

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\$3,400	NT\$4,200
菲力牛排 / 附龍蝦 Filet Mignon 140g / with Half Pacific Rock Lobster	NT\$2,550	NT\$3,350
肋眼牛排 / 附龍蝦 Rib Eye Steak 140g / with Half Pacific Rock Lobster	NT\$2,300	NT\$3,100
沙朗牛排 / 附龍蝦 Sirloin Steak 140g / with Half Pacific Rock Lobster	NT\$2,250	NT\$3,050

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)

沙朗牛排 Sirloin 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

太平洋龍蝦(全隻) Pacific Rock Lobster (whole)	NT\$3,100
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\$2,900
伊比利豚上蓋肉 Iberico Bellota Pork 140 g	NT\$2,300
紐西蘭羊小排 New Zealand Lamb Chop 170g	NT\$2,300
每日現捕鮮魚 Daily Fresh Catch Fish 120g	NT\$2,300
培根雞排 Boneless Chicken with Bacon 300g	NT\$2,050

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、沙拉、主餐、季節水果、精選甜點、咖啡或紅茶
Each set menu includes soup, appetizer, salad, 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

主廚特製沙拉 Chef's Special Salad

主餐 (任選一項) Main Course (Choice of)

精選甜點 Pâtisserie (Choice of)

特製甜點盤
Dessert Platter

香煎香蕉
Pan-fried Banana

單點品項 A La Carte

鱈場蟹腳 King Crab Leg (1pc)	NT\$1500
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\$600
北海道大干貝 Hokkaido Scallop (2pcs)	NT\$500
經典炒飯雙人份 Classic Fried Rice (for 2)	NT\$300

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
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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)

沙朗牛排 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

主餐 Specialties

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

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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Lobster Bisque

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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

主廚特製沙拉 Chef's Special Salad

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
Dessert Platter

香煎香蕉
Pan-fried Banana

單點品項 A La Carte

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香煎牛肉捲 Pan-fried Beef Roulade(3 pcs)	NT\$600
北海道大千貝 Hokkaido Scallop (2pcs)	NT\$500

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