

The background features a light green, textured brushstroke pattern that resembles grass or foliage, extending from the top-left and bottom-right corners towards the center.

# 秋草

あきぐさ

鍋

秋草鍋物料理

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だし

秋草高湯





### 風味雞油辣椒醬

使用多款辣椒及熬製的風味雞油，小火慢煮間，再加入特色花椒，讓風味更具層次。

### 堅果花生胡麻醬

嚴選鳳林花生加入細滑的胡麻醬汁，再依序採用多種的工法及調味，讓香氣更充足。

### 日式味噌柚子醬

選用日式味噌搭配瑞穗柚子及回甘的清酒調製而成。

### 七星潭昆布飛魚

選用花蓮七星潭海域的柴魚，加上豐濱飛魚一夜干及上等昆布熬煮的風味高湯。肉類及海鮮皆宜。

### 川味麻辣香料湯

包含多達十種中式藥材及燈籠椒和藤椒慢燉，加上豐富大骨及雞肉熬煮的上湯。適合搭配肉類料理。

### 豚骨原鄉樹豆湯

選用大量豬骨及多種蔬菜搭配樹豆，小火燉煮的濃郁高湯。肉類及海鮮皆宜。

### 剝皮辣椒黃金蚬

發源自奇萊山麓的壽豐鄉白鮑溪，潔淨山泉水養殖的黃金蚬，搭配鳳林特色剝皮辣椒熬煮。肉類及海鮮皆宜。



# 山珍

1280

## 飲品

紅藜麥養身飲  
Red Quinoa Healthy Scented Tea

## 前菜

橙醬干貝蝦蘆筍/鮮魚山藥鮭魚卵/香草和牛什錦蔬  
Torched Scallop, Shrimps and Asparagus with Kumquat Sauce/  
Fresh Fish with Common Yam and Salmon Roe/  
Drilled Beef with Vegetables

選一

## 湯頭

七星潭昆布飛魚湯/川味麻辣香料湯/豚骨原鄉樹豆湯/剝皮辣椒黃金蜆  
Kombu with Skipjack Flakes and Flying Fish Soup/  
Sichuan Hot and Spicy Hot Pot Soup/Pork Bone with Pigeon Pea Broth/  
Peeled Chili Pepper and Gold Clam Soup

選一

## 附餐

富里富麗米/蔬菜手打麵/小米酒窩窩頭  
Fuli Rice / Handmade Vegetable Noodles / Steamed Corn Bread

選一

## 醬料

風味雞油辣椒醬/堅果花生胡麻醬/日式味噌柚子醬  
Chili Sauce with Chicken Oil / Sesame Sauce with Peanuts and Nuts /  
Pomelo Sauce with Japanese Soybean Paste

## 甜點

湛藍晶凍甜麻糬/火焰焦糖布蕾派/瑞穗鮮奶紅豆珍珠  
Mochi / Crème Brûlée / Milk Tea with Adzuki Bean and Tapioca

高山高麗菜 / 吉安香檳芋頭 / 新城紫心地瓜  
鳳林栗子南瓜 / 壽豐無毒野菜 / 壽豐無毒牛番茄  
新城甜玉米 / 吉安龍鬚菜 / 花蓮榮耀有機菇  
Chinese Cabbage/Taro/Purple Sweet Potato/Kabocha Pumpkin  
Non-Toxic Vegetable/Beef Tomatoes/Sweet Corn/Gracilaria/Mushroom

契作小農無毒蔬果盤。



# 肉

選

美國翼板肉 Prime  
U.S. Prime Beef Flat Iron

香草梅花豬  
Herb-Feb Pork Collar Butt

放山玉米牧草雞  
Free-Range Chicken

澳洲小羔羊  
Australian Lamb



## 飲品

紅藜麥養身飲  
Red Quinoa Healthy Scented Tea

## 前菜

橙醬干貝蝦蘆筍/鮮魚山藥鮭魚卵/香草和牛什錦蔬 (選一)  
Torched Scallop, Shrimps and Asparagus with Kumquat Sauce/  
Fresh Fish with Common Yam and Salmon Roe/  
Drilled Beef with Vegetables

