

SLATE CAFE LUNCH SET MENU

供應時間 SERVING TIME：平日之週一至週五(不含例假日) MONDAY TO FRIDAY (EXCLUDING PUBLIC HOLIDAYS)

LUNCH SET 580

NT\$ 580

主餐(2選1)

Main Course (Choose 1 from 2)

韓式泡菜炒飯 / 鮮蔬香椿青醬燉飯

Kimchi Fried Rice / Vegetable with Chinese Toona Pesto Risotto

雞肉凱薩沙拉

Chicken Caesar Salad

每日例湯

Daily Soup

咖啡或茶

Coffee or Tea

LUNCH SET 680

NT\$ 680

主餐(3選1)

Main Course (Choose 1 from 3)

香煎奶油鮭魚麻花麵 / 蒜味香草雞胸麻花麵 / 烏魚子奶油麻花麵

Pan Fried Salmon with Cream Sauce & Casareccia / Pan Fried Chicken Breast with Garlic & Casareccia

Mullet Roe with Cream Sauce & Casareccia

雞肉凱薩沙拉

Chicken Caesar Salad

每日例湯

Daily Soup

咖啡或茶

Coffee or Tea

所有價格皆以新台幣計算，需另加10%服務費。

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

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

不得與其他優惠合併使用。本飯店保留專案變更、修改、最終解釋之權利。

Offer is not valid in conjunction with other promotions.

United hotel reserves the right to modify, amend, or interpret this offer at its sole discretion.

UNITED
Hotel

SLATE CAFE DINNER SET MENU

DINNER SET 980

NT\$ 980

主餐 (3選1)

Main Course (Choose 1 from 3)

香煎奶油鮭魚佐酸豆奶油醬

Pan-Seared Salmon with Caper Butter Sauce

舒肥豬腱骨搭炭烤時蔬

Sous-Vide Pork Shank with Grilled Vegetables

油封鴨腿

Duck Confit & Carrot Puree

凱薩沙拉

Caesar Salad

每日例湯

Daily Soup

主廚私房燉飯

Chef Risotto

精緻甜點

Artisanal Dessert

咖啡或茶

Coffee or Tea

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UNITED
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SLATE CAFE DINNER SET MENU

DINNER SET 1380

NT\$ 1,380

主餐 (3選1)

Main Course (Choose 1 from 3)

義式燉小牛膝

Ossobuco alla Milanese

炭烤羊肩排 6oz

Grilled Lamb Shoulder with Mint Sauce

香煎鱸魚菲力拼香蒜奶油烤大蝦

Pan-Fried Sea Bass Fillet & Grilled Prawn with Garlic Butter

凱薩沙拉

Caesar Salad

每日例湯

Daily Soup

主廚私房燉飯

Chef Risotto

精緻甜點

Artisanal Dessert

咖啡或茶

Coffee or Tea

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Slate 板石



Holiday Afternoon Tea.

假日下午茶

Serving Hours : 14:00-17:00

Graceful.

880

典雅款

Graceful Afternoon Tea Set (7 selections)

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts. Includes one beverage of your choice (coffee, tea, or a specialty drink).

A second beverage is available at half price.

雙人份繽紛下午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份與飲品2杯
飲品為咖啡、茶或特調飲品任選，可半價續杯。

Lightly Tipsy.

1,280

微醺款

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts.

Served with one bottle of Azarbe Rosado Sparkling Wine (750 ml).

雙人份繽紛下午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份
與艾莎貝粉紅氣泡酒1瓶(750ml)。

★ Curated Luxury.

2,680

輕奢款

Curated Luxury Afternoon Tea Set (7 selections)

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts. Served with one bottle of Moët & Chandon Champagne (200 ml) and two beverages of your choice (coffee, tea, or a specialty drink).

雙人份繽紛下午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份
與Moët & Chandon酩悅香檳1瓶(200ml)，再任選2杯咖啡、茶或特調飲品。

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Western Selections.

Appetizers.

French Fries with Truffle 松露薯條	350
Fried Onion Ring 炸新鮮洋蔥圈	380
Korean Honey Fried Chicken 韓式蜂蜜炸雞	420
Crispy Fried Calamari 酥炸花枝	450
Crispy Soft-Shell Shrimp (6 pcs) 香酥軟殼蝦 (6只)	480
Assorted Cheese Platter 綜合起司盤	620
Assorted Cold Cuts Platter 綜合冷肉盤	620
Assorted Cheese & Cold Cuts Platter 綜合起司冷肉拼盤	780

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Salads & Soups.

