

商業午餐 Weekday Lunch

均
一
價

NT\$320+10%

套餐均附每日例湯及小菜
With Appetizer and Soup

加價購

NT\$80

燙青菜
Boiled Vegetables

NT\$160

Drink Bar 暢飲
Drink Bar (Coffee, Tea)

單
數
月

1, 3, 5, 7, 9, 11月
Jan. Mar. May. Jul. Sep. Nov.



紅燒牛腩  
Braised Beef



泰式打拋豬   
Thai Basil Minced Pork



脆皮豆乳雞   
Crispy Fermented Tofu Chicken



清蒸現流魚 
Steam Seasonal Fish



北海道石狩鍋    
Hokkaido Hot Pot

*食材應映季節性調整 Ingredients are adjusted seasonally



豆乳山藥蓮子粥  
Soymilk, Yam and Lotus Seed Congee

全素 Vegan

雙數月

2, 4, 6, 8, 10, 12月
Feb. Apr. Jun. Aug. Oct. Dec.



泰式咖哩雞 🌶️ 🥚
Thai Curry Chicken



泰式椒麻雞 🌶️ 🥚 🌿
Thai Spicy Fried Chicken



鹽烤松阪豬 🐷
Salt-Grilled Pork Jowl



醬燒鮮魚 🐟 🥚 🌿
Braised Fresh Fish



酸菜白肉鍋 🐷 🌿
Pickled Cabbage Hot Pot



牛肝菌番茄燉湯佐法國麵包 🌿 🌿
Porcini Vegetable Tomato Bisop with French Bread

*麵包可更換白飯 Substitutable with white rice

蛋奶素 Vegetarian



營業時間：週一至週五 Mon. - Fri. 11:30 - 14:00 (例假日、國定假日恕不供應) | 最後點餐時間：13:30

1. 每人最低消費一份套餐。
2. 可調整白飯份量，如有需要請聯繫服務人員。
3. 本菜單牛肉選自美國、澳洲及紐西蘭，豬肉產地為台灣。
4. 本餐廳餐點使用之黃豆、玉米製品皆為非基因改造。
5. 本餐廳之食材部份含有以下過敏源種類，不適合對其過敏體質者食用，如您有特殊飲食需求，食物過敏或食物不耐症，請主動告知我們的服務人員。

1. Minimum charge is one set meal per person.
2. Rice portion sizes can be adjusted. Please contact the staff if needed.
3. Our kitchen uses beef products from the .U.S., Australia and New Zealand. Pork is sourced from Taiwan.
4. We use Non-GMO bean and corn products.
5. Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.