



午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

Our 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

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



大地午餐 Seeds Lunch Menu

有機沙拉吧

Organic Salad Bar

精選十數種當季有機菜苗，讓您自由搭配，無限享用各式蔬菜、配料及醬汁

Seasonal organic vegetables, sprouts, delicious meats,
crispy toppings, dressings and vinaigrettes, unlimited possibilities!

\$650

最台的燉飯



“THE” Taiwanese Risotto

將南臺灣豐饒的物產融為一體，上桌後有小驚喜

Best produce from Southern Taiwan all on your plate, served with a little surprise

台南虱目魚燉飯 / 屏東雨來菇 / 花蓮剝皮辣椒

Tainan Milkfish Risotto / Pingtung Star Jelly / Hualien Chili Pickle

\$780

主廚最愛的員工餐



Chef's favorite staff meal

KEN主廚的私房菜，升級後與您分享

Chef Ken's Secret Recipe Revealed and Upgraded!

屏東海瓜子 / 鮑魚 / 義大利麵

Ping-tung Short Necked Clam / Abalone / Spaghetti

\$ 780

主廚湯品



Chef's Soup of the Day

當季田裡最甜美的蔬菜，加上法國鮮奶油，熬出香醇的滋味

Slowly cooked with the most luscious vegetables of the season

以上主餐均附主廚湯品及咖啡或茶

All Main Courses are Served with Chef's Daily Soup and Coffee or Tea

大地午餐

Seeds Lunch Menu

老師傅的秘密   

Old Master's Secret

主廚自學徒時代偷師多位歐洲老師傅密技，集大成於一盤

Old recipe passed from our sous chef's old master

煙燻甜椒風味米型麵 / 香煎牛舌 / 經典拉維戈醬

Smoky Bell Pepper Orzo / Beef Tongue / Ravigote Sauce

\$780

宜蘭油封櫻桃鴨腿  

Confit Yilan Duck Leg

餐廳常客念念不忘，詢問度排行第一名

Back on the Menu Due to demand from our regular guests

香濃洋芋泥 / 波特酒醬

Creamy Potato Mash / Port Wine Jus

\$780

狂水煮魚   

Acqua Pazza

精選今日漁市場最美味鮮魚，詮釋南義大利道地漁夫料理

Cooked with best catch of day from the fish market

海瓜子 / 橄欖 / 時蔬 / 香煎馬鈴薯

Short Necked Clam / Olives / Seasonal Vegetables / Pan Fried Potatoes

\$ 880

主廚湯品 

Chef's Soup of the Day

當季田裡最甜美的蔬菜，加上法國鮮奶油，熬出香醇的滋味

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以上主餐均附主廚湯品及咖啡或茶

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大地午餐 Seeds Lunch Menu

甜點 Dessert

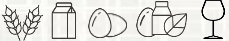
春天的水果蛋糕 

Spring Fruit Trifle

屏東檸檬 / 黃金奇異果 / 乳酪蛋糕 / 葡萄凍

Pingtung Lemon / Golden Kiwi Compote / Cheese Cake / Grape Jelly

\$200

大人的巧克力蛋糕 

Chocolate Cake for the Grown Up

西西里榛果 / 巧克力費南雪 / 可可北海道乳霜 / 煙燻威士忌

Sicily Hazelnut Praline / Chocolate Financier / Cocoa Hokkaido Cream /

Islay Whisky

\$200

水果千層派 

Mille feuille

香草奶油 / 新鮮釋迦 / 蘭姆葡萄

Vanilla Cream / Fresh Taitung Custard Apple / Rum Macerated Raisin

\$200

咖啡 或 茶 Coffee or Tea

精典咖啡 Coffee

濃縮咖啡 單份 / 雙份
Espresso Single / Double

拿鐵 (冰 / 熱) 
Café Latte (Iced / Hot)

美式咖啡
Americano (Iced / Hot)

卡布奇諾 (冰 / 熱) 
Cappuccino (Iced / Hot)