Grilled Chicken Caesar Salad 炭烤雞肉凱薩沙拉	420
★ Red Quinoa Garden Salad 紅藜麥田園沙拉	460
Kale with Apple Salad 羽衣甘藍蘋果沙拉	520
Classic Onion Soup 經典洋蔥湯	260
Creamy Mushroom Soup 奶油蘑菇濃湯	260

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Western Selections.

Main Course.

Serving Hours : 17:30-21:00

★ Braised Beef Cheeks in Red Wine Sauce 紅酒燉牛臉頰	720
Truffle-Roasted Free-Range Chicken 松露烤蘆花雞	680
U.S. Choice Ribeye Steak (8oz) 美國Choice肋眼牛排 (8oz)	1,580
Tomahawk Pork Chop with Oolong Tea Sauce (2 pax) 葛瑪蘭戰斧豬排佐烏龍茶醬 (2人份)	1,880

Advance Order Dishes.

需提前三天預約 Advance reservation is required three days in advance.

Boston Lobster with Garlic Butter (500-550 g) 蒜味奶油波士頓活龍蝦 (500~550g/隻)	2,080
★ Roasted Chicken Set for Four Herb-Stuffed Chicken with Wild Mushrooms (Whole, with Stuffing) Chicken Caesar Salad with Parmesan, Yorkshire Pudding, Creamy Spring Bamboo Shoot Soup Spicy Makauy Chili Jam & Chicken Jus, Cheese and Ham Savory Tart, Chef's Dessert 烤雞四人餐 野蕈香料鑲雞一隻(含餡料)、帕瑪森雞肉凱薩沙拉、約克夏布丁、奶油春筍濃湯 辣味馬告果醬與雞肉醬汁、起司火腿鹹派、主廚甜點	2,880

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Western Selections.

Pasta.

Served with Casarecce Pasta

Pan Fried Salmon with Cream Sauce
香草奶油鮭魚麻花捲麵 **580**

Pan Fried Chicken Breast with Garlic
蒜味香草雞胸麻花捲麵 **480**

Mullet Roe with Cream Sauce
烏魚子奶油麻花捲麵 **580**

Pizza.

Margherita Pizza
瑪格莉特披薩 **520**

Truffle & Mushroom Pizza
松露野菇披薩 **580**

Parma Ham Pizza
帕馬火腿披薩 **580**

Sandwiches & Burgers.

★ BBQ Pulled Pork Cuban Sandwich
BBQ豬肉古巴三明治 **480**

Club Sandwich
總匯三明治 **460**

Cheeseburger
起司牛肉漢堡 **560**

Mexican Chicken Quesadilla (1pax)
墨西哥起司雞肉餅 (1人份) **380**

Mexican Chicken Quesadilla (2pax)
墨西哥起司雞肉餅 (2人份) **680**

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Tastes of Asia.

Main Course.

Kimchi Fried Rice 韓式泡菜炒飯	360
★ Thai Green Curry Shrimp with Rice 泰式綠咖哩鮮蝦飯	520
★ Champion Beef Noodles Clear Broth / Braised / Tomato 冠軍牛肉麵 清燉 / 紅燒 / 番茄	580

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Estate-Grown Coffee.

Ethiopia Guji G1 350 衣索比亞谷吉G1

Beyond Yirgacheffe and Sidamo, Guji reveals a distinctive profile of its own. G1 grade reflects top quality and clarity, with berry, grape, and bergamot aromatics, followed by juicy blueberry sweetness, hints of mango and peach, and delicate florals. Bright, smooth, and vibrantly layered.

衣索比亞不只有耶加雪夫與西達摩咖啡，谷吉（Guji）同樣展現鮮明個性。G1 等級代表高品質與乾淨度，乾香散發莓果、葡萄與佛手柑氣息；入口綻放藍莓與葡萄汁般的濃郁果甜，交織芒果、水蜜桃與輕柔花香，酸甜明亮、口感滑順多汁，層次鮮活迷人。

Geisha Coffee 350 藝伎咖啡

Geisha coffee, originating from Ethiopia's high-altitude regions, is prized for its elegant florals and bright acidity. Notes of citrus, berries, and tropical fruits shine through a clean, refined cup with a sweet finish—distinctive and highly sought after in specialty coffee.

藝伎咖啡（Geisha）源自衣索比亞高海拔產區，以優雅細緻的花香與明亮果酸聞名。常見風味包含野薑花、柑橘、莓果與熱帶水果調性，層次乾淨透明，尾韻清甜。無論日曬或水洗處理，都展現出輕盈卻奔放的香氣表現，是精品咖啡中兼具辨識度與稀有性的代表品種。

Classic Coffees.