## 湯頭

七星潭昆布飛魚湯/川味麻辣香料湯/豚骨原鄉樹豆湯/剝皮辣椒黃金蜆 (選一)  
Kombu with Skipjack Flakes and Flying Fish Soup/  
Sichuan Hot and Spicy Hot Pot Soup/Pork Bone with Pigeon Pea Broth/  
Peeled Chili Pepper and Gold Clam Soup

## 附餐

富里富麗米/蔬菜手打麵/小米酒窩窩頭 (選一)  
Fuli Rice / Handmade Vegetable Noodles / Steamed Corn Bread

## 醬料

風味雞油辣椒醬/堅果花生胡麻醬/日式味噌柚子醬  
Chili Sauce with Chicken Oil / Sesame Sauce with Peanuts and Nuts / Pomelo Sauce with Japanese Soybean Paste

## 甜點

湛藍晶凍甜麻糬/火焰焦糖布蕾派/瑞穗鮮奶紅豆珍珠 (選一)  
Mochi / Crème Brûlée / Milk Tea with Adzuki Bean and Tapioca

契作小農無毒蔬果盤。

高山高麗菜/吉安香檳芋頭/新城紫心地瓜  
鳳林栗子南瓜/壽豐無毒野菜/壽豐無毒牛番茄  
新城甜玉米/吉安龍鬚菜/花蓮榮耀有機菇

Chinese Cabbage/Taro/Purple Sweet Potato/Kabocha Pumpkin  
Non-Toxic Vegetable/Beef Tomatoes/Sweet Corn/Gracilaria/Mushroom

# 味海

1480

# 漁

全

日本生食干貝  
Japanese Scallop

長臂蝦 / 角蝦 / 白蝦  
Giant River Prawn / Spear Shrimp / White Shrimp

鱸魚 / 鮭魚 / 鯛魚  
Asian Sea Bass / Salmon / Taiwanese Tilapia

九孔鮑魚 / 蛤蠣 / 軟絲  
Taiwanese Abalone / Clams / Neritic Squid





|  
1680  
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# 豪華海陸

契作小農無毒蔬果盤。

漁

全

日本生食干貝

Japanese Scallop

長臂蝦 / 角蝦 / 白蝦

Giant River Prawn / Spear Shrimp / White Shrimp

鱸魚 / 鮭魚 / 鯛魚

Asian Sea Bass / Salmon / Taiwanese Tilapia

九孔鮑魚 / 蛤蠣 / 軟絲

Taiwanese Abalone / Clams / Neritic Squid

美國安格斯牛小排 Prime

U.S. Prime Angus Beef Boneless Short Ribs

牛

高山高麗菜 / 吉安香檳芋頭 / 新城紫心地瓜  
鳳林栗子南瓜 / 吉安壽豐無毒野菜 / 榮耀無毒番茄  
新城市米 / 吉安龍鬚菜 / 花連菜 / 有機菇  
Chinese Cabbage/Taro/Purple Sweet Potato/Kabocha Pumpkin  
Non-Toxic Vegetable/Beef Tomatoes/Sweet Corn/Gracilaria/Mushroom

