

ROBIN'S 牛排館 春節菜單
Grill Lunar New Year's Menu

2025.01.29 (初一) ——— 2025.02.02 (初五)

紹興雞肉捲佐雪菜百頁

Shaoxing Chicken Roll with Preserved Mustard Greens and Bai Ye Tofu

什錦菌菇湯佐羊肚菇風味天貝

Assorted Mushroom Soup with Morel Flavored Tempeh

ROBIN'S 沙拉吧

ROBIN'S Salad Bar

主餐

Choice of Main Course from the Charcoal Grill

以下套餐皆可加價 \$880 搭配半隻【美國緬因活龍蝦】
Add a side of half Maine lobster for an additional \$880

美國老饕肋眼上蓋牛排 6 oz ----- \$4,180
USDA Prime Ribeye Cap 6 oz

美國頂級肋眼牛排 8 oz ----- \$3,380
USDA Prime Ribeye 8 oz

美國頂級沙朗牛排 6 oz ----- \$3,080
USDA Prime Sirloin 6 oz

美國頂級菲力牛排 6 oz ----- \$3,280
USDA Prime Filet Mignon 6 oz

日本熊本縣金牌黑樺和牛菲力 ----- \$4,580
Japanese A5 Kumamoto Gold Medal Kurohanagyu
Wagyu Filet

西班牙伊比利豬老饕 ----- \$3,080
Spanish Iberico Pork Cap

紐西蘭帶骨小羔羊排 ----- \$2,880
New Zealand Bone-in Lamb Chops

時令海鮮盤 (時令鮮魚、大扇貝、鮑魚) \$2,980
Seafood Platter (Daily Fish, Scallops, Abalone)

預訂制 Reservation required

佛羅倫斯丁骨牛排 (雙人分享) --- \$6,880
Florentine T-Bone Steak (Served for Two)

蜂蜜香料胭脂鴨三吃 (四人分享) --- \$9,680
Honey-Spiced Roast Duck 3 Courses (Served for Four)

繽紛甜點吧、季節水果及哈根達斯冰淇淋

Handcrafted French Pastries, Seasonal Fruit and Häagen-Dazs Ice Cream Bar

飲品 (任選一項) Choice of Beverage

美式咖啡 Americano | 拿鐵咖啡 Latte | 晶選紅茶 Black Tea | 洋甘菊 Chamomile (無咖啡因Caffeine-free)

佐餐水為 Evian 依雲天然礦泉水 Served with Evian Mineral Water

牛肉產地：日本、美國 / 豬肉產地：西班牙

Country of Origin: Japan Beef, U.S. Beef / Spain Pork

自備酒水將酌收洗杯費，每只杯子NT\$100，以上價目另需附加 10%服務費

The corkage fee will be NT\$100 for each glass used, Prices are subject to a 10% service charge

ROBIN'S 日風和食鐵板燒 春節菜單
ROBIN'S Teppanyaki Lunar New Year's Menu

2025.01.29 (初一) ——— 2025.02.02 (初五)

御節前菜
ROBIN'S Appetizers

小南瓜金絲盅長短樹放牧雞燉蛋
Pumpkin Fish Fin Thick Soup and Steamed Eggs

ROBIN'S 沙拉吧
ROBIN'S Salad Bar

鐵板海老佃煮 干貝唐墨 漬長年菜 日式魚板
Tsukudani Shrimp, Scallop with Mullet Roe Crumbs, Pickled Mustard Greens,
Japanese Fish Cake

主菜
Choice of Main Course from the Teppanyaki

以下套餐皆可加價 \$980 搭配半邊波士頓龍蝦
Add a side of Maine lobster for an additional \$980

美國老饕肋眼上蓋牛排 ----- \$4,480
USDA Prime Ribeye Cap

日本A5熊本縣金牌黑樺和牛里脊 \$4,680
Japanese A5 Kumamoto Gold Medal
Kurohanagyu Wagyu Tenderloin

日本A5熊本縣金牌黑樺和牛菲力 \$4,780
Japanese A5 Kumamoto Gold Medal
Kurohanagyu Wagyu Filet

美國頂級沙朗牛排 ----- \$3,580
USDA Prime Sirloin

西班牙伊比利豬老饕上蓋肉 ----- \$3,380
Spanish Iberico Pork Cap

紐西蘭小羔羊排 ----- \$3,880
New Zealand Lamb Chops

時令海鮮盤佐海膽酒粕醬汁 ----- \$3,880
(鮮魚、廣島生蠔、鮑魚)
Seafood Platter (Fish, Hiroshima Oyster and Abalone)

波士頓龍蝦 ----- \$3,980
Boston Lobster

臘味三寶炊飯
Cantonese Style Rice

烤年糕地雞雜煮
Grilled Rice Cake and Chicken

繽紛甜點吧、季節水果及哈根達斯冰淇淋
Handcrafted French Pastries, Seasonal Fruit and Häagen-Dazs Ice Cream Bar

飲品 (任選一項) Choice of Beverage

美式咖啡 Americano | 拿鐵咖啡 Latte | 品選紅茶 Black Tea | 洋甘菊 Chamomile (無咖啡因Caffeine-free)

佐餐水為天然礦泉水 Served with Mineral Water

牛肉產地：日本、美國 / 豬肉產地：西班牙
Country of Origin: Japan Beef / U.S. Beef / Spain Pork
自備酒水將酌收洗杯費，每只杯子NT\$100，以上價目另需附加 10%服務費
The corkage fee will be NT\$100 for each glass used, Prices are subject to a 10% service charge