



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

香煎海鱺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

綜合起士襯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

清蒸鮮魚奶油菠菜濃湯

Creamed spinach soup with Steamed fish

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襯碳烤食蔬

Grilled American New Yorker Steak with Grilled Vegetables

主廚甜點

Special Dessert

咖啡 茶 新鮮果汁

Coffee, Tea, Fresh Juice

喜歡西餐廳 輕食單點

Piacere's Light Meals

供應時間 Service Hours 11:30-22:00 最後點餐 Last Order 21:30

湯與沙拉蔬食 Soup and Salads

主廚手工蘑菇濃湯 Creamy Mushroom Soup	NT\$280
凱薩沙拉 Caesar Salad	NT\$300
花園溫沙拉 蔓越莓油醋 Chef's Green Salad, Cranberry Vinaigrette	NT\$320
雞肉藜麥蔬活能量碗 亞洲風胡麻醬 Sous Vide Chicken Breast and Quinoa and Assorted Vegetables, Asian Style Sesame Dressing	NT\$520
爐烤鮭魚酪梨蔬活能量碗 地中海橄欖油青醬 Grilled Salmon Steak with Avocado and Assorted Vegetables, Olive Oil Pesto Dressing	NT\$580

美味加點 Additional Order :

綜合小餐包(4個) Meal Buns(4pcs)	NT\$120
舒肥嫩雞胸 Chicken Breast	NT\$190
鮮香鮭魚排 Salmon Steak	NT\$320

凡點用任一款沙拉即可以優惠價NT\$190+10%加點「主廚手工蘑菇濃湯」1份
For any order of salad above, enjoy a special price of NT\$199 to add a mushroom soup with salad.

喜歡輕食 YOUR Light Meals

水波蛋辣腸蕃茄細扁麵 Linguine, Tomato Sauce, with Poached Egg and Chorizo	NT\$390
英式炸魚薯條 Fish and Chips	NT\$430
無骨雞翅搭配松露牛肝菌起司燉飯 Chicken Wings with Truffle and Porcini Risotto	NT\$430
煙燻鮭魚蔬菜披薩配炸薯條 Smoked Salmon Pizza, Vegetables and French Fries	NT\$520
義大利臘腸田園披薩配炸薯條 Salami Pizza, French Frie	NT\$520
培根起司牛肉漢堡附炸薯條 Beef and Cheese Burger with Bacon, Served with French Fries	NT\$580

東方味覺 The Asian Taste

大地手工水餃/12粒 Pork Dumplings	NT\$380
大地川味紅燒牛肉麵(牛肉產地:美國) U. S. Beef Noodles, Sichuan Style	NT\$580

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.

如您對任何食物有過敏反應，請先告知我們的服務人員
Please advise our associates if you have any food allergies.



大地秘境茶香下午茶
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%

供應時間 *Service Hour* 14:30-17:00

| Salty |

茶香滷豆干沙拉

Black tea braised dried beans salad

碧螺春香怪味叉燒豬

Sichuan strange flavor barbecue pork with Bi-Lo-Chun TEA sauce

煙燻乳酪佐茶梅

Smoked Cheese with tea plum

炒野菇佐抹茶普切塔

Sautéed Mixed Mushroom with Matcha Bruschetta

紅玉茶佐無花果生火腿

Figgy jam Prosciutto on top with Ruby Black Tea cookie

| Sweet |

文山包種乳酪蛋糕

Wenshen Paochong tea Cheese Cake

東方美人珍珠凍

Oriental Beauty Tea jelly with tapioca ball

四季柚香費南雪

Sweet pomelo four Season Oolong tea flavor financier

普洱茶馬卡龍

Pu-erh tea flavor Macaron

荔枝桂花包種茶軟糖

Litchi Osmathus Honey Paochong tea flavor Gummy

鐵觀音夾心黑米餅

Tieh-Kuan-Yin tea cream with Black rice sandwich cookie

唐寧茶 TWININGS

英倫早餐茶

English Breakfast Tea

皇家伯爵茶

Earl Grey Tea

沁心薄荷茶

Pure Peppermint Tea

洋甘菊茶

Dreamy Chamomile 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