

20
26

Chinese New Year Menu

農曆年除夕菜單 | 西式主餐 |

自助沙拉吧 / 精緻主菜6選1
Salad Bar / Main Course(Choose 1 from 6)



爐烤起司蒜味波士頓龍蝦和香煎鮭魚 **當日限量**

Roasted Jarlic Cheese Half Boston Lobster and Salmon

NT\$2,380



香煎美國安格斯牛排 8oz

Pan-Fried U.S Angus Steak

NT\$1,800



香煎虎斑搭明蝦干貝佐白酒酸豆奶油醬

Pan-fried Tiger Grouper, Prawn & Scallop with Caper Sauce

NT\$1,380



摩洛哥嫩燉小羊膝搭明蝦

Ourzazate Traditional Lamb with Prawn

NT\$1,380



脆皮德國豬腳搭明蝦佐特製酸菜

Crispy Pork Knuckle and Prawn with Sauerkraut

NT\$1,280



爐烤鮭魚搭明蝦佐白酒酸豆奶油醬

Roasted Salmon and Prawn with Caper Sauce

NT\$1,280

成人含12歲以上 NT\$1,280起+10% (含主菜)
Adult & 12 year-old and above from NT\$1,280+10% (Main course included)

7歲-11歲 NT\$680+10% (僅供沙拉吧) 7-11 year-old NT\$680+10% (Salad bar only)
3歲-6歲 NT\$380+10% (僅供沙拉吧) 3-6 year-old NT\$380+10% (Salad bar only)

供應時間 Operating Hours : 2026/2/16 晚餐 18:00 - 21:00

為考量餐點美味及衛生安全，恕不提供外帶服務，感謝您的配合!

For food safety hazard, the restaurant does not provide leftover food packaging services, thank you!

Cozzi
THE Roof

20
26

Chinese New Year Menu

農曆年初一 & 初二菜單 | 西式 主餐

自助沙拉吧 / 精緻主菜7選1

Salad Bar / Main Course(Choose 1 from 7)



自製21天美國頂級乾式熟成牛排8oz

Pan-Fried Dry-aged U.S Prime Rib Eye Steak

NT\$2,180



香煎美國安格斯牛排8oz

Pan-Fried U.S Angus Steak

NT\$1,680



香煎虎斑搭明蝦干貝佐白酒酸豆奶油醬

Pan-fried Tiger Grouper, Prawn & Scallop with Caper Sauce

NT\$1,280



摩洛哥嫩燉小羊膝搭日本干貝

Ourzazate Traditional Lamb with Scallop

NT\$1,280



脆皮德國豬腳搭日本干貝佐特製酸菜

Crispy Pork Knuckle and Scallop with Sauerkraut

NT\$1,180



香煎鮭魚干貝佐白酒酸豆奶油醬

Pan-fried Salmon and Scallop with Caper Sauce

NT\$1,080



爐烤風味松阪豬搭日本干貝佐照燒醬

Roasted Matsusaka Pork and Scallop with Caper Sauce

NT\$1,080

成人含12歲以上 NT\$1,080起+10% (含主菜)

Adult & 12 year-old and above from NT\$1,080+10% (Main course included)

7歲-11歲 NT\$600+10% (僅供沙拉吧) 7-11 year-old NT\$600+10% (Salad bar only)

3歲-6歲 NT\$350+10% (僅供沙拉吧) 3-6 year-old NT\$350+10% (Salad bar only)

供應時間 Operating Hours : 2026/2/17-18 午餐11:30-14:00 & 晚餐18:00 - 21:00

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Cozzi
THE Roof

20
26

Chinese New Year Menu

農曆年初三-初五菜單 | 西式主餐

自助沙拉吧 / 精緻主菜10選1

Salad Bar / Main Course(Choose 1 from 7)



