

商業午間套餐 Weekday Lunch

均
一
價

NT\$360

套餐均附湯、小菜及水果
Include soup, side dish and fruit

加
購

單點主菜 **NT\$250**
Main Course

燙青菜 **NT\$80**
Boiled Vegetables

飲品暢飲 **NT\$160**
Drink Bar (Coffee, Tea)

單
數
月

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



日式壽喜牛 🐮 🍄
Japanese Sukiyaki Beef



紅酒慢燉豬腱 🐷
Red Wine Braised Pork Shank



泰式咖哩雞 🌶️ 🍲
Thai Curry Chicken



泰式檸檬魚 🌿 🐟
Thai Lemon Fish



北海道石狩鍋 🍲 🐟 🍤 🍄
Hokkaido Hot Pot



燕麥奶燉時蔬 🌿 🍄
Oat Milk Braised Seasonal Vegetables

全素 Vegan

*食材因應季節調整 Ingredients are adjusted seasonally

雙數月

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



紅燒牛腩  
Braised Beef



味噌松阪豬  
Miso Grilled Pork Jowl



泰式椒麻雞   
Thai Spicy Fried Chicken



香烤一夜干 
Grilled Ichiyaboshi



酸菜白肉鍋  
Pickled Cabbage Hot Pot



蛋奶素 Vegetarian

牛肝菌番茄燉湯佐麵包    
Porcini Vegetable Tomato Bisque with Bread

*麵包可更換白飯 Substitutable with white rice

供應時間：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

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|--|---|---|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |  |  |
| 素食
Vegetarian | 辣味
Spicy | 乳製品
Dairy
Products | 蛋類
Eggs | 魚類
Fish | 甲殼類
Crustaceans | 牛肉
Beef | 豬肉
Pork | 芝麻
Sesame | 大豆
Soy | 麩質穀類
Gluten |

- | | |
|---|--|
| <p>1. 每人最低消費乙份套餐，所有品項皆酌收10%服務費。</p> <p>2. THE Lounge響應惜食提供調整餐點份量服務，如有需要請告知服務人員。</p> <p>3. 本餐廳選用牛肉產地為美國、澳洲及紐西蘭，豬肉產地為台灣及加拿大，雞肉產地為台灣。</p> <p>4. 以上餐點選用使用之黃豆、玉米製品皆為非基因改造。</p> <p>5. 本餐廳部分食材含有過敏原，不適合對其過敏體質者食用。若您有特殊飲食需求、食物過敏或食物不耐症，請主動告知服務人員。</p> | <p>1. Minimum charge is one set meal per person. Subject to a 10% service charge.</p> <p>2. In support of food sustainability, portion adjustments are available upon request.</p> <p>3. The beef for above meals is selected from the USA, Australia, and New Zealand; the pork is selected from Taiwan and Canada; the chicken is selected from Taiwan.</p> <p>4. We use Non-GMO bean and corn products.</p> <p>5. Please let our staff know if you have any special dietary requirements, food allergies, or food intolerances.</p> |
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