

SEEDS  
大地



若您對食物過敏請告知服務人員

以上價格均需另加10%服務費

自備酒水服務費: 葡萄酒每瓶 NT\$500; 烈酒及清酒每瓶NT\$1,000

If you have any food allergy, please inform our service team.

All prices are subjected to 10% service charge

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



Seeds大地全日餐廳

午晚餐時段由西餐廚藝團隊每日精選有機、優質食材 精心製作每道菜餚的真正的風味  
從產地到餐桌完美呈現精緻單點品項及精選套餐  
所有蔬菜皆與友善小農合作種植

洲際行家主廚特別推薦帶有干邑酒香氣的海鮮盤  
代表著一種土地與海洋融合平衡風味的喜悅

**SEEDS, the talented chef team has selected organic, high-quality local ingredients.  
From farm to table - What's on offer is a selection of popular Taiwanese cuisine and exquisite  
western culinary favourites.  
All vegetables are from local organic farms**

**Recommended by Chef Ken Yu,  
we invite you to try the Brandy Flambéed Seafood Platter,  
a delectation of ocean flavours.**

# 精選葡萄酒 Wine Selection

## 白酒 White

|      |   |         |
|------|---|---------|
| 2020 | VDF Tire Bouchon Rosé, D'Ourea  | NT\$330 |
| 2020 | IGP Pays d'Oc Viognier, Moulin de Gassac<br>Viognier  | NT\$350 |
| 2020 | VDF Mas del Perie Les Agudes, France<br>Chenin Blanc  | NT\$480 |
| 2021 | VDF Je t'Aime mais j'ai soif, France<br>Melon de Bourgogne, Grenache, Roussanne, Marsanne, Colombard, Macabeo | NT\$450 |
| 2019 | Les Vins De Vienne, Les Cranilles, Côtes de Rhône, France<br>Grenache Blanc, Marsanne                         | NT\$400 |
| 2019 | KRIS, Delle Venezie DOC, Veneto, Italy<br>Pinot Grigio  | NT\$330 |
| 2020 | Amelia Park Trellis, Australia<br>Sauvignon Blanc, Sémillon   | NT\$400 |
| 2021 | Mendel Lunta Torrontes, Argentina<br>Torrontes  | NT\$400 |

# 精選葡萄酒 Wine Selection

## 紅酒 Red

|      |   |         |
|------|---|---------|
| 2020 | VDF Tire Bouchon Red, D'Ourea, France<br>Syrah, Grenache, Carignan                                      | NT\$350 |
| 2019 | PONT DE GASSAC, Pays d'Herault, Languedoc, France<br>Cabernet Sauvignon, Merlot, Syrah                  | NT\$350 |
| 2021 | IGP Pays D'Oc, Moulin de Gassac, France<br>Pinot Noir   | NT\$350 |
| 2021 | Barocco Primitivo , Campagnola , Italy<br>Primitivo   | NT\$400 |
| 2019 | KWV LABORIE, Western Cape, South Africa<br>Shiraz   | NT\$380 |
| 2019 | AGRICOLA QUERCIABELLA, MONGRANA, Maremma DOC, Tuscany, Italy<br>Sangiovese, Carbernet Sauvignon, Merlot | NT\$450 |
| 2018 | Amelia Park Trellis, Australia<br>Cabernet Sauvignon, Merlot  | NT\$400 |
| 2020 | Mendel Lunta, Mendoza, Argentina<br>Malbec  | NT\$450 |

### 精選瓶裝啤酒 Bottled Beer

台灣金牌啤酒  
Gold Medal Taiwan Beer NT\$180/330ml

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海尼根  
Heineken NT\$180/330ml

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三得利頂級啤酒  
Suntory Premium Malts NT\$280/500ml

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### 季節鮮果汁 Seasonal Juices

柳橙汁 (杯)  
Orange (Glass) NT\$180

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蘋果汁 (杯)  
Apple (Glass) NT\$180

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鳳梨汁 (杯)  
Pineapple (Glass) NT\$180

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西瓜汁 (杯)  
Watermelon (Glass) NT\$180

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綜合鮮果汁 (壺)  
Freshly Mixed Juice (Jug) NT\$380

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請洽詢服務人員說明  
Please ask our service staffs for further information

