

大地假日輕鬆餉

SEEDS Weekend Indulge Menu



精選手工麵包吧
Homemade Bread
有機小農輕食沙拉吧
Organic Salad Bar
熱食區9種

Hearty Warm Food (6 kinds)
現煮擔仔麵與小農時蔬

Dan Dan Noodles and Blanched Organic Vegetables

精選主廚湯品 2 款

Daily Soup (2 kinds)
甜點吧

Dessert Bar

小農季節水果吧

Seasonal Fruits

Mojito調酒暢飲吧

Mojito Bar on Terrace

果汁,軟性飲料,咖啡與茶暢飲

Juices, Soft Drinks, Coffee and Tea

每位 / per person

NT\$1,400

餐廳所有蔬菜都來自於與友善小農合作種植

All our vegetables are sourced from local organic farms

您對食物過敏請告知服務人員

If you have any food allergies, please inform our service team

供應純淨水及氣泡水為佐餐水, 每位收水資NT\$65

We provide free flow of still/sparkling mineral water NT\$65/person

自備酒水服務費:葡萄酒每瓶NT\$500;烈酒及清酒每瓶NT\$1,000

Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle

以上價格均需另加10%服務費 All prices are subject to a 10% service charge

加點精選主餐 Main Course

屏東黑豬/舒肥五花肉  NT\$2,250
Sous-Vide Pintung Black Pork Belly

美國PRIME菲力牛排5oz   NT\$2,550
5oz US Prime Tenderloin

美國PRIME肋眼牛排 10oz   NT\$3,300
10oz US Prime Ribeye Steak

日本A4和牛紐約客5oz   NT\$3,500
5oz Japanese Wagyu New Yorker

周六和牛日無限享用和牛
Enjoy Unlimited Wagyu Every Saturday +NT\$800

爐烤美國戰斧牛排52盎司佐馬德拉酒醬汁 (四人分享)
52oz Roasted U.S Tomahawk Beef / Madeira Wine Sauce
(Serves Four)   NT\$9,800

雲林薩索雞胸肉
Yunlin Sasso Chicken NT\$2,200

今日蔬食  NT\$1,800
Vegetarian Dish of the Day

今日鮮魚    NT\$2,100
Catch of the Day

碳烤海鮮拼盤 & 海膽 / 蛤蜊 / 海鮮粥 (二人分享)
Grilled Seafood Platter    
the Ultimate Sea Urchin & Clam Congee
(Serves Two)

波士頓龍蝦, 台灣海蟹, 竹蛤, 南非鮑魚,
根島蝦, 北海道干貝, 澎湖透抽
Lobster, Mussels, Crab, Gould s Jackknife Clam,
Sweet Shrimp, Hokkaido Scallop, Squid
(需2日前預訂 Book at least 2 days in advance)

