



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

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

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

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

\$2,380

開胃小點 Amuse Bouche

前菜 Appetizer

斑節蝦/煙燻酸奶/魚子醬

Tiger Shrimp/Smoked Sour Cream/Caviar

北海道干貝/松露美乃滋/蘋果醋凍

Hokkaido Scallop/Truffle Mayonnaise/Apple Vinegar Jelly

熱前菜 Hot Appetizer

澎湖透抽/墨魚醬汁/油封薑

Peng-hu Squid/Ink Sauce/Confit Ginger

主廚湯品 Chef's Soup

主菜 Main Course

鍋煎薩索雞胸肉/白蘭地花椒醬汁

Pan fried Sasso Chicken/Brandy Sichuan Peppercorn Sauce

or

鍋煎比目魚/味噌甜椒醬汁

Pan Fried Halibut/Miso Sweet Pepper Sauce

or

爐烤美國特級無骨牛小排5oz/法式松露鴨肝醬

5oz Oven Roasted Prime Beef Short Ribs / Perigourdine Sauce

主廚甜點 Chef's Signature Dessert

雪白夏威夷果仁蛋糕

Snow Macadamia Bavaois

現煮咖啡 或 茶

Freshly Brewed Coffee or Tea

素食套餐

Vegetarian Set Menu

\$1,800

開胃小點 Amuse-Bouche

前菜 Appetizer

和風漬綜合菌菇/蘋果醋凍/有機芥苗 🌱

Mushrooms/Apple Vinegar Jelly / Organic Mustard Sprout

香料烤花椰菜/有機茄子泥/酸豆油醋

Spice Baked Cauliflower/Eggplant Puree/Caper Dressing

主廚湯品 Chef's Soup

蕃茄湯/羅勒油

Tomato Soup/Basil Oil

主菜 Main Course

未來肉/有機奶油白菜/波特紅酒松露醬汁

Braised Beyond Meat/Chou Chinois/Port Wine Truffle Sauce

Or

牛肝菌鳥巢麵/白松露醬汁

Porcini Tagliatelle / White Truffle Sauce

主廚甜點 Chef's Signature Dessert

水果帕妃/檸檬薄荷醬汁

Fruit Parfait/Lemon Mints Sauce

現煮咖啡 或 茶

Freshly Brewed Coffee or Tea

沙拉 & 前菜 Salad & Appetizer

義大利水牛起司/小農有機蕃茄/覆盆子油醋 Mozzarella /Heirloom Tomatoes/Raspberry Dressing	\$320
屏東高樹青木瓜/水梨塔塔/泰式蜂蜜油醋(可做全素) Ping-Tung Green Papaya/ Pear Tartare /Thai Dressing (Vegan option available)	\$320
和風漬綜合菌菇/蘋果醋凍/有機芥苗🌱 Mushrooms/Apple Vinegar Jelly/ Organic Mustard Sprout	\$320
北海道干貝/松露美乃滋/蘋果醋凍 Hokkaido Scallop/Truffle Mayonnaise/ Apple Vinegar Jelly	\$580

熱前菜 Hot Appetizer

香料烤花椰菜/有機茄子泥/酸豆油醋🌱 Spice Baked Cauliflower/Eggplant Puree/Caper Dressing	\$380
澎湖透抽/墨魚醬汁/油封薑 Penghu Squid/Squid Ink Sauce/Confit Ginger	\$580

湯品 Soup

主廚湯品
Chef's Soup

\$160

羅勒番茄湯🍅
Tomato soup

\$160

龍蝦海鮮湯
Lobster Seafood Bisque (Tiger Prawns, Squid, Clams, Abalone, Scallops, Fried bean curd)

\$980

主菜 Main Course

蔬食 Vegetarian

爐烤脆皮花椰菜排 Herb-Crusted Cauliflower Steak / Seasonal Vegetables	\$680
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未來肉漢堡/有機奶油白菜/松露醬汁 Braised Beyond Meat/Chou Chinois/ Truffle Sauce	\$780
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牛肝菌鳥巢麵/白松露醬/溫泉蛋 Porcini Tagliatelle / White Truffle Sauce / Egg Confit	\$680
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海鮮 Seafood

鍋煎比目魚/味噌甜椒醬汁 Pan Fried Halibut/ Miso Sweet Pepper Sauce	\$1080
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爐烤紙包石斑魚搭蔬菜與香草,檸檬 Grouper en Papillote with Herbs, Vegetables and Lemon	\$980
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酒香焰燒海鮮盤 (雙人分享) Brandy Flambéed Seafood Platter for Two	\$4,880
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需2日前預訂
Book at least 2 days in advance



主菜 Main Course

肉類 Meat

鍋煎薩索雞胸肉/白蘭地花椒醬汁 Pan fried Sasso Chicken/Brandy with Sichuan Peppercorn Sauce	\$1,080
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爐烤美國特級無骨牛小排5oz/法式松露鴨肝醬 5 oz Oven Roasted Prime Beef Short Ribs / Perigourdine Sauce	\$1,380
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日本A4和牛紐約客5oz 5 oz A4 Japanese Wagyu New Yorker	\$1,980
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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 1 日前預訂
Book at least 1 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	\$320
佛羅里達萊姆塔 Florida Key Lime Tart	\$220
檸檬草法式布蕾 Lemon Grass Crème Brulée	\$260
莓果奇牙籽巧克力帕妃 🍷 Wild Berries and Chia Seed Chocolate Parfait	\$240
季節水果盤 Seasonal Fruit Platter	\$200



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
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2020	IL POGGIONE BIANCO DI TOSCANA IGT 2020, Tuscany, Italy Vermentino, Chardonnay	NT\$300
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2018	KUNSTLER ESTATE, Rheingau Germany Riesling	NT\$360
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2019	Mc MANIS FAMILY, River Junction AVA, California, USA Chardonnay	NT\$300
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2019	CALITERRA RESERVA, Colchagua, Chile Chardonnay	NT\$300
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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
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