

## Robin's 鐵板燒午間主餐選項 Main Course (Choice of)

### 美國頂級牛排 U.S. Prime Steak

(with Half Lobster)

老饕肋眼上選牛排 / 附龍蝦 Rib Eye Cap 140g / with Half Pacific Rock Lobster	NT\$3,300	NT\$ 4,100
菲力牛排 / 附龍蝦 Filet Mignon 140g / with Half Pacific Rock Lobster	NT\$2,450	NT\$ 3,250
肋眼牛排 / 附龍蝦 Rib Eye Steak 140g / with Half Pacific Rock Lobster	NT\$2,200	NT\$ 3,000
沙朗牛排 / 附龍蝦 Sirloin Steak 140g / with Half Pacific Rock Lobster	NT\$2,150	NT\$2,950

### 日本黑毛和牛 A5 牛排(日本極致油紋和牛) Japanese Wagyu A5 Steak (Japan Finest Marbling)

菲力牛排 Filet Mignon 100g		NT\$ 5,000
肋眼牛排 Rib Eye Steak 100g		NT\$4,600
沙朗牛排 Sirloin Steak 100g		NT\$4,200

### 澳洲射和牛 9+牛排(獨家限量頂級和牛-最高等級雙藍標)

#### Australia Sher Wagyu 9+ (Exclusive Sher Wagyu - Double Blue Label in Taiwan)

紐約客牛排 New York Steak 120g		NT\$ 4,800
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### 澳洲 Tajima 和牛 9+牛排(純種日本黑牛品種-最高等級白金級) Australia Tajima Wagyu 9+ (Fullblood Wagyu - Platinum Label)

老饕肋眼上選牛排 Rib Eye Cap 120g		NT\$ 5,000
肋眼牛排 Rib Eye Steak 120g		NT\$ 4,600
沙朗牛排 Sirloin Steak 120g		NT\$ 4,200

### 特餐 Specialties

伊比利豚上蓋肉 Iberico Bellota Pork 140 g		NT\$2,200
綜合海鮮(每日鮮魚、太平洋龍蝦半隻) Seafood Combo (Daily Fresh Catch Fish 100g & Half Pacific Rock Lobster)		NT\$ 2,800
紐西蘭羊小排 New Zealand Lamb Chop 170g		NT\$ 2,200
太平洋龍蝦(全隻)Pacific Rock Lobster (whole)		NT\$ 3,000
每日現捕鮮魚 Catch of the Day 120g		NT\$ 2,200
培根雞排 Boneless Chicken with Bacon 300g		NT\$ 1,950

自備酒水收費方式: 葡萄酒類每瓶 NT\$500,烈酒類每瓶 NT\$1,000  
Corkage fee is applies. Wine NT\$500/ bottle, Spirit NT\$1,000/ bottle  
以上價目另需附加 10%服務費 Prices are subject to 10% service charge

## Robin 's 鐵板燒午間套餐 Robin 's Teppanyaki Lunch Set Menu

以下套餐均附湯、開胃前菜、香封時蔬、主餐、季節水果、精選甜點、咖啡或紅茶  
Each set menu includes soup, appetizer, Vegetable Papillote, main course, fruit, dessert and coffee or tea

### 湯品 (任選一項) Soup ( Choice of )

法式起司焗洋蔥湯  
French Onion Soup au Gratin

龍蝦濃湯  
Lobster Bisque

奶油蘑菇湯  
Cream of Wild Mushroom Soup

### 開胃前菜 Appetizer

太平洋明蝦、加拿大千貝佐蜂蜜芥末醬  
Pacific King Prawn and Canadian Scallop with Honey Mustard Sauce

### 香封時蔬 Vegetable Papillote

### 主餐 (任選一項) Main Course ( Choice of )

### 精選甜點 Pâtisserie ( Choice of )

特製甜點盤  
Combination Platter

香煎香蕉  
Pan-fried Banana

### 單點品項 A La Carte

九孔鮑佐松露奶油醬 Baby Abalone with Truffle Butter Sauce	NT\$600
香煎加拿大鴨肝 Pan-fried Canadian Duck Liver	NT\$600
香煎牛肉捲 Pan-fried Beef Roulade (3 pcs)	NT\$500
大明蝦 King Prawn (1pcs)	NT\$480
鱈場蟹腳 King Crab Leg (1pcs)	NT\$750
經典炒飯雙人份 Classic Fried Rice (for 2)	NT\$300
北海道大千貝 Hokkaido Scallop (2pcs)	NT\$500

