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) 海鮮 Seafood

嫩煎青衣魚佐白酒奶油酸豆汁	NT\$580
<i>Pan-fried Green Wrasse Fish with Caper Cream Sauce</i>	
酥煎鱗片深海馬頭魚佐海鮮醬汁	NT\$680
<i>Pan-fried Tilefish with Seafood Sauce</i>	
香煎深海圓鱈魚襯比利時淡菜佐白味噌醬汁	NT\$1,080
<i>Pan Fried Cod Fish and Mussel with Miso Sauce</i>	
碳烤奶油蒜味龍蝦佐青蒜鰻魚醬汁	NT\$1,800
<i>Grilled Lobster with Leek Anchovy Sauce</i>	

🍽️ 主菜 (Main Courses) 肉類 Meat

義式風味迷迭香春雞佐松露汁	NT\$680
<i>Pan-fried Spring Chicken in Truffle Sauce</i>	
美國頂級紐約客牛排佐菌菇醬汁	NT\$980
<i>US Prime New York Strip Steak with Mushroom Sauce</i>	
炭烤美國頂級菲力牛排佐嫩煎鴨肝及松露汁	NT\$1,580
<i>Grilled US Prime Beef Tenderloin with Light Fried Duck Liver in Truffle Sauce</i>	
嫩煎西班牙伊比利豬菲力佐豬肉汁	NT\$1,280
<i>Light Fried Iberian Pork Tenderloin with Pork Gravy</i>	
頂級澳洲9+和牛紐約客牛排	NT\$1,800
<i>Australian Grade 9 Wagyu New York Strip</i>	

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

雙人下午茶 Afternoon Tea

③供應時間: *Service Hours:*
Mon-Sun 14:30pm-17:00pm

每客 *NT\$980*

附二款飲品

鹹點 *Canapes*

法式焗田螺附法國麵包
Baked Snail with Baguette

低溫牛肉可頌
Sous-vide Beef Croissant

燻鮭魚三明治
Smoked Salmon Sandwich

魔鬼蛋沙拉 松阪豬佐鳳梨番茄莎莎
Deviled egg Pork with Pineapple Salsa

蟹肉塔塔 大地精選例湯
Crab Tarte Soup of the Day

甜點 *Desserts*

季節水果優格 蔓越莓司康
Season Fruits Cranberry Scone

杏仁豆腐
Almond Tofu

紅麴羊羹
Red Yeast Rice Yokan

生巧克力
Nama Chocolate

水果馬卡龍
Fruit Macaron

巧克力舒芙蕾
Chocolate Souffle

草莓巧克力蛋糕
Strawberry Chocolate Cake

軟糖
Soft Candy

抹茶蛋糕捲
Mocha Cake

麵包布丁
Bread Pudding

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

單人下午茶 *Afternoon Tea*

⌚供應時間: *Service Hours:*
Mon-Sun 14:30pm-17:00pm

每客 *NT\$680*

附一款飲品

鹹點 *Canapes*

低溫牛肉可頌
Sous-vide Beef Croissant

魔鬼蛋沙拉
Deviled egg

蟹肉塔塔
Crab Tarte

松阪豬佐鳳梨番茄莎莎
Pork with Pineapple Salsa

甜點 *Desserts*

季節水果
Season Fruits

軟糖
Soft Candy

蔓越莓司康
Cranberry Scone

杏仁豆腐
Almond Tofu

紅麴羊羹
Red Yeast Rice Yokan

水果馬卡龍
Fruit Macaron

草莓巧克力蛋糕
Strawberry Chocolate Cake

巧克力舒芙蕾
Chocolate Souffle

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

甜點 Dessert

🕒 供應時間: *Service Hour 11:30-22:00*

🏠 主廚精緻甜點 (*The Chef's Special Dessert*)

巧克力塔 NT\$180
Chocolate Tart

草莓千層 NT\$220
Strawberry Mille Crepe

紅酒洋梨佐香草冰淇淋 NT\$280
Pears in Red Wine on Vanilla Ice Cream

栗子蒙布朗佐香草醬 NT\$280
Vanilla Mont Blanc

火山熔岩巧克力佐莓果冰淇淋 NT\$280
Volcanic Lava Chocolate with Berry Ice Cream

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 are quoted in NT dollars and subject to a 10% service charge