飲品

紅藜麥養身飲

Red Quinoa Healthy Scented Tea

前菜

橙醬干貝蝦蘆筍/鮮魚山藥鮭魚卵/香草和牛什錦蔬

選一

Torched Scallop, Shrimps and Asparagus with Kumquat Sauce/

Fresh Fish with Common Yam and Salmon Roe/

Drilled Beef with Vegetables

湯頭

七星潭昆布飛魚湯/川味麻辣香料湯/豚骨原鄉樹豆湯/剝皮辣椒黃金蜆

選一

Kombu with Skipjack Flakes and Flying Fish Soup/

Sichuan Hot and Spicy Hot Pot Soup/Pork Bone with Pigeon Pea Broth/

Peeled Chili Pepper and Gold Clam Soup

附餐

富里富麗米/蔬菜手打麵/小米酒窩窩頭

選一

Fuli Rice / Handmade Vegetable Noodles / Steamed Corn Bread

醬料

風味雞油辣椒醬/堅果花生胡麻醬/日式味噌柚子醬

Chili Sauce with Chicken Oil / Sesame Sauce with Peanuts and Nuts / Pomelo Sauce with Japanese Soybean Paste

甜點

湛藍晶凍甜麻糬/火焰焦糖布蕾派/瑞穗鮮奶紅豆珍珠

選一

Mochi / Crème Brûlée / Milk Tea with Adzuki Bean and Tapioca

# 和牛海陸

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2280  
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龍蝦

## 日本A5和牛肩小排

Japanese A5 Grade Wagyu Brisket Short Ribs

和牛

## 鮮美活凍龍蝦

The Lobster

全

日本生食干貝

Japanese Scallop

鮭魚 / 龍膽石斑

Salmon/ Giant Grouper

長臂蝦 / 角蝦

Giant River Prawn / Spear Shrimp

九孔鮑魚 / 蛤蠣

Taiwanese Abalone / Clams

軟絲 / 小卷

Neritic Squid / Neritic Squid

## 契作小農無毒蔬果盤。

高山高麗菜/吉安香檳芋頭/新城紫心地瓜/鳳林栗子南瓜/壽豐無毒野菜  
壽豐無毒牛番茄/新城甜玉米/吉安龍鬚菜/花蓮榮耀有機菇

Chinese Cabbage/Taro/Purple Sweet Potato/Kabocha Pumpkin  
Non-Toxic Vegetable/Beef Tomatoes/Sweet Corn/Gracilaria/Mushroom

飲品

紅藜麥養身飲

Red Quinoa Healthy Scented Tea

前菜

橙醬干貝蝦蘆筍/鮮魚山藥鮭魚卵/香草和牛什錦蔬

選一

Torched Scallop, Shrimps and Asparagus with Kumquat Sauce/

Fresh Fish with Common Yam and Salmon Roe/

Drilled Beef with Vegetables

湯頭

七星潭昆布飛魚湯/川味麻辣香料湯/豚骨原鄉樹豆湯/剝皮辣椒黃金蜆

選一

Kombu with Skipjack Flakes and Flying Fish Soup/

Sichuan Hot and Spicy Hot Pot Soup/Pork Bone with Pigeon Pea Broth/

Peeled Chili Pepper and Gold Clam Soup

附餐

富里富麗米/蔬菜手打麵/小米酒窩窩頭

選一

Fuli Rice / Handmade Vegetable Noodles / Steamed Corn Bread

醬料

風味雞油辣椒醬/堅果花生胡麻醬/日式味噌柚子醬

Chili Sauce with Chicken Oil / Sesame Sauce with Peanuts and Nuts /

Pomelo Sauce with Japanese Soybean Paste

甜點

湛藍晶凍甜麻糬/火焰焦糖布蕾派/瑞穗鮮奶紅豆珍珠

選一

Mochi / Crème Brûlée / Milk Tea with Adzuki Bean and Tapioca

主菜  
アラカルト  
a la carte

|                |                                            |     |
|----------------|--------------------------------------------|-----|
| 美國翼板肉 Prime    | U.S. Prime Beef Flat Iron                  | 500 |
| 美國安格斯牛小排 Prime | U.S. Prime Angus Beef Boneless Short Ribs  | 500 |
| 日本A5和牛肩小排      | Japanese A5 Grade Wagyu Brisket Short Ribs | 600 |
| 花蓮網室蓮貞豚-五花     | Hualien Lotus Pork                         | 500 |
| 西班牙伊比利豬        | Spanish Iberian Pig                        | 500 |
| 放山玉米牧草雞        | Free-Range Chicken                         | 500 |
| 澳洲小羔羊          | Australian Lamb                            | 500 |