Americano (cold/hot) 180
美式(冰/熱)

Latte (cold/hot) 200
拿鐵(冰/熱)

Cappuccino (cold/hot) 200
卡布奇諾(冰/熱)

Mocha (cold/hot) 220
摩卡(冰/熱)

Sicilian Sparkling Coffee (cold) 220
西西里氣泡咖啡(冰)

Caramel Macchiato (cold/hot) 220
焦糖瑪奇朵(冰/熱)

Espresso (hot) 180
義式濃縮(熱)

Add-on: Espresso Shot (hot) 60
加購：義式濃縮（熱）

Hot Tea Selections.

Pot / 壺

Roselle Tea (cold/hot) 洛神花茶(冰/熱)	250
Darjeeling Black Tea (hot) 大吉嶺紅茶(熱)	250
Mangosteen Mate Tea (hot) 輕盈山竹瑪黛芬茶(熱)	250
Chamomile Tea (hot) 洋甘菊(熱)	250
Comforting Herbal Tea (hot) 舒福茶(熱)	250
Fruit Blend Turkish Apple Tea (hot) 蘋果水果茶(熱)	250
Taipei Wang Tea High Mountain Oolong Tea (hot) 有記名茶 高山烏龍茶(熱)	250
Taipei Wang Tea Jasmine Tea (hot) 有記名茶 茉莉花茶(熱)	250

Mineral Water.

Evian Mineral Water 法國 依雲天然礦泉水	120
S.Pellegrino Sparkling Mineral Water 義大利 聖沛黎洛氣泡水	150

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Unique Blends.

Lemonade (cold) 特調檸檬汁(冰)	220
Freshly Squeezed Orange Juice (cold) 現榨柳橙汁(冰)	250
Fruit Tea (cold) 特調水果茶(冰)	250
Mixed Wild Berry Iced Tea (cold) 綜合野莓冰茶(冰)	250
Chocolate Milk (cold/hot) 巧克力牛奶(冰/熱)	250
Green Smoothie (cold) 綠拿鐵(冰)	250
Avocado Milk (cold) 酪梨鮮奶(冰)	280
Black Tea Latte (cold/hot) 紅茶拿鐵(冰/熱)	250
Uji Matcha Latte (cold/hot) 宇治抹茶歐蕾(冰/熱)	240

Soft Drinks.

Coke 可樂	180
Coke Zero 零卡可樂	180
Ginger Ale 薑汁汽水	180
Soda Water 蘇打水	180
Tonic Water 通寧水	180
Plum Cola 梅子可樂	200

Bottled Beers.

Taiwan Beer Gold Medal 金牌台灣啤酒 / 330ml	220
Heineken 海尼根 / 330ml	220
Hoegaarden 豪格登 / 330ml	250
Budweiser 百威 / 330ml	220
Asahi 朝日 / 330ml	220
Kirin 麒麟 / 330ml	220

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Have a wine-derful day.

禁止酒駕  未滿十八歲禁止飲酒

NO DRUNK DRIVING · UNDER 18S ARE PROHIBITED FROM DRINKING ALCOHOL

Sparkling & Champagne.

	glass	bottle
Batasiolo Moscato D'Asti <i>Moscato / Piemont, Italy</i>	300	1,680
Tosti Asti Secco DOCG <i>100% white Moscato / Piemont, Italy</i>		2,200
Ayala Brut Majeur NV <i>40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier / Champagne, France</i>		3,880
Philipponnat Royale Reserve Non Dose <i>Pinot Noir, Chardonnay, Pinot Meunier / Champagne, France</i>		3,980
Veuve Clicquot Yellow Label Brut <i>Pinot Noir, Chardonnay, Pinot Meunier / Champagne, France</i>		4,280
Savart L'Ouverture 1er Cru Blanc de Noirs Brut NV <i>100% Pinot Noir / Champagne, France</i>		5,880
Pierre Paillard Grand Cru La Grande Recolte Extra Brut 2012 <i>55% Pinot Noir, 45% Chardonnay / Champagne, France</i>		11,800
Bereche et Fils AY Grand Cru Extra Brut 2015 <i>80% Pinot Noir, 20% Chardonnay / Champagne, France</i>		14,800

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for outside alcoholic beverages
自備酒水將酌收每瓶\$1000元之酒水服務費