### 軟性飲料 Soft Drinks

可口可樂 / 零卡可樂 / 雪碧  
Coca-Cola / Coke Zero / Sprite NT\$150

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# 大地商業午間套餐


## Seeds Business Lunch Set Menu

前菜


Appetizers

敬選一款前菜

Please choose one of appetizer

義式莫札瑞拉起司有機番茄佐西芹蘋果冷湯 

Mozzarella Cheese / Organic Tomatoes / Celery Apple Cold Soup

蘋果茴香藜麥脆餅沙拉 

Apple / Fennel / Quinoa / Chips

主廚湯品


Chef's Soup

主菜



Main Course

敬選一款主菜



Please choose one of main course

牛肝蕈燉飯佐波特菇油封農場蛋 


Porcini Risotto / Portobello Mushroom / Confit Yolk \$980

南洋叻沙海鮮麵  

Laksa Noodle with Seafood \$1,080

北海道干貝青醬米型意麵  

Hokkaido Scallops / Pesto / Orzo \$1,280

慢燉澳洲牛膝米蘭燉飯 

Australia Ossobuco / Risotto alla Milanese \$1,280

主廚甜點

Chef's Signature Dessert



現煮咖啡 或 茶




Freshly Brewed Coffee or Tea




# 大地晚間套餐 Seeds Dinner Set Menu

\$2,380


開胃小點  
Amuse-Bouche

澎湖斑節蝦 / 煙燻酸奶 / 魚子醬     
Penghu Tiger Shrimp / Smoked Sour Cream / Caviar




北海道干貝 / 松露美乃滋 / 蘋果醋凍     
Hokkaido Scallop / Truffle Mayonnaise / Apple Vinegar Jelly

宜蘭透抽 / 墨魚醬汁 / 油封薑     
Yilan Squid / Squid Ink Sauce / Confit Ginger



主廚湯品  
Chef's Soup





雲林薩索雞胸肉 / 白蘭地花椒醬汁   
Yunlin Sasso Chicken / Brandy Sichuan Peppercorn Sauce

OR

鍋煎深海比目魚 / 小農甜椒味噌醬汁     
Pan-fried Ocean Halibut / Miso Sweet Pepper Sauce

OR

爐烤美國特級無骨牛小排 5oz / 法式松露鴨肝醬    
5oz Oven Roasted Prime Beef Short Ribs / Périgourdine Sauce

雪白夏威夷果仁蛋糕      
Snow Macadamia Bavarois

現煮咖啡 或 茶  
Freshly Brewed Coffee or Tea

# 晚間套餐搭酒 3 Glasses Wine Pairing

\$900

..... 2020 VDF Tire Bouchon Rosé – Domaine D'Ourea, France

..... 2019 KRIS, Delle Venezie DOC, Veneto, Pinot Grigio, Italy

..... 2021 Mendel Lunta Torrontes, Argentina

OR

..... 2020 Mas del Perie Les Agudes, Chenin Blanc, France

OR

..... 2019 KVV Laborie, Shiraz Western Cape, South Africa




# 素食套餐 Vegetarian Set Menu

**\$1,800**

開胃小點  
Amuse-Bouche

和風漬有機菌菇 / 蘋果醋凍 / 有機芥苗   
Konbu Marinated Mushrooms / Apple Vinegar Jelly /  
Organic Mustard Sprout

香料烤花椰菜 / 有機茄子泥 / 酸豆油醋   
Spice Baked Cauliflower / Eggplant Purée / Caper Dressing

番茄湯 / 羅勒油  
Tomato Soup / Basil Oil

素獅子頭 / 埔里姬松茸 / 蟹黃松露醬  
Braised Beyond Meat / Puli Blaze Mushroom /  
Carrot Truffle Sauce

**OR**

法國牛肝菌鳥巢麵 / 白松露醬汁 / 溫泉蛋    
French Porcini Tagliatelle / White Truffle Sauce /  
Japanese Soft Egg

水果帕妃 / 檸檬薄荷醬汁  
Fruit Parfait / Lemon Mint Sauce





現煮咖啡 或 茶  
Freshly Brewed Coffee or Tea



## 沙拉 & 前菜 Salad & Appetizer

|  |       |
|--|-------|
| 義大利水牛起司 / 小農有機蕃茄 / 覆盆子油醋    |       |
| Mozzarella / Heirloom Tomatoes / Raspberry Dressing  | \$320 |
| <hr/>  |       |
| 屏東高樹青木瓜 / 水梨塔塔 / 泰式蜂蜜油醋 (可做全素)   |       |
| Pingtung Green Papaya / Pear Tartare / Thai Dressing (Vegan Option Available)  | \$320 |
| <hr/>  |       |
| 和風漬有機菌菇 / 蘋果醋凍 / 有機芥苗   |       |
| Konbu Marinated Mushrooms / Apple Vinegar Jelly / Organic Mustard Sprout   | \$320 |
| <hr/>  |       |
| 北海道干貝 / 松露美乃滋 / 蘋果醋凍    |       |
| Hokkaido Scallops / Truffle Mayonnaise / Apple Vinegar Jelly   | \$580 |
| <hr/>  |       |
| 香料烤花椰菜 / 有機茄子泥 / 酸豆油醋   |       |
| Spice Baked Cauliflower / Eggplant Puree / Caper Dressing  | \$380 |
| <hr/>  |       |
| 宜蘭透抽 / 墨魚醬汁 / 油封薑    |       |
| Yilan Squid / Squid Ink Sauce / Confit Ginger  | \$580 |

