



Ripple



福龍迎春饗團圓





◆ 除夕夜限定 ◆

新春饗宴 NT\$2,000元起

Chinese New Year's Eve Set

主廚精緻小品
Daily Choice

H2O 烘焙坊手作麵包
H2O Bakery Handmade Bread

農夫鮮蔬沙拉
Salad

主餐(擇一)
Main Course(Choose One)

伊比利豬梅花襯干貝海大蝦 NT\$2,000
Iberian Pork Plum Lined with Fresh Dried Scallops and Tiger Prawn

永安石斑襯干貝海大蝦 NT\$2,000
Yong-an Grouper with Fresh Dried Scallops and Tiger Prawn

美國菲力襯阿爾戈斯龍蝦 NT\$2,200
Filet Steak (U.S) with Argos Lobster(Half)

小羔羊襯阿爾戈斯龍蝦 NT\$2,200
New Zealand Lamb with Argos Lobster(Half)

佐餐酒/杯(擇一)
Table Wine(Choose One)

義大利若林慕斯卡微甜白酒
Ventiterre Moscato

西班牙綺蒂塔特級紅酒
LA CHIQUITA Red Dry Wine

主廚精選甜點
Dessert

均可無限享用豐盛 **自助海鮮吧**
主餐僅限內用，恕不提供外帶服務
餐點須酌收10%服務費

Unlimited Sumptuous Seafood Bar for All Guests.
Main Course Only Served at Restaurant, Not Available for Take Out.
All Meals are Subject to 10%.



◆ 除夕、初二限定 ◆

御膳蔬食 (蛋奶素)

Ove-Lacto Vegetarian Set

NT\$ **1,580**元

麥香玉露猴頭菇

*附開胃菜/沙拉/湯品/熱前菜

Hericum Erinacens with Soy Sauce

The Set Includes Appetizer/Salad/Soup/Hot Appetizer

兒童餐 (限定12歲以下)

Children's Meal (Limited for Age Under 12-Year-Old)

NT\$ **880**元

蕃茄里肌肉筆管麵(台灣豬)

*附烤時蔬/日式蒸蛋/乾煎海大蝦/香煎鮭魚/脆薯條/雞米花

Pan-Fired Taiwan Pork Pasta with Tomato Sauce

The Set Include Raste Vegetable/Steamed Egg/ Pan-Fired Tiger Prawn/
Pan-Fired Salmon/French Fries/Popcorn Chicken

均可無限享用豐盛 (自助沙拉吧)

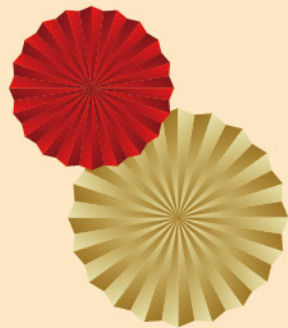
主餐僅限內用，恕不提供外帶服務

餐點須酌收10%服務費

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◆ 初二午餐限定 ◆

新春饗宴 NT\$1,500元起

Chinese New Year's Eve Set

主廚精緻小品
Daily Choice

H2O 烘焙坊手作麵包
H2O Bakery Handmade Bread

農夫鮮蔬沙拉
Salad

主餐(擇一)
Main Course(Choose One)

獵人式戰斧豬搭香煎干貝海大蝦(國產豬) NT\$1,500
Pan-Fried Tomahawk Pork (Taiwan Pork) with Fresh Dried Scallops and Tiger Prawn

爐烤小羔羊搭香煎干貝海大蝦 NT\$1,680
New Zealand Lamb with Fresh Dried Scallops and Tiger Prawn

馬賽風味香煎海鮮總匯 NT\$1,680
Steamed Seafood with Marseille Sauce

羅西尼脆煎鴨肝牛排 NT\$1,880
Tournedos Rossini Steak (U.S Beef)

佐餐酒/杯(擇一)
Table Wine(Choose One)

義大利若林慕斯卡微甜白酒
Ventiterra Moscato

西班牙綺蒂塔特級紅酒
LA CHIQUITA Red Dry Wine

主廚精選甜點
Dessert

均可無限享用豐盛(自助海鮮吧)
主餐僅限內用，恕不提供外帶服務
餐點須酌收10%服務費

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◆ 初二晚餐限定 ◆

新春饗宴 NT\$ 1,800元起

Chinese New Year's Eve Set

主廚精緻小品
Daily Choice

H2O 烘焙坊手作麵包
H2O Bakery Handmade Bread

農夫鮮蔬沙拉
Salad

主餐(擇一)
Main Course(Choose One)

挪威鮭魚排襯黃油眼斑龍蝦 NT\$1,800
Pan-Fired Salmon with Spiny Lobster(Half)