If a particular vintage is unavailable,
our staff will be happy to recommend alternatives.
品項年份如有異動，依餐廳現場為主

To protect your health, we encourage moderate drinking.
飲酒過量有礙健康

White Wine.

glass bottle

Robert Mondavi Twin Oaks Chardonnay NV
Chardonnay / Napa Valley, US

300 1,680

Querciabella Mongrana Bianco IGT
Vermentino, Viognier / Toscana, Italy

1,880

Joseph Drouhin Pouilly Vinzelles Blanc
Chardonnay / Burgundy, France

2,380

Kim Crawford Marlborough Sauvignon Blanc
Sauvignon Blanc / Marlborough, New Zealand

2,680

Domaine Chanson Bourgogne Chardonnay
Chardonnay / Burgundy, France

2,880

Newton Unfiltered Chardonnay Blanc
Chardonnay / Napa Valley, US

3,680

Benjamin Leroux Saint Romain Sous le Chateau Blanc
100% Chardonnay / Burgundy, France

4,680

Armand Heitz Meursault La Barre
100% Chardonnay / Burgundy, France

6,880

Red Wine.

	glass	bottle
Robert Mondavi Woodbridge Cabernet Sauvignon NV <i>Cabernet Sauvignon / California, US</i>	300	1,680
Chapoutier Luberon La Ciboise Rouge <i>Grenache, Syrah / Rhone, France</i>		1,580
Terrazas De Los Andes Reserva Malbec 2021 <i>Malbec / Mendoza, Argentina</i>		1,680
Michel Lynch Bordeaux Rouge <i>Merlot, Cabernet Sauvignon / Bordeaux, France</i>		1,880
Joseph Drouhin Cote de Beaune Villages Rouge <i>Pinot Noir / Burgundy, France</i>		2,380
Masi Campofiorin Rosso del Veronese IGT <i>70% Corvina, 25% Rondinella, 5% Molinara / Veneto, Valpolicella, Italy</i>		2,680
Francis Ford Coppola Diamond Claret Cabernet Sauvignon <i>Cabernet Sauvignon / California, US</i>		2,880
Vigot Fabrice Nuits Saint Georges Vieilles Vignes <i>Pinot Noir / Burgundy, France</i>		5,680
Domaine du Couvent Vosne Romanee Les Barreaux <i>100% Pinot Noir / Burgundy, France</i>		7,800
Arnaud Baillet Vosne Romanée 1er Cru Les Suchots <i>100% Pinot Noir / Burgundy, France</i>		14,800
Georges Lignier et Fils Charmes Chambertin Grand Cru <i>100% Pinot Noir / Burgundy, France</i>		18,800

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First Growth.

	bottle	
Chateau Haut Brion 2018 <i>Bordeaux Blend / Bordeaux, France</i>		43,800
Chateau Lafite Rothschild 2021 <i>Bordeaux Blend / Bordeaux, France</i>		49,800

Whisky & More.

	glass	bottle
Kinmen Kaoliang Liquor		1,200
Johnnie Walker Black Label 12Y Whisky		1,500
Glenfiddich 12Y Whisky	230	2,000
Singleton 12Y Glen Ord Whisky	300	2,600
Dassai Junmai Daiginjo		2,800
Kavalan Distillers Choice Whisky		2,800
Balvenie Double Wood 12Y Whisky		3,200
Kavalan Concertmaster Whisky		3,600
Dalmore 12Y Whisky		3,600
Glenlivet 18Y Whisky		4,800
Dalmore 18Y Whisky		14,880

Bartending.

Martini	380	Margarita	380
Gin Tonic	300	Tequila Sunrise	320
Gin Fizz	300	Manhattan	380
Daiquiri	350	Bourbon Coke	300
Cuba Libre	300	Whiskey Sour	300
Cosmopolitan	380	Highball / Mizuwari	300
Screwdriver	300	Old Fashioned	350
Vodka Lime	300	Long Island Iced Tea	420
Black Russian	320	Around The World	480

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Desserts.

僅限外帶

Take away only.

Chocolate Swiss Roll / 350g 巧克力生乳捲	580
Caramel Sea Salt Swiss Roll / 350g 焦糖海鹽生乳捲	580
Chestnut Cake / 6" 栗子蛋糕	980
Tiramisu / 6" 提拉米蘇	1,180
Caramel Crisp Chocolate with Raspberry Buttercream Cake / 6" 焦糖脆皮巧克力佐覆盆子奶油蛋糕	1,280

Reservations are required at least three days in advance.

需提前三天預約