自製21天美國頂級乾式熟成牛排8oz
Pan-Fried Dry-Aged U.S Prime Rib Eye Steak
NT\$1,980



香煎美國安格斯牛排8oz
Pan-Fried U.S Angus Steak
NT\$1,380



爐烤虎斑搭明蝦佐白酒酸豆奶油醬
Pan-fried Tiger Grouper and Prawn with Caper Sauce
NT\$1,020

摩洛哥嫩嫩小羊膝
Ourzazate Traditional Lamb
NT\$1,020



脆皮德國豬腳佐特製酸菜
Crispy Pork Knuckle with Sauerkraut
NT\$780



和逸風味牛肉麵(半筋半肉)
Cozzi Beef Noodle Soup
NT\$720



爐烤風味松阪豬佐照燒醬
Roasted Matsusaka Pork with Teriyaki Sauce
NT\$680



奶油南瓜義大利麵(奶蛋素)
Pumpkin Pasta with Cream Sauce (Vegetarian)
NT\$680



爐烤鮭魚佐白酒酸豆奶油醬
Pan-Fried Salmon with Caper Sauce
NT\$680



匈牙利爐烤雞腿起司醬
Roasted Matsusaka Pork with Teriyaki Sauce
NT\$680

成人含12歲以上 NT\$680起+10% (含主菜)
Adult & 12 year-old and above from NT\$680+10% (Main course included)

7歲-11歲 NT\$550+10% (僅供沙拉吧) 7-11 year-old NT\$550+10% (Salad bar only)
3歲-6歲 NT\$280+10% (僅供沙拉吧) 3-6 year-old NT\$280+10% (Salad bar only)

供應時間 Operating Hours : 2026/2/19-21 午餐11:30-14:00 & 晚餐18:00 - 21:00

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2⁰₆ Banquet Menu

春節中式桌菜菜單

和逸五彩大拼盤
Assorted Combination

鮑魚富貴石榴球
Steamed Pork and Seafood Ball with Obalone

柚子醬沙律龍蝦
Assorted Fruit of Lobster Salad

台式海鮮羹
Braised Seafood Thick Soup

XO醬海皇鮮
Stir Fried Seafood with XO Sauce

清蒸花斑刺鰓
Plectropomus Leopardus with Tree Seed Sauce

黑胡椒羊小排&香煎帶骨牛小排
Braised Lamb Chop with Pepper Sauce Pan-fried Bone-in Short Rib

浦燒海鰻搭米糕
Steamed Glutinous Rice with Eel

上湯浸食蔬
Stir-fried Vegetable

養生燉雞湯
Braised Dark Chicken Soup with Ginseng

寶島鮮水果搭麻糬
Seasonal Fruit with Mochi

每桌NT\$16,800 +10% per table (10人菜量)

2026 Vegetarian Menu

農曆年節西式素食套餐

開胃前菜 Appetizers

山藥莓果杯/梅醬番茄

Yam and Cranberry Jelly / Tomato with Plum Sauce

湯 Soup

素鮑魚菌菇濃湯

Vegetarian Abalone Mushrooms Soup

熱前菜 Hot Entree

炙烤野菇鮮蔬佐義式酒醋

Baked Wild Mushroom and Vegetables with Balsamic

主菜 Main Course

素烏魚子南瓜燉飯搭鮮蔬

Vegetarian Mullet Roe Pumpkin Risotto and Vegetables

NT\$700 +10% / set

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THE Roof

20
6 Vegetarian Menu

農曆年節中式素食套餐

團圓迎門素三拼

(莓果山藥沙拉/冰糖蜜番茄/蜜蓮藕)

楓和碧綠罄竹炮

(和風素鮑魚沙拉)

金玉滿堂燴鮮羹

(南瓜)

春節家慶百匯蔬

(季節時蔬)

元氣養身金湯庵

(中式湯品)

金陵冬菇百米香

(油飯)

財慶佳人富貴盅

(銀耳湯)

寶島和逸仙果盤

(季節水果)

NT\$1000 +10% / set

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