



GOLD啤味

CHEF RECOMMENDED MENU



德式小麥啤酒
果香豐沛 圓潤順口



黃金拉格啤酒
優雅麥香 清爽暢快



科隆啤酒
自然果香 清新純淨

- **慢火爐烤脆皮手撕雞** (全隻/現烤需等候50分鐘) NT\$1,680

Roasted Kuei Ting Chicken with BUCKSKIN Beer Spice and Stir Fried Seasonal Vegetables
(Freshly Baked Require a 50-minute Wait, Advance Booking Recommended)
- **香辣水煮海鮮波士頓龍蝦** (4~6人份) 🌶️🌶️ NT\$1,980

Braised Boston Lobster with Mussel, Clam, Cuttlefish BUCKSKIN Beer and Spicy Sauce
- **麻油蝦兵蟹將砂鍋煲** (4人份) NT\$1,680

Braised Fresh Crab, Prawns, Shrimps, Clams with BUCKSKIN Beer and Sesame Oil in Clay Pot
- **醉翁水晶羊腩凍** (8顆) NT\$580

Lamb Brisket Jelly with Pork Broth, BUCKSKIN Beer and Ginger (8 Pics)
- **啤酒紫梅椰汁糕** (6顆) NT\$250

Perilla Plum Jelly with BUCKSKIN Beer (6 Pics)
- **葛仙米仙草羊羹** (5顆) NT\$280

Red Bean Jelly with BUCKSKIN Beer, Nostoc and Mesona Tea (5 Pics)

· 茶資每人NT\$90起。

· 以上價格皆以新台幣計算，需另加10%服務費。

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

· 若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。

· 本飯店使用非基因改良的豆類製品。

· 本餐廳所提供牛肉為美國牛，非美國牛餐點已標註於菜單上。

· Minimum Tea fee NT\$90.

· All prices are in TWD and subject to a 10% service charge.

· Corkage fee for beverage and wine NT\$500 per bottle ; for spirits NT\$800 per bottle.

· Please let us know if you have any special dietary requirements, food allergies or food intolerances.

· This Hotel does NOT use GMO Bean products.

· Most of our beef is imported from U.S.A. Beef products from other origin are Specified on the menu.