## 海鮮

|         |                        |      |
|---------|------------------------|------|
| 頂級海鮮盤   | Assorted Seafood Plate | 700  |
| 鮮美龍蝦海鮮盤 | Deluxe Seafood Plate   | 1200 |
| 深海白蝦    | White Shrimp           | 300  |
| 長臂蝦     | Giant River Prawn      | 400  |
| 軟絲      | Neritic Squid          | 200  |
| 蛤蠣      | Clams                  | 200  |
| 鯛魚片     | Taiwanese Tilapia      | 300  |
| 鱸魚片     | Asian Sea Bass         | 300  |
| 鮭魚片     | Salmon                 | 400  |
| 角蝦      | Spear Shrimp           | 300  |
| 小卷      | Neritic Squid          | 300  |
| 九孔鮑魚    | Taiwanese Abalone      | 400  |
| 龍膽魚片    | Giant Grouper          | 400  |
| 日本干貝    | Japanese Scallop       | 500  |

## 蔬果

|         |                           |     |
|---------|---------------------------|-----|
| 西寶高山高麗菜 | Chinese Cabbage           | 200 |
| 壽豐無毒牛番茄 | Beef Tomatoes             | 200 |
| 吉安香檳芋頭  | Taro                      | 200 |
| 新城紫心地瓜  | Purple Sweet Potato       | 200 |
| 鳳林栗子南瓜  | Kabocha Pumpkin           | 200 |
| 壽豐無毒野菜  | Non-Toxic Vegetable       | 200 |
| 新城甜玉米   | Sweet Corn                | 200 |
| 吉安龍鬚菜   | Gracilaria                | 200 |
| 花蓮榮耀有機菇 | Mushroom                  | 300 |
| 什錦蔬果盤   | Assorted Vegetables Plate | 600 |

## 清酒 Sake

|                                                                      |      |
|----------------------------------------------------------------------|------|
| 獺祭三割九分 300ml-山口縣/山田錦<br>Dassai 39 Junmairidaiginjo 300ml.            | 1500 |
| 獺祭三割九分 720ml-山口縣/山田錦<br>Dassai 39 Junmairidaiginjo 720ml.            | 3000 |
| 獺祭45純米大吟釀 300ML-山口縣/山田錦<br>Dassai 45 Junmairidaiginjo 300ml.         | 1300 |
| 獺祭45純米大吟釀 720ml-山口縣/山田錦<br>Dassai 45 Junmairidaiginjo 720ml.         | 2600 |
| 千代結強力50純米吟釀300ml-鳥取縣/強力<br>Chiyomusubi Junmaiginjo Goriki50 300ml.   | 1200 |
| 千代結強力50純米吟釀720ml-鳥取縣/強力<br>Chiyomusubi Junmaiginjo Goriki50 720ml.   | 2500 |
| 開運 純米吟釀 300ml-靜岡縣/山田錦<br>Kaiun Junmaiginjo 300ml.                    | 1000 |
| 開運 純米吟釀 720ml-靜岡縣/山田錦<br>Kaiun Junmaiginjo 720ml.                    | 2500 |
| 七福神 手工大吟釀 300ml-岩手縣/美山錦<br>Shichifukujin Tezukuri Junmaiginjo 300ml. | 1500 |
| 七福神 手工大吟釀 720ml-岩手縣/美山錦<br>Shichifukujin Tezukuri Junmaiginjo 720ml. | 3000 |
| 大關清酒-熱/壺 150ml<br>150ml Ozeki Sake(Hot) 150ml.                       | 200  |
| 大關清酒-冰/壺 450ml<br>150ml Ozeki Sake(Hot) 450ml.                       | 500  |