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

芯雅莊園紅茶
Breakfast Tea

馥薰茉莉綠茶
Jasmine Tea

黑烏龍
Oolong Tea

薄荷茶
Peppermint Tea

洋甘菊
Chamomile Tea

升級套餐: 主餐加沙拉吧及甜點(三擇一) 每人\$500

Upgrade lunch with salad bar and one of the three desserts for 500 per person

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 / 綜合菌菇 / 蟹黃松露醬 
Braised Beyond Meat / Mixed mushrooms /
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 	\$320
Mozzarella / Heirloom Tomatoes / Raspberry Dressing	
屏東高樹青木瓜 / 水梨塔塔 / 泰式蜂蜜油醋 (可做全素) 	\$320
Pingtung Green Papaya / Pear Tartare / Thai Dressing (Vegan Option Available)	
和風漬有機菌菇 / 蘋果醋凍 / 有機芥苗  	\$320
Konbu Marinated Mushrooms / Apple Vinegar Jelly / Organic Mustard Sprout	
北海道干貝 / 松露美乃滋 / 蘋果醋凍   	\$580
Hokkaido Scallops / Truffle Mayonnaise / Apple Vinegar Jelly	
香料烤花椰菜 / 有機茄子泥 / 酸豆油醋 	\$380
Spice Baked Cauliflower / Eggplant Puree / Caper Dressing	
宜蘭透抽 / 墨魚醬汁 / 油封薑 	\$580
Yilan Squid / Squid Ink Sauce / Confit Ginger	

湯品 Soup

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

主菜 Main Course

蔬食 Vegetarian

爐烤脆皮花椰菜排 

Herb-crusted Cauliflower Steak / Seasonal Vegetables

\$680

素獅子頭 / 埔里姬松茸 / 蟹黃松露醬 

Braised Beyond Meat / Puli Blaze Mushroom / Carrot Truffle Sauce

\$780

法國牛肝菌鳥巢麵 / 白松露醬 / 溫泉蛋  

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   

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 

Grouper en Papillote with Herbs, Vegetables and Lemon

\$980

酒香焰燒海鮮盤 (雙人分享)  

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

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

日本A4和牛紐約客 5oz  

5oz A4 Japanese Wagyu New Yorker

\$2,180

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

需1日前預訂

Please book 1 day in advance

*加點鴨肝 (40克)

Add Duck Liver (40g)

+\$400 / pc

甜點 Dessert

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

餐後酒 After Dinner Drink

咖啡馬丁尼 Espresso Martini	NT\$380	軒尼詩 VSOP 干邑白蘭地 Hennessy VSOP Cognac	NT\$500 / 45ml
卡魯哇咖啡香甜酒 Kahlua	NT\$250 / 45ml	貝禮詩奶酒 	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

精選葡萄酒 Wine Selection

白酒 White

	杯 Glass / 瓶 Bottle
VDF Tire Bouchon Rosé, D'Ourea	NT\$330 / \$1,500
IGP Pays d'Oc Viognier, Moulin de Gassac Viognier	NT\$350 / \$1,600
VDF Mas del Perie Les Agudes, France Chenin Blanc	NT\$480 / \$2,200
VDF Je t'Aime mais j'ai soif, France Melon de Bourgogne, Grenache, Roussanne, Marsanne, Colombard, Macabeo	NT\$450 / \$2,000
Les Vins De Vienne, Les Cranilles, Côtes de Rhône, France Grenache Blanc, Marsanne	NT\$400 / \$1,800
KRIS, Delle Venezie DOC, Veneto, Italy Pinot Grigio	NT\$330 / \$1,500
Amelia Park Trellis, Australia Sauvignon Blanc, Sémillon	NT\$400 / \$1,800
Mendel Lunta Torrontes, Argentina Torrontes	NT\$400 / \$1,800

精選葡萄酒 Wine Selection

紅酒 Red

VDF Tire Bouchon Red, D'Ourea, France Syrah, Grenache, Carignan	杯 Glass / 瓶 Bottle NT\$350 / \$1,600
PONT DE GASSAC, Pays d'Herault, Languedoc, France Cabernet Sauvignon, Merlot, Syrah	NT\$350 / \$1,600
IGP Pays D'Oc, Moulin de Gassac, France Pinot Noir	NT\$350 / \$1,600
Barocco Primitivo , Campagnola , Italy Primitivo	NT\$400 / \$1,800
KWV LABORIE, Western Cape, South Africa Shiraz	NT\$380 / \$1,700
AGRICOLA QUERCIABELLA, MONGRANA, Maremma DOC, Tuscany, Italy Sangiovese, Carbernet Sauvignon, Merlot	NT\$450 / \$2,000
Amelia Park Trellis, Australia Cabernet Sauvignon, Merlot	NT\$400 / \$1,800
Mendel Lunta, Mendoza, Argentina Malbec	NT\$450 / \$2,000

精選瓶裝啤酒 Bottled Beer

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

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

海尼根
Heineken NT\$180/330ml

季節鮮果汁 Seasonal Juices

柳橙汁 (杯)
Orange (Glass) NT\$180

鳳梨汁 (杯)
Pineapple (Glass) NT\$180

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

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

蘋果汁 (杯)
Apple (Glass) NT\$180

西瓜汁 (杯)
Watermelon (Glass) NT\$180

軟性飲料 Soft Drinks

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

SEEDS



大地

