

SEEDS



大地



若您對食物過敏請告知服務人員

以上價格均需另加10%服務費

自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒及清酒每瓶NT\$1,000

If you have any food allergies, please inform our service team.

All prices are subjected to a 10% service charge

Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle

Seeds大地全日餐廳

午晚餐時段由西餐廚藝團隊每日精選有機、優質食材 精心製作每道菜餚的真正的風味
從產地到餐桌完美呈現精緻單點品項及精選套餐

洲際行家主廚特別推薦帶有干邑酒香氣的海鮮盤
代表著是一種土地與海洋融合平衡風味的喜悅

SEEDS, the talented chef team has selected only organic, high-quality local ingredients.
From farm to table - What's on offer is a selection of popular Taiwanese cuisine and exquisite
western culinary favourites.

Recommended by Chef Ken Yu,
we invite you to try the Brandy Flambéed Seafood Platter,
a delectation of ocean balanced flavours.



大地商業午間套餐

Seeds Business Lunch Set Menu

前菜

Appetizers

敬選一款前菜

Please choose one of appetizer

義式莫札瑞拉起司有機番茄佐西芹蘋果冷湯 
Mozzarella Cheese / Organic Tomatoes / Celery Apple Cold Soup

蘋果茴香藜麥脆餅沙拉 
Apple / Fennel / Quinoa / Chips

主廚湯品

Chef's Soup

主菜

Main Course

牛肝蕈燉飯佐波特菇油封農場蛋 
Porcini Risotto / Portobello Mushroom / Confit Yolk \$980

北海道干貝青醬米型意麵
Hokkaido Scallops / Pesto / Orzo \$1,280

南洋叻沙海鮮麵
Laksa Noodle with Seafood \$1,080

慢燉澳洲牛膝米蘭燉飯
Australia Ossobuco / Risotto alla Milanese \$1,280

主廚甜點

Chef's Signature Dessert

現煮咖啡 或 茶
Freshly Brewed Coffee or Tea



大地晚間套餐 Seeds Dinner Set Menu

\$2,200

開胃小點 Amuse Bouche

沙拉 Salad

蘋果茴香藜麥脆餅沙拉

Apple / Fennel / Quinoa / Chips

前菜 Appetizer

小農蕈菇有機溫泉蛋佐松露醬汁

Organic Onsen Tamago / Mushrooms / Truffle Purée

主廚湯品 Chef's Soup

主菜 Main Course

爐烤美國Prime無骨牛小排 6oz 佐馬德拉酒醬汁

Roasted U.S.A Prime Beef Short Rib 6oz / Madeira Wine Sauce

or

清蒸比目魚 佐龍蝦醬汁

steamed Halibut / Bisque Sauce

主廚甜點 Chef's Signature Dessert

現煮咖啡 或 茶

Freshly Brewed Coffee or Tea

蠡餉套餐

Ocean Set Menu

雙人分享價 TWO people \$6,280

需3日前預定

Book at least 3 days in advance

開胃小品 Amuse-Bouche

海洋之心

Over the Ocean

沙拉 Salad

甜菜醃漬鮭魚有機甜菜沙拉佐辣根奶油

Homemade Salmon Gravlax / Beetroot Salad / Horseradish Cream

前菜 Appetizer

東北嶼章魚筍白筍佐西班牙辣腸醬汁青醬

Octopus / Water Bamboo / Spanish Chorizo Sauce / Pesto

主廚湯品 Chef's Soup

馬賽海鮮湯

Bouillabaisse

主菜 Main Course

酒香焰燒海鮮盤

Brandy Flambéed Seafood Platter

主廚甜點 Chef's Signature Dessert

櫻花蝦鹹蛋糕

Sergestid Shrimp Salted Cake

現煮咖啡 或 茶

Freshly Brewed Coffee or Tea

沙拉 & 前菜 Salad & Appetizer

法國白蘆筍煙燻藜麥 White Asparagus / Smoked Quinoa	\$880
義式莫札瑞拉起司有機番茄佐西芹蘋果冷湯 Mozzarella Cheese / Organic Tomatoes / Celery Apple Cold Soup	\$320
慢慢弄起司 Burrata Cheese	+ \$500
噶瑪蘭黑豬肉凍佐油封薑跟香茅醬汁 Kavalan Black Pork Paté / Confit Ginger / Lemon Grass	\$580
小農蕈菇有機溫泉蛋佐松露醬汁 Organic Onsen Tamago / Mushrooms / Truffle Purée	\$320
玉米糕茴香三部曲 Polenta / Trio Fennel	\$420
東北嶼章魚筴白筍佐西班牙辣腸醬汁青醬 Octopus / Water Bamboo / Spanish Chorizo Sauce / Pesto	\$580

湯品 Soup

鴨肉澄清湯 / 羊肚菌餃 Duck Consommé / Morel Mushroom Ravioli	\$360
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牛肝菌蘑菇濃湯 Porcini Mushroom Soup	\$280
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馬賽海鮮湯 Bouillabaisse	\$880
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主菜 Main Course

蔬食 Vegetarian

牛肝蕈燉飯佐波特菇油封農場蛋 Porcini Risotto / Portobello Mushroom / Confit Yolk	\$680
未來肉佐松露醬汁 Beyond Meat / Truffle Sauce / Bok Choy	\$780
爐烤脆皮花椰菜排 Herb-Crusted Cauliflower / Seasonal Vegetables	\$780