Piacere

飲品

Drinks menu

☺ 供應時間: 星期一至星期日
Service Hours: Mon-Sun 11:30am-11:00pm



新鮮果汁 *Fresh Juice 100%*

Glass / Jug

柳橙汁 (杯/壺) NT\$180 / NT\$680
Orange Juice

葡萄柚汁 (杯/壺) NT\$180 / NT\$680
Grapefruit Juice

西瓜汁 (杯/壺) NT\$180 / NT\$680
Watermelon Juice

蘋果汁 (杯/壺) NT\$220 / NT\$760
Apple Juice



冰鮮果汁 *Chilled Juice*

Glass / Jug

番茄汁 (杯/壺) NT\$160 / NT\$650
Tomato Juice

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

飲品

Drinks menu

☺ 供應時間: 星期一至星期日
Service Hours: Mon-Sun 11:30am-11:00pm

☕ 咖啡 Coffee

義式濃縮咖啡 NT\$180
Espresso

義式特濃咖啡 NT\$220
Double Espresso

美式咖啡 NT\$200
Café Americano

冰美式咖啡 NT\$220
Iced Café Americano

拿鐵咖啡 NT\$200
Café Latte

冰拿鐵咖啡 NT\$220
Iced Latte

卡布奇諾 NT\$200
Cappuccino

冰卡布奇諾 NT\$220
Iced Cappuccino

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

飲品

Drinks menu

☺ 供應時間: 星期一至星期日
Service Hours: Mon-Sun 11:30am-11:00pm



氣泡水 & 礦泉水 Sparkling & Mineral Water

沛綠雅 (330ml) NT\$160
Perrier

聖沛黎洛 (1000ml) NT\$320
San Pellegrino

愛維養礦泉水 (750ml) NT\$280
Evian



氣泡飲料 Soft Drink

可口可樂 NT\$120
Coke

可口可樂 (light) NT\$120
Coke Light

雪碧 NT\$120
Sprite

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

飲品

Drinks menu

☺ 供應時間: 星期一至星期日
Service Hours: Mon-Sun 11:30am-11:00pm

精選茶品 Tea

洋甘菊 NT\$180
Chamomile

伯爵茶 NT\$180
Earl Grey

大吉嶺茶 NT\$180
Darjeeling Tea

英倫早餐茶 NT\$180
English Breakfast Tea

冰紅茶 NT\$180
Iced Black Tea

鮮奶茶 NT\$200
Iced/Hot Milk Tea

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

輕食單點

Light Meal Menu

🕒 供應時間: Service Hour 14:00-17:00; 21:00-22:30

🥗 沙拉 (Salads)

主廚特製花園沙拉襯油醋汁 NT\$280

Chef's Garden Salad with Balsamic and Olive Oil

凱薩沙拉佐煙燻鮭魚及溏心蛋 NT\$350

Caesar Salad with Smoked Salmon and Soft-boiled Egg

🍲 湯 (Soups)

法式洋蔥湯 NT\$180

French Onion Soup

豌豆仁濃湯 NT\$180

Green Pea Soup

🍽️ 輕食 (Light Meals)

現炸薯條附起士醬 NT\$240

French Fries with Cheese Sauce

經典瑪格莉特披薩 NT\$320

Pizza Margherita

總匯三明治附薯條 NT\$350

Club Sandwich with French Fries

西式燒餅搭碳烤雞胸肉及咖哩美奶滋附季節生菜及薯條 NT\$380

Clay Oven Rolls with Curry Mayonnaise, Lettuce and French Fries

原味貝果搭燻鮭魚嫩蛋附季節生菜及薯條 NT\$420

Bagel with Smoked Salmon, Lettuce and French Fries

牛肝菌披薩襯芝麻葉及松露油 NT\$480

Porcini Pizza with Arugula and White Truffle Oil

以上價格均為新台幣並需外加10%服務費

Prices are quoted in NT dollars and subject to a 10% service charge

輕食單點

Light Meal Menu

🕒 供應時間: Service Hour 14:00-17:00; 21:00-22:30

🍴 燉飯 / 義大利麵 (*Risotto and Pasta*)

奶油培根蛋黃義大利麵 NT\$380
Spaghetti with Carbonara Sauce (Egg Yolk / Cheese / Bacon / Cream)

松露野菇燉飯 NT\$390
Truffle and Mushroom Risotto

松露野菇義大利麵 NT\$390
Truffle and Mushroom Spaghetti

蒜香辣椒義大利麵佐酥炸牛菌菇 NT\$420
Spaghetti Aglio e Olio with Fried Porcini

白酒蛤蜊天使麵佐鮮蘆筍 NT\$480
Angel Hair Pasta with Clams and Asparagus

蕃茄鮮蝦耳朵麵 NT\$480
Orecchiette with Shrimps and Tomato sauce

義大利青醬燉飯佐嫩煎北海道干貝 NT\$580
Pesto Risotto with Slightly Pan Fried Sea Scallop

🍲 東方美饌 (*The Gaia Special*)

精緻手工豬肉水餃 NT\$320
Home Made Cabbage and Diced Pork Dumplings

大地皮蛋瘦肉粥 NT\$350
The Gaia Pork Congee with Century-Egg

大地主廚特製川味紅燒牛肉麵 NT\$480
The Gaia Chef's Chuan Style Beef Noodle Soup

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

飲品

Drinks menu

🕒 供應時間: 星期一至星期日
Service Hours: Mon-Sun 11:30am-11:00pm

啤酒 Beer

台灣經典(600ml)	NT\$200
Taiwan Classic	
台灣金牌(600ml)	NT\$220
Taiwan Golden Medal	
海尼根(650ml)	NT\$250
Heineken	
朝日啤酒(633ml)	NT\$250
Asahi	

清酒 Sake

Pot / Bottle

月山出雲 純米吟釀(150ml / 720ml)	NT\$500 / NT\$2,600
杜之臧 紫蘇梅酒(150ml / 720ml)	NT\$500 / NT\$2,600
奧之松 金紋(300ml)	NT\$800
獺祭 純米大吟釀(300ml)	NT\$2,800

以上價格均為新台幣並需外加一成服務費
Prices are quoted in NT dollars and subject to a 10% service charge
飲酒過量有礙健康 未滿十八歲請勿飲酒