## 湯品 Soup

|   |       |
|---|-------|
| 主廚湯品  |       |
| Chef's Soup   | \$160 |
| <hr/>   |       |
| 羅勒番茄湯    |       |
| Tomato Soup with Basil  | \$160 |
| <hr/>   |       |
| 龍蝦風味海鮮湯    |       |
| Seafood Lobster Bisque (Tiger Prawns, Squid, Clams, Abalone, Scallops)  | \$980 |









# 主菜 Main Course

## 蔬食 Vegetarian

|   |       |
|---|-------|
| 爐烤脆皮花椰菜排<br>Herb-crusted Cauliflower Steak / Seasonal Vegetables  | \$680 |
| 素獅子頭 / 埔里姬松茸 / 蟹黃松露醬<br>Braised Beyond Meat / Puli Blaze Mushroom / Carrot Truffle Sauce  | \$780 |
| 法國牛肝菌烏巢麵 / 白松露醬 / 溫泉蛋  <br>French Porcini Tagliatelle / White Truffle Sauce / Japanese Soft Egg | \$680 |

## 海鮮 Seafood

|  |         |
|--|---------|
| 鍋煎深海比目魚 / 小農甜椒味噌醬汁   <br>Pan-fried Ocean Halibut / Miso Sweet Pepper Sauce | \$1,080 |
| 爐烤紙包石斑魚搭蔬菜與香草、檸檬 <br>Grouper en Papillote with Herbs, Vegetables and Lemon  | \$980   |
| 酒香焗燒海鮮盤 (雙人分享)  <br>Brandy Flambéed Seafood Platter for Two  | \$4,880 |

需2日前預訂  
Please book 2 days in advance

# 主菜 Main Course

## 肉類 Meat

雲林薩索雞胸肉   
Yunlin Sasso Chicken / Brandy Sichuan Peppercorn Sauce \$1,080



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爐烤美國特級無骨牛小排 5oz / 法式松露鴨肝醬    
5oz Oven Roasted Prime Short Ribs / Périgourdine Sauce \$1,380

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日本A4和牛紐約客 5oz    
5oz A4 Japanese Wagyu New Yorker \$2,180

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爐烤美國戰斧牛排 52oz 佐馬德拉酒醬汁附爐烤時蔬 (四人分享) \*    
Roasted U.S Beef Tomahawk (52 oz) for Four / Madeira Sauce / Roasted Vegetable \* \$5,280






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需1日前預訂  
Please book 1 day in advance

\*加點鴨肝 (40克)  
Add Duck Liver (40g) +\$400 / pc

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## 甜點 Dessert

|   |   |       |
|---|---|-------|
| 提拉米蘇佐杏仁酒巧克力醬汁<br>Tiramisu / Almond Biscuit / Amaretto Chocolate Sauce |  | \$320 |
| 佛羅里達萊姆塔<br>Florida Key Lime Tart                                      |  | \$220 |
| 香茅法式烤布蕾<br>Lemongrass Crème Brûlée                                    |  | \$260 |
| 莓果奇亞籽巧克力帕妃<br>Wild Berries and Chia Seed Chocolate Parfait            |  | \$240 |
| 季節水果盤<br>Seasonal Fruit Platter                                       |  | \$200 |

## 餐後酒 After Dinner Drink

|                           |                |
|---------------------------|----------------|
| 咖啡馬丁尼<br>Espresso Martini | NT\$380        |
| 卡魯哇咖啡香甜酒<br>Kahlua        | NT\$250 / 45ml |

|  |                |
|--|----------------|
| 軒尼詩 VSOP 干邑白蘭地<br>Hennessy VSOP Cognac | NT\$500 / 45ml |
| 貝禮詩奶酒<br>Baileys                       | NT\$250 / 45ml |

# 咖啡 或 茶

## Coffee or Tea

### 精典咖啡 Coffee

濃縮咖啡 單份 / 雙份  
Espresso Single / Double

NT\$160 / NT\$180

拿鐵 (冰 / 熱)  
Café Latte (Iced / Hot)

NT\$200

熱巧克力  
Hot Chocolate Milk

NT\$220

美式咖啡

Americano (Iced / Hot)

NT\$180

卡布奇諾 (冰 / 熱)

Cappuccino (Iced / Hot)

NT\$200

低咖啡因選項適用於所有咖啡

Decaffeinated Option Available for all Coffees

### 精選茶品 Selection of Tea

伯爵紅茶  
Earl Grey

NT\$180

芯雅莊園紅茶  
Breakfast Tea

NT\$180

馥薰茉莉綠茶  
Jasmine Tea

NT\$180

薄荷茶  
Peppermint Tea

NT\$180

黑烏龍

Oolong Tea

NT\$180

靚雅奶香金萱

Milk Oolong

NT\$180

焦糖蘋果國寶茶

Caramel Apple Rooibos Tea

NT\$180

洋甘菊

Chamomile Tea

NT\$180