

日風和食鐵板燒 春季菜單
Japanese Style Teppanyaki Menu

立春套餐 \$2,280+10%
Beginning of Spring Set

先付 Sakizuke | Appetizer

櫻花風味果醋
Sakura Fruit Vinegar

煮物 Nimono | Stewed Dish

鮮蝦和乃川手工豆花
HIDEAWA Handmade Tofu Pudding with Shrimps

碗物 Wan-mono | Soup

赤味噌海鮮湯
Red Miso Seafood Soup

小鉢 Kobachi | Side Dish

鮑魚磯邊煮
Isogyaki Abalone

強肴 Shizakana | Substantial Dish

鐵板牛筋蒼蠅頭
Stir-fried Minced Beef Tendan with Chive Flower

燒物 Yakimono | Flame-grilled Dish

手釣鮮魚
Fresh Fish

主菜 Shusai | Main Course

台灣溫體牛肋眼
Taiwan Beef Ribeye

食事 Shokujii | Rice

櫻花蝦漁村釜飯
Sakura Shrimp Kamameshi
鐵板時蔬
Seasonal Vegetables

甘物 Amamono | Dessert

煙燻蜜餞冰果室
Smoked Candied Fruit
日式麻糬紅豆甜湯
Japanese Red Bean and Mochi Sweet Soup

自備酒水將酌收洗杯費，每個杯子 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.

日風和食鐵板燒 春季菜單
Japanese Style Teppanyaki Menu

春分套餐 \$3,080 + 10%
Spring Equinox Set

先付 Sakizuke | Appetizer

櫻花風味果醋
Sakura Fruit Vinegar
三式刺身
Sashimi

煮物 Nimono | Stewed Dish

禾乃川手工海鮮豆花
HIDEKAWA Handmade Tofu Pudding with Seafood

碗物 Wan-mono | Soup

鹽麴熟成溫體牛肉湯
Shio Koji Aged Warm Beef Soup

小鉢 Kobachi | Side Dish

鮑魚磯邊煮
Isroyaki Abalone

強肴 Shizakana | Substantial Dish

鐵板牛筋蒼蠅頭
Stir-fried Minced Beef Tendon with Chive Flower

燒物 Yakimono | Flame-grilled Dish

手釣鮮魚
Fresh Fish

主菜 Shusai | Main Course

美國頂級沙朗
USDA Prime Sirloin

食事 Shokujii | Rice

櫻花蝦漁村釜飯
Sakura Shrimp Kanameshi
鐵板時蔬
Seasonal Vegetables

甘物 Amamono | Dessert

煙燻蜜饯冰果室
Smoked Candied Fruits
日式麻糬紅豆甜湯
Japanese Red Bean and Mochi Sweet Soup

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

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ROBIN'S

GRILL · TEPPAN

Robin's Guest, Robin's Friend.

日風和食鐵板燒 春季菜單 Japanese Style Teppanyaki Menu

穀雨套餐 \$4,880+10%
Grain Rain Set

先付 Sakizuke | Appetizer

櫻花風味果醋

Sakura Fruit Vinegar

三式刺身

Sashimi

煮物 Nimono | Stewed Dish

鱈蟹海膽禾乃川手工豆花

HIDEAWA Handmade Tofu Pudding with Cod Crab and Sea Urchin

碗物 Wan-mono | Soup

鹽麴熟成溫體牛肉湯

Shio Koji Aged Warm Beef Soup

小鉢 Kobachi | Side Dish

鮑魚磯邊煮

Isayaki Abalone

強肴 Shizakana | Substantial Dish

鐵板牛筋着蠅頭

Stir-fried Minced Beef Tendron with Chive Flower

燒物 Yakimono | Flame-grilled Dish

手釣鮮魚

Fresh Fish

澳洲活體龍蝦

Australian Lobster

主菜 Shusai | Main Course

日本A5神戶酒粕和牛

Japanese A5 Kobe Red Wine Wagyu Beef

食事 Shokujī | Rice

飛魚卵櫻花蝦漁村釜飯

Sakura Shrimp and Flying Fish Roe Kamameshi

鐵板時蔬

Seasonal Vegetables

甘物 Amamono | Dessert

煙燻蜜饯冰果室

Smoked Candied Fruits

日式麻糬紅豆甜湯

Japanese Red Bean and Mochi Sweet Soup

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

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ROBIN'S

GRILL · TEPPAN

Robin's Guest, Robin's Friend.

日風和食鐵板燒 菜單
Japanese Style Teppanyaki Menu

精選單點 僅限套餐加點

Selected A La Carte (Only available as an add-on to set menu.)

自助式沙拉吧 含水果吧／冰淇淋／甜點吧 \$1,080+10%

Self-serve Salad Bar
Including Seasonal Fruit, Häagen-Dazs Ice Cream, Handcrafted French Pastries

黑金鮑魚肝醬奶油燒 適合 2 至 3 人分享 \$2,680+10%

Black Gold Abalone Liver with Butter Sauce (Served for 2-3 people)

酒燒澳洲龍蝦佐酸豆洋蔥奶油醬汁 半隻 \$1,180+10%

Australian Lobster with Cream Caper and Onion Sauce (Half)

鐵板喜知次荒焚燒 \$980+10%

Braised Kichiji

時令海鮮 現場時價 *On-Site Current Price*

Seasonal Seafood

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鐵板燒 兒童套餐
ROBIN'S Teppanyaki Children Menu

亞麻籽豬起司奶油吐司
Taiwan Flaxseed Pork and Cheese Butter Toast

奶油可樂餅
Cream Croquette

日式咖哩海鮮湯
Japanese Curry Seafood Soup

主餐二選一
Choice of Main Course

頂級沙朗骰子燒
USDA Prime Sirloin Dice Steak
\$1,280

鐵板起司雞腿排
Pan-Fried Cheese Chicken Thigh
\$980

奶油玉米飯
Creamy Corn Rice

煙燻蜜餞冰果室
Smoked Candied Fruits

日式麻糬紅豆甜湯
Japanese Red Bean and Mochi Sweet Soup

果汁或牛奶
Juice or Milk

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鐵板燒 素食套餐
ROBIN'S Teppanyaki Vegetarian Menu

櫻花風味果醋 / 漬物 / 金箔黑豆
Sakura Fruit Vinegar / Pickled / Black Soybeans

和風生菜沙拉
Japanese Style Salad

和風竹筴野菇清湯
Bamboo Pith and Wild Mushrooms Soup

京都飛龍頭印籠蒸
Kyoto Ganmodoki

醬煮雙菇佐松露藜麥
Boiled Mushrooms with Truffle Quinoa

道明寺櫻花飯糰
Sakura Onigiri

煙燻蜜餞冰果室
Smoked Candied Fruits

日式麻糬紅豆甜湯
Japanese Red Bean and Mochi Sweet Soup

\$1,280

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