



Timeless Flavors
Thoughtfully Crafted

經典風味
匠心呈現

精選單點 · 自由品味您的專屬餐桌
Curated selections for your personal dining experience

開胃菜 · 沙拉 APPETIZER & SALAD

NTD

主廚生菜沙拉

Chef's Salad

搭配番茄、燻雞胸及義式油醋汁

Mixed Mesclun with Tomato, Smoked Chicken Breast, and Italian Dressing

420

S 鮮蝦凱撒沙拉

Caesar Salad with Sautéed Garlic Prawn

搭配生菜、培根、蒜味麵包丁及乾酪片

Romaine Lettuce with Bacon, Garlic Croutons, and Parmesan Cheese

培根來源：荷蘭 | Bacon Origin : Netherlands

480



湯品 SOUP

NTD

主廚每日精選例湯

Chef's Daily Soup

280

義式番茄蔬菜清湯

Italian Minestrone Soup

280



★ 義大利麵 · 三明治 · 漢堡 PASTA · SANDWICH · BURGER

NTD

義大利蕃茄肉醬麵

Spaghetti with Tomato and Beef Bolognese Sauce

牛肉來源：紐西蘭 | Beef Origin : New Zealand

450

蘑菇奶油鮮蝦斜管麵

Penne with Shrimp and Mushroom Cream Sauce

450

青醬雞肉義大利麵

Spaghetti with Chicken Pesto Sauce

450

總匯三明治

Club Sandwich

搭配培根、燻雞胸、生菜、番茄、雞蛋、起士及美乃滋

Served with Bacon, Smoked Chicken, Lettuce, Tomato, Egg, Cheese and Mayonnaise

培根來源：荷蘭 | Bacon Origin : Netherlands

420

牛肉漢堡

Beef Burger

佐搭番茄、生菜、洋蔥、乳酪和酸黃瓜

Served with Tomato, Lettuce, Onions, Cheese and Gherkins

牛肉來源：紐西蘭 | Beef Origin : New Zealand

520



★ 西式主菜 WESTERN ENTRÉE

NTD

蜜燻蜂蜜BBQ豬肋排

Roasted Smoked Honey BBQ Pork Ribs

980

香煎蒜蘿奶油鮭魚

Pan-fried Salmon Fillet with Dill Cream Sauce

1,180

香煎國王大蝦佐龍蝦奶油醬

Pan-fried King Prawn in Lobster Butter Sauce

1,280

窯烤美國28天濕式熟成肋眼牛排佐紅酒醬

Oven-Roasted U.S. 28 Days Wet Aged Rib Eye 15 oz.

佐搭主廚自製紅酒醬

Served with chef's signature red wine sauce

1,880

窯烤龍蝦

Oven-Roasted Boston Lobster

活海鮮限量供應，敬請提前3天預訂

Live seafood is available in limited quantities. Kindly reserve 3 days in advance

2,880

窯烤美國戰斧牛排 50oz

Oven-Roasted U.S. Tomahawk Steak 50 oz.

敬請提前3天預訂，以確保最佳品質

A 3-day advance reservation is recommended to ensure optimal quality

5,580



★ 亞洲精選 LOCAL SPECIALTIES AND ASIAN DISHES NTD

🍜 新加坡炒米粉 Singapore Style Stir-fried Vermicelli	480
印度咖哩烤雞 Indian Chicken Tikka 佐搭香料飯及薄荷醬 Served with rice pilaf and mint sauce	550
🍲 台灣紅燒牛肉麵 Double Boiled Beef Noodle Soup 牛肉來源：美國 Beef Origin : USA	550



素食 VEGETARIAN DISHES NTD

🌿 酥炸春捲佐辣醬油 Deep-Fried Spring Rolls with Chili Soy Sauce	380
🌿 台式素炒飯 Fried Rice with Vegetable and Soy Sauce	400
🌿 鮮蔬蕃茄義大利麵 Spaghetti with Vegetable and Tomato Sauce	450

甜點 DESSERTS NTD

巴黎精品巧克力蛋糕 Parisian Premium Chocolate Cake	380
北海道柔滑起司蛋糕 Hokkaido Creamy Cheesecake	380
法式經典檸檬塔 Classic French Lemon Tart	380
熱帶水果盤 Assorted Tropical Fruit Plate	380



★ 升級選項 Upgrade Options

點選標示「★」之單點可加價升級

Items marked with "★" are eligible for upgrade

▲ 加價 550元	升級套餐，含開胃菜、湯品、飲料 Add NTD 550 for a set menu to include daily appetizer, soup, and beverage
▲ 加價 680元	升級遠東CAFÉ自助餐 Add NTD680 to enjoy buffet at Café at Far Eastern

注意事項 Remark

此優惠恕無法與其他促銷或折扣同時使用

This offer cannot be combined with other promotions or discounts

香格里拉會員點數與信用卡優惠以原價計算

Shangri-La Circle points and credit card discounts apply to original price

- 週一不適用 | 同桌賓客需一同升級
Not available on Mondays | All guests at same table must upgrade together

- 🍽️ 招牌菜 Signature Dish
- 🌿 素食 Vegetarian
- 🦞 內含甲殼類食材 Contains Crustacean Ingredient
- 🍖 內含牛肉食材 (牛肉產地 美國、紐西蘭) Contains Beef Ingredient (USA, New Zealand)
- 🐷 內含豬肉食材 (豬肉產地 台灣) Contains Pork Ingredient (Taiwan Pork)
- 🌿 內含易致過敏食材 (如花生、堅果、蕎麥) Contains Allergen Ingredient (ex: Peanuts, Nuts or Buckwheat)
- 🌿 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients

價格均為新台幣並須外加一成服務費

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

飲品 DRINKS	NTD
阿薩姆紅茶 Assam Tea	220
茉莉綠茶 Jasmine Green Tea	220
桂花烏龍茶 Osmanthus Oolong Tea	220
洋甘菊花茶 Chamomile Tea	220
薄荷茶 Peppermint Tea	220
冰鎮紅茶 Iced Black Tea	260
翠玉檸檬茶 Iced Lemon Green Tea	260
經典咖啡 Americano Coffee	220
拿鐵咖啡 Café Latte	250
卡布奇諾 Cappuccino	250
可樂 Coke	160
零卡可樂 Coke Zero	160
雪碧 Sprite	160

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