自備酒水收費方式: 葡萄酒類每瓶 NT\$500, 烈酒類每瓶 NT\$1,000  
Corkage fee is applies. Wine NT\$500/ bottle, Spirit NT\$1,000/ bottle  
以上價目另需附加 10% 服務費 Prices are subject to 10% service charge

## Robin's 鐵板燒晚間主餐選項 Main Course(Choice of)

### 美國頂級牛排 U.S. Prime Steak

(with Half Lobster)

老饕肋眼上選牛排/ 附龍蝦 Rib Eye Cap 170g / with Half Pacific Rock Lobster	NT\$4,000	NT\$ 4,800
菲力牛排 / 附龍蝦 Filet Mignon 170g / with Half Pacific Rock Lobster	NT\$3,150	NT\$ 3,950
肋眼牛排 / 附龍蝦 Rib Eye Steak 170g / with Half Pacific Rock Lobster	NT\$2,850	NT\$ 3,650
沙朗牛排 / 附龍蝦 Sirloin Steak 170g / with Half Pacific Rock Lobster	NT\$2,800	NT\$3,600

### 日本黑毛和牛 A5 牛排(日本極致油紋和牛)

### Japanese Wagyu A5 Steak (Japan Finest Marbling)

菲力牛排 Filet Mignon 120g	NT\$ 5,800
肋眼牛排 Rib Eye Steak 120g	NT\$ 5,300
沙朗牛排 Sirloin Steak 120g	NT\$ 4,800

### 澳洲射和牛 9+牛排(獨家限量頂級和牛-最高等級雙藍標)

### Australia Sher Wagyu 9+ (Exclusive Sher Wagyu - Double Blue Label in Taiwan))

紐約客牛排 New York Steak 140g	NT\$ 5,500
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### 澳洲 Tajima 和牛 9+牛排 (純種日本黑牛品種-最高等級白金級)

### Australian Tajima Wagyu 9+ (Fullblood Wagyu - Platinum Lable)

老饕肋眼上選牛排 Rib Eye Cap 140g	NT\$ 5,800
肋眼牛排 Rib Eye Steak 140g	NT\$ 5,300
沙朗牛排 Sirloin Steak 140g	NT\$ 4,800

### 特餐 Specialties

伊比利豚上蓋肉 Iberico Bellota Pork 170 g	NT\$2,850
綜合海鮮(每日鮮魚、太平洋龍蝦半隻)	NT\$ 3,300
Seafood Combo (Daily Fresh Catch Fish 120g & Half Rock Lobster)	NT\$ 3,300
紐西蘭羊小排 New Zealand Lamb Chop 190g	NT\$ 2,750
太平洋龍蝦(全隻) Pacific Rock Lobster (whole)	NT\$ 3,500
每日現捕鮮魚 Catch of the Day 140g	NT\$ 2,550
培根雞排 Boneless Chicken with Bacon 300g	NT\$ 2,100

自備酒水收費方式: 葡萄酒類每瓶 NT\$500,烈酒類每瓶 NT\$1,000  
Corkage fee applies. Wine NT\$500/ bottle, Spirit NT\$1,000/ bottle  
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## Robin's 鐵板燒晚間套餐 Robin's Teppanyaki Dinner Set Menu

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Each set menu includes soup, appetizer, Vegetable Papillote, main course, fruit, dessert and coffee or tea

### 湯品 (任選一項) Soup (Choice of)

法式起司焗洋蔥湯  
French Onion Soup au Gratin

龍蝦濃湯  
Lobster Bisque

奶油蘑菇湯  
Cream of Wild Mushroom Soup

### 開胃前菜 Appetizer

太平洋明蝦、加拿大干貝佐蜂蜜芥末醬  
Pacific King Prawn and Canadian Scallop with Honey Mustard Sauce

### 香封時蔬 Vegetable Papillote

### 主餐 (任選一項) Main Course (Choice of)

#### 經典炒飯 Classic Fried Rice

### 精選甜點 Pâtisserie (Choice of)

特製甜點盤  
Combination Platter

香煎香蕉  
Pan-fried Banana

### 單點品項 A La Carte

九孔鮑佐松露奶油醬 Baby Abalone with Truffle Butter Sauce	NT\$600
香煎加拿大鴨肝 Pan-fried Canadian Duck Liver	NT\$600
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