

ROBIN'S TEPPANYAKI 鐵板燒

<午間套餐 Lunch Menu>

椀物・WANMONO

子持香魚真丈海藻清湯
Sweetfish with Seaweed Soup

煮物・NIMONO

日式大蝦黃金煮
Pan-Fried Prawn with Sauce

ROBIN'S沙拉吧・ROBIN'S Salad Bar

主餐

Choice of Main Course from the Teppanyaki

以下套餐皆可加價\$780搭配半隻龍蝦鬼瓦燒

Add \$780 for half pan-fried lobster to accompany your main course

日本嚴選牛肉 Japanese Wagyu Beef

日本A5和牛肋眼	Wagyu Ribeye 4 oz	\$3,580	日本A5和牛沙朗	Wagyu Sirloin 4 oz	\$3,580
日本A5和牛壽喜燒	Wagyu Sukiyaki 4 oz	\$3,780			

美國頂級牛排 (白金認證) USDA Prime Beef (Platinum Certificate)

頂級肋眼牛排	Prime Ribeye 4 oz	\$2,280	老饕肋眼上選牛排	Prime Ribeye Cap 4 oz	\$3,380
頂級沙朗牛排	Prime Sirloin 4 oz	\$2,180	頂級菲力牛排	Prime Filet Mignon 4 oz	\$2,480
美國極黑和牛肋眼		\$3,080	美國極黑和牛沙朗		\$3,080
SRF American Wagyu Ribeye 4 oz			SRF American Wagyu Sirloin 4 oz		

特餐 Specialties

西班牙伊比利豬老饕	Iberico Cap 4 oz	\$2,580	手釣鮮魚套餐	Fresh Fish of the Day	\$2,180
雞肉一夜干	Ichiyaboshi Chicken	\$1,880	澳洲羊排	Australian Lamb Chop	\$2,280
美國緬因龍蝦	Maine Lobster	\$2,980			

主廚特製炊飯・漬物・味噌湯

ROBIN'S Shimeji Rice • Pickled Vegetables • Miso Soup

繽紛甜點吧、自助式季節水果及哈根達斯冰淇淋

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

咖啡或茶

Coffee or Tea

自備酒水收費方式：葡萄酒類每瓶 NT\$500 / 烈酒類每瓶 NT\$1,000

以上價格均為新台幣並需外加 10% 服務費

Corkage of NT\$500 per bottle of wine or NT\$1,000 per bottle of spirit is applicable

Prices are quoted in NT dollar and are subject to a 10% service charge



ROBIN'S TEPPANYAKI 鐵板燒

< 晚間套餐 Dinner Menu >

開胃前菜三式 • Appetizer

時令生魚片 • 味噌奶油起司 • 蟹肉大根佐蟹味噌
Sashimi • Miso Cream Cheese • Crab Meat Daikon with Crab Miso

椀物 • WANMONO

子持香魚真丈海藻清湯 Sweetfish with Seaweed Soup

煮物 • NIMONO

日式大蝦黃金煮 Pan-Fried Prawn with Sauce

燒物 • YAKIMONO

時令海鮮 Seasonal Seafood

ROBIN'S沙拉吧 • ROBIN'S Salad Bar

主餐

Choice of Main Course from the Teppanyaki

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Add \$780 for half pan-fried lobster to accompany your main course

日本嚴選牛肉 Japanese Wagyu Beef

日本A5和牛肋眼	Wagyu Ribeye 4 oz	\$4,280	日本A5和牛沙朗	Wagyu Sirloin 4 oz	\$4,280
日本A5和牛壽喜燒	Wagyu Sukiyaki 4 oz	\$4,480			

美國頂級牛排 (白金認證) USDA Prime Beef (Platinum Certificate)

頂級肋眼牛排	Prime Ribeye 4 oz	\$3,080	老饕肋眼上選牛排	Prime Ribeye Cap 4 oz	\$3,980
頂級沙朗牛排	Prime Sirloin 4 oz	\$2,980	頂級菲力牛排	Prime Filet Mignon 4 oz	\$3,180
美國極黑和牛肋眼		\$3,780	美國極黑和牛沙朗		\$3,780
SRF American Wagyu Ribeye 4 oz			SRF American Wagyu Sirloin 4 oz		

特餐 Specialties

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雞肉一夜干	Ichiyaboshi Chicken	\$2,480	澳洲羊排	Australian Lamb Chop	\$2,980
美國緬因龍蝦	Maine Lobster	\$3,480			

主廚特製炊飯 • 漬物 • 味噌湯

ROBIN'S Shimeji Rice • Pickled Vegetables • Miso Soup

主廚特製甜點 Dessert

繽紛甜點吧、自助式季節水果及哈根達斯冰淇淋

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

咖啡或茶 Coffee or Tea

自備酒水收費方式：葡萄酒類每瓶 NT\$500 / 烈酒類每瓶 NT\$1,000
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