

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

◀ 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
HIDEKAWA 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
Isoyaki Abalone

強肴 Shizakana | Substantial Dish

鐵板牛筋著蠅頭
Stir-fried Minced Beef Tendon with Chive Flower

燒物 Yakimono | Flame-grilled Dish

手釣鮮魚
Fresh Fish

主菜任選其一 Shusai | Choice of Main Course

台灣溫體牛肋眼
Taiwan Beef Ribeye
台灣亞麻籽豬
Taiwan Flaxseed Pork

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 NTS100，以上價目另需附加 10% 服務費

The corkage fee will be NTS100 for each glass used. Prices are subject to a 10% service charge.

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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
Isoyaki / Abalone

強肴 Shizakana | Substantial Dish

鐵板牛筋着蠅頭
Stir-fried Minced Beef Tendon with Chive Flower

燒物 Yakimono | Flame-grilled Dish

手釣鮮魚
Fresh Fish

主菜任選其一 Shusai | Choice of Main Course

美國頂級沙朗
USDA Prime Sirloin
法國紅標薩索雞一夜干
The French Label Rouge Sasso Chicken
with Ichiyaboshi Style

食事 Shokujii | Rice

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

甘物 Amamono | Dessert

煙燻蜜饍冰果室
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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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
HIDEKAWA 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
Isoyaki 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
澳洲活體龍蝦
Australian Lobster

主菜任選其一 | Shusai | Choice of Main Course

日本 A5 神戸酒粕和牛
Japanese A5 Kobe Red Wine Wagyu Beef
西班牙伊比利豬老饕
Spanish Iberico Pork Cap

食事 Shokujū | 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

煙燻蜜饀冰果室
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

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

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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

酒燒澳洲龍蝦佐酸豆洋葱奶油醬汁 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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