

午間半自助式套餐 LUNCH SEMI BUFFET

SHIH LIN KITCHEN

套餐包含精選餐檯 Semi Buffet Includes

沙拉 Salads / 冷肉 Cold Cuts / 起司 Cheeses / 日式料理 Japanese Cuisine / 水果 Fruits / 甜點 Desserts / 飲品 Drinks

精緻湯品 (任選一項) Choice of Soup

龍蝦濃湯
Lobster Bisque

法式焗洋蔥湯
Gratinated Onion à la Parisienne

野菇濃湯
Mushroom Soup

主廚今日推薦
Chef's Special

主廚特選主餐 (任選一項) Choice of Main Course from Chef Recommend

紐西蘭羊小排 · 爐烤香蒜 · 季節時蔬 (4 bones/骨)NT\$ 1,680
Roasted New Zealand Lamb Chop, Roasted Garlic, Charred Seasonal Vegetables

炙燒美國特選牛小排 · 爐烤香蒜 · 季節時蔬 (180 g/克)NT\$ 1,680
Seared Choice Short Rib, Roasted Garlic, Charred Seasonal Vegetables

香煎大明蝦 · 炭烤蘆筍 · 柑橘 (2 pcs/隻)NT\$ 1,580
Seared King Prawn, Charred Asparagus, Citrus

爐烤迷迭香半雞 · 爐烤香蒜 · 季節時蔬 (600 g/克)NT\$ 1,480
Roasted Half Chicken, Roasted Garlic, Charred Seasonal Vegetables

脆皮豬腳 · 德式酸菜 · 蜂蜜芥末醬NT\$ 1,280
Crispy Pork Knuckle, Sauerkraut, Honey Mustard

香煎鮭魚 · 炭烤蘆筍 · 荷蘭蛋黃醬NT\$ 1,280
Pan Fried Salmon, Charred Asparagus, Hollandaise Sauce

私房義大利肉醬麵 · 帕達諾起司 · 芝麻葉NT\$ 1,080
Bolognese Ragu Tagliatelle, Padano Cheese, Local Farm Arugula

牛肝菌菇燉飯 · 帕達諾起司 · 松露油NT\$ 1,080
Porcini Mushroom Risotto, Padano Cheese, Truffle Infused Oil

自備酒水服務費：葡萄酒每瓶NT\$ 500、烈酒每瓶NT\$ 1,000
The corkage charge per bottle: Wine NT\$ 500 and Spirits NT\$ 1,000.

若您對食物過敏或有特殊需求，請告知現場服務人員協助。
以上價格均為新台幣，並需外加一成服務費。
If you have any concerns regarding food allergies or any special requirements, please inform our ambassador prior to ordering.
Prices are quoted in NT dollars and subject to 10% service charge.

R
RENAISSANCE®
TAIPEI SHIH LIN HOTEL
台北士林萬麗酒店

晚間半自助式套餐 DINNER SEMI BUFFET

SHIH LIN KITCHEN

套餐包含精選餐檯 Semi Buffet Includes

沙拉 Salads / 冷肉 Cold Cuts / 起司 Cheeses / 日式料理 Japanese Cuisine / 水果 Fruits / 甜點 Desserts / 飲品 Drinks

精緻湯品 (任選一項) Choice of Soup

- 龍蝦濃湯
Lobster Bisque
- 法式焗洋蔥湯
Gratinated Onion à la Parisienne
- 野菇濃湯
Mushroom Soup
- 主廚今日推薦
Chef's Special

單點品項 A La Carte

- 香煎北海道干貝(3 pcs/顆).....NT\$ 480
Seared Hokkaido Scallop
- 義大利松露燉飯.....NT\$ 480
Truffle Risotto
- 香炒蘆筍.....NT\$ 280
Sautéed Asparagus
- 香炒野菇.....NT\$ 280
Sautéed Mushroom
- 馬鈴薯泥.....NT\$ 280
Mashed Potato

主廚特選主餐 (任選一項) Choice of Main Course from Chef Recommend

- 炭烤日本A5和牛老饕·奶油白蘆筍·法國鹽之花(150 g/克).....NT\$ 2,680
Charred JPN A5 Wagyu Beef Rib Eye Cap, Butter Poached White Asparagus, Fleur de Sel de Guérand
- 炭烤波士頓活龍蝦·荷蘭蛋黃醬·柑橘(Whole 整隻).....NT\$ 2,480
Live Boston Lobster, Hollandaise, Citrus
- 炭烤西班牙橡子黑豬老饕·爐烤香蒜·季節時蔬(180 g/克).....NT\$ 2,380
Iberian Bellota Pork Pluma, Roasted Garlic, Charred Seasonal Vegetables
- 香煎鱈魚·翻炒牛肝菌菇·季節黑松露(200 g/克).....NT\$ 1,980
Pan Fried Cod, Sautéed Porcini Mushroom, Fresh Black Truffle
- 香煎大明蝦·炭烤蘆筍·柑橘(3 pcs/隻).....NT\$ 1,880
Seared King Prawn, Charred Asparagus, Citrus
- 炭烤美國頂級黑牛肋眼·爐烤香蒜·季節時蔬(300 g/克).....NT\$ 1,780
Charred US Prime Angus Rib Eye Beef, Roasted Garlic, Charred Seasonal Vegetables
- 紐西蘭羊小排·爐烤香蒜·季節時蔬(180 g/克).....NT\$ 1,680
Roasted New Zealand Lamb Chop, Roasted Garlic, Charred Seasonal Vegetables
- 爐烤迷迭香半雞·爐烤香蒜·季節時蔬(600 g/克).....NT\$ 1,480
Roasted Half Chicken, Roasted Garlic, Charred Seasonal Vegetables

自備酒水服務費:葡萄酒每瓶NT\$ 500、烈酒每瓶NT\$ 1,000
The corkage charge per bottle: Wine NT\$ 500 and Spirits NT\$ 1,000.

若您對食物過敏或有特殊需求,請告知現場服務人員協助。
以上價格均為新台幣,並需外加一成服務費。
If you have any concerns regarding food allergies or any special requirements, please inform our ambassador prior to ordering.
Prices are quoted in NT dollars and subject to 10% service charge.

R
RENAISSANCE®
TAIPEI SHIH LIN HOTEL
台北士林萬麗酒店