## 燒酎 Shochu

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| 白鶴 千夜一醉 本格麥燒酎 700ml-日本 宮崎縣<br>Hakutsuru Senyaissui Mugi Shochu 700ml. | 1200 |
| 白鶴 千夜一醉 本格芋燒酎 700ml-日本 鹿兒島縣<br>Hakutsuru Senyaissui Imo Shochu 700ml. | 1200 |

## 甜酒 Japanese Sweet Wine

|                                                     |      |
|-----------------------------------------------------|------|
| 加賀鶴 梅酒 300 ml-石川縣<br>Kagatsuru Umeshu 300ml.        | 800  |
| 人氣一 柚子酒 300ml - 福島縣<br>Ninki-Ichi Yuzu Shu 300ml.   | 800  |
| 奧之松 水蜜桃醇酒 500ml - 福島縣<br>Okunomatsu Momotoro 500ml. | 1600 |
| 研釀 芒果梅酒 720ml - 福岡<br>Milk and Mango Umeshu 720ml.  | 1600 |

日本酒

# ワイン

|                                                            |      |
|------------------------------------------------------------|------|
| 羅根酒莊 夏多內白酒 2020                                            | 200  |
| Calabria Guiding Star Chardonnay 2020                      |      |
| 羅根酒莊 梅洛紅酒 2019                                             | 200  |
| Logan Wines Apple Tree Flat Merlot 2019                    |      |
| 伊拉蘇莊園~ 白蘇維濃白酒                                              | 1200 |
| VIÑA ERRÁZURIZ Estate SAUVIGNON BLANC                      |      |
| 伊拉蘇莊園~ 梅洛紅酒                                                | 1200 |
| VIÑA ERRÁZURIZ Estate Merlot                               |      |
| 羅伯蒙岱維酒莊 酒莊特選~ 卡本內蘇維濃紅酒                                     | 1600 |
| ROBERT MONDAVI WINERY Private Selection Cabernet Sauvignon |      |
| 羅伯蒙岱維 酒莊特選~ 夏多內白酒                                          | 1600 |
| ROBERT MONDAVI WINERY Private Selection Chardonnay         |      |

# ドリンク

|                        |     |
|------------------------|-----|
| 可口可樂                   | 80  |
| Coke                   |     |
| 雪碧                     | 80  |
| Sprite                 |     |
| 新鮮柳橙汁                  | 150 |
| Fresh Orange Juice     |     |
| 新鮮西柚汁                  | 150 |
| Fresh Grapefruit Juice |     |
| 台灣啤酒/瓶                 | 160 |
| Taiwan Beer            |     |
| 金牌啤酒/瓶                 | 180 |
| Taiwan Beer Gold Medal |     |
| 海尼根啤酒/瓶                | 160 |
| Heineken Beer          |     |
| 可樂娜啤酒/瓶                | 160 |
| Corona Beer            |     |

# 秋草



菜單內食材，可能因季節或供應情況調整變化

Menus are subject to change due to seasonality and product availability

飲酒不開車，未滿十八歲者禁止飲酒

Do not drive while drinking, drinking alcohol under the age of 18 is prohibited.

菜單內牛肉料理，產地為美國、澳洲或紐西蘭

All beef items are from Australia, New Zealand or American

菜單內豬肉料理，產地為台灣或丹麥

All pork items are from Taiwan or Denmark

如您有任何特殊飲食需求，食物過敏或食物不耐症，請告知我們服務人員

Please let us know if you have any special dietary requirements, food allergies or food intolerances

自帶酒精性飲料，酌收酒水服務費：葡萄酒每瓶NT\$300、烈酒每瓶NT\$500

The corkage charge per bottle at this restaurant is NT\$300 for wines

and NT\$500 for spirits

菜單內所標示價格，均需另加10%服務費

All item above price are subject to 10% service charge

每人最低消費500元

Minimum Of NT\$500 Per Person