羅馬半雞襯黃油眼斑小龍蝦 NT\$1,800
Roast Half Chicken with Spiny Lobster(Half)

伊比利豬梅花襯干貝海大蝦 NT\$2,000
Iberian Pork Plum Lined with Fresh Dried Scallops and Tiger Prawn

永安石斑襯干貝海大蝦 NT\$2,000
Yong-an Grouper with Fresh Dried Scallops and Tiger Prawn

美國菲力襯阿爾戈斯龍蝦 NT\$2,200
Filet Steak (U.S) with Argos Lobster(Half)

法式小羔羊襯阿爾戈斯龍蝦 NT\$2,200
New Zealand Lamb with Argos Lobster(Half)

佐餐酒/杯(擇一)
Table Wine(Choose One)

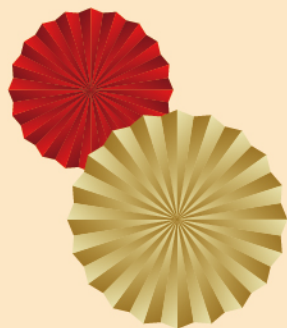
義大利若林慕斯卡微甜白酒
Ventiterra Moscato

西班牙綺蒂塔特級紅酒
LA CHIQUITA Red Dry Wine

主廚精選甜點
Dessert

均可無限享用豐盛 (自助海鮮吧)
主餐僅限內用，恕不提供外帶服務
餐點須酌收10%服務費

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◆ 初一.初三午餐限定 ◆

新春饗宴 NT\$1,000元起

Chinese New Year's Eve Set

主廚精緻小品
Daily Choice

H2O 烘焙坊手作麵包
H2O Bakery Handmade Bread

農夫鮮蔬沙拉
Salad

主餐(擇一)
Main Course(Choose One)

爐烤黑豚法式戰斧豬(國產豬) NT\$1,000
Pan-Fried Tomahawk Pork (Taiwan Pork)

傳統家鄉烤半雞 NT\$1,000
Roast Half Chicken

香煎海港石斑北海道干貝海大蝦 NT\$1,380
Pan-Fried Grouper with Fresh Dried Scallops and Tiger Prawn

爐烤6oz巴拉圭菲力搭北海道干 NT\$1,580
Roast Paraguay Filet Steak with Fresh Dried Scallops

佐餐酒/杯(擇一)
Table Wine(Choose One)

義大利若林慕斯卡微甜白酒
Ventiterre Moscato

西班牙綺蒂塔特級紅酒
LA CHIQUITA Red Dry Wine

主廚精選甜點
Dessert

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◆ 初一.初三晚餐限定 ◆

新春饗宴 NT\$ 1,800元起

Chinese New Year's Eve Set

主廚精緻小品
Daily Choice

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H2O Bakery Handmade Bread

農夫鮮蔬沙拉
Salad

主餐(擇一)
Main Course(Choose One)

挪威鮭魚排襯黃油眼斑龍蝦 NT\$1,800
Pan-Fired Salmon with Spiny Lobster (Half)

羅馬半雞襯黃油眼斑小龍蝦 NT\$1,800
Roast Half Chicken with Spiny Lobster (Half)

美國菲力襯干貝海大蝦 NT\$2,000
Filet Steak (U.S) with Fresh Dried Scallops and Tiger Prawn

小羔羊肩排襯干貝海大蝦 NT\$2,000
New Zealand Lamb with Fresh Dried Scallops and Tiger Prawn

佐餐酒/杯(擇一)
Table Wine(Choose One)

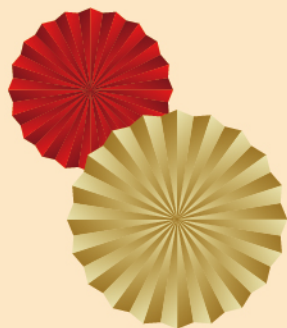
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LA CHIQUITA Red Dry Wine

主廚精選甜點
Dessert

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御膳蔬食 (蛋奶素)

Ove-Lacto Vegetarian Set

NT\$ **1,280**元

麥香玉露猴頭菇

*附開胃菜/沙拉/湯品/熱前菜

Hericum Erinacens with Soy Sauce

The Set Includes Appetizer/Salad/Soup/Hot Appetizer

兒童餐 (限定12歲以下)

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NT\$ **880**元

蕃茄里肌肉筆管麵(台灣豬)

*附烤時蔬/日式蒸蛋/乾煎海大蝦/香煎鮭魚/脆薯條/雞米花

Pan-Fired Taiwan Pork Pasta with Tomato Sauce

The Set Include Raste Vegetable/Steamed Egg/ Pan-Fired Tiger Prawn
/ Pan-Fired Salmon/French Fries/Popcorn Chicken

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