海鮮 Seafood

鍋煎澎湖鰆魚佐澎湖海菜醬汁 Penghu Narrow-barred Mackerel / Seaweed Sauce	\$980
酒香焰燒海鮮盤 (雙人分享) Brandy Flambéed Seafood Platter (Share for TWO)	\$4,880
需3日前預訂 Book at least 3 days in advance	



主菜 Main Course

肉類 Meat

鍋煎薩索雞胸肉佐陳年花雕醬汁 Sasso Chicken / Huadio Wine Sauce	\$1,080
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爐烤平埔戰斧黑豬佐馬告醬汁 PinPu Black Pork / Makaury Sauce	\$1,480
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爐烤美國菲力牛排6盎司佐馬德拉酒醬汁 * Roasted U.S.A Filet Mignon (6oz) / Madeira Wine Sauce *	\$2,280
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爐烤美國戰斧牛排 52 盎司佐馬德拉酒醬汁附爐烤時蔬 (四人分享) * Roasted U.S.A Tomahawk Beef (52oz) / Madeira Wine Sauce / Roasted Vegetables (Share for Four) *	\$5,280
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需 3 日前預訂
Book at least 3 days in advance

*加點鴨肝 Add Duck Liver	+ \$400 /pc
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甜點 Dessert

提拉米蘇佐杏仁酒巧克力醬汁 Tiramisu / Almond Biscuit / Amaretto Chocolate Sauce	\$280
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佛羅里達萊姆塔 Florida Key Lime Tart	\$220
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檸檬草法式布蕾 Lemon Grass Crème Brulée	\$260
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櫻花蝦鹹蛋糕 Sergestid Shrimp Salted Cake	\$320
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季節水果盤 Seasonal Fruit Platter	\$360
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DRINKS

精選瓶裝啤酒 Bottled Beer

台灣金牌啤酒
Gold Medal Taiwan Beer

NT\$180 /330ml

海尼根
Heineken

NT\$180 /330ml

三得利頂級啤酒
Suntory Premium Malts'

NT\$280 /500ml

精選葡萄酒 Wine Selection

紅酒 Red

2018 LES VINS DE VIENNE, LES CRANILLES, Côtes du Rhône, France
Grenache, Mourvèdre, Syrah

NT\$380

2018 L'UNIQUE, PIERRE USSEGLIO 2018, Châteauneuf-du-Pape, Rhône, France
Grenache, Syrah, Mourvèdre, Marselan, Merlot

NT\$450

2019 PONT DE GASSAC, Pays D'Herault, Languedoc, France
Cabernet Sauvignon, Merlot, Syrah

NT\$380

2015 CAMPAGNOLA BAROCCO, Puglia, Italy
Primitivo

NT\$320

DRINKS

2015	AGRICOLA QUERCIABELLA, MONGRANA, Maremma DOC, Tuscany, Italy Sangiovese, Cabernet Sauvignon, Merlot	NT\$450
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2016	LOGAN WINES, APPLE TREE FLAT, New South Wales, Australia Merlot	NT\$320
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2018	KWV LABORIE, Western Cape, South Africa Shiraz	NT\$380
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2019	SUSANA BALBO CRIOS, Mendoza, Argentina Malbec	NT\$450
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白酒 White

2016	LES VINS DE VIENNE, LES CRANILLES, Côtes du Rhône, France	NT\$420
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2019	JOSEPH DROUHIN, MACON-VILLAGES, Burgundy, France Chardonnay	NT\$420
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2018	BARON de LESTAC, SIGNATURE, Bordeaux, France Sémillon, Sauvignon Blanc	NT\$300
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DRINKS

2019 KRIS, Delle Venezie DOC, Veneto, Italy
Pinot Grigio

NT\$300

2020 IL POGGIONE BIANCO DI TOSCANA IGT 2020, Tuscany, Italy
Vermentino, Chardonnay

NT\$300

2018 KUNSTLER ESTATE, Rheingau Germany
Riesling

NT\$360

2019 Mc MANIS FAMILY, River Junction AVA, California, USA
Chardonnay

NT\$300

2019 CALITERRA RESERVA, Colchagua, Chile
Chardonnay

NT\$300

DRINKS

經典咖啡 Coffee

濃縮咖啡 單份 / 雙份
Espresso Single / Double

NT\$160 / NT\$180

拿鐵 (冰 / 熱)
Café Latte (Iced / Hot)

NT\$200

低咖啡因咖啡
Decaffeinated Coffee

NT\$180

美式咖啡 (冰 / 熱)
Americano (Iced / Hot)

NT\$180

卡布奇諾 (冰 / 熱)
Cappucino (Iced / Hot)

NT\$200

熱巧克力
Hot Chocolate Milk

NT\$220

精選茶品 Selection of Tea

伯爵紅茶
Earl Grey

NT\$180

芯雅莊園紅茶
Breakfast Tea

NT\$180

馥薰茉莉綠茶
Jasmine Tea

NT\$180

薄荷茶
Peppermint Tea

NT\$180

黑烏龍
Oolong Tea

NT\$180

靚雅奶香金萱
Milk Oolong

NT\$180

蘋果國寶茶
Rooibos Tea

NT\$180

洋甘菊
Chamomile Tea

NT\$180



DRINKS

季節鮮果汁 Seasonal Juices

柳橙汁
Orange NT\$180

鳳梨汁
Pineapple NT\$180

蘋果汁
Apple NT\$180

葡萄柚汁
Grapefruit NT\$180

軟性飲料 Soft Drinks

可口可樂
Coca-Cola NT\$150

雪碧
Sprite NT\$150

零卡可樂
Coke Zero NT\$150

