

Slate 板石

板石冬季鍋物

2025.11.01 —— 2026.04.30

味噌豆漿鍋 / 川味水煮鍋

牛肉 / 豬肉 / 海鮮

NT\$ 520

● 價格均為新台幣並需外加一成服務費。

● 本飯店保留專案變更、修改、終止、最終解釋之權利。

線上訂位



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。

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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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UNITED
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Holiday Afternoon Tea.

假日下午茶

Serving Hours : 14:00-17:00

Graceful.

800

典雅款

Graceful Afternoon Tea Set (7 items):

One mini sandwich, one mini tiramisu, one delicate 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.

1,060

微醺款

Lightly Tipsy Afternoon Tea Set (7 items):

One mini sandwich, one mini tiramisu, one delicate fruit jelly, two macarons, and two seasonal fruit tarts.
Served with one bottle of Azarbe Rosado Sparkling Wine (750ml).

雙人份繽紛午茶點心盤七品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.

2,280

輕奢款

Curated Luxury Afternoon Tea Set (7 items):

One mini sandwich, one mini tiramisu, one delicate fruit jelly, two macarons, and two seasonal fruit tarts.
Served with one bottle of Moet & Chandon Champagne (200ml) and two beverage of your choice (coffee, tea, or a specialty drink).

雙人份繽紛午茶點心盤七品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Moet & 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

320

Fried Onion Ring
炸新鮮洋蔥圈

360

Korean Honey Fried Chicken
韓式蜂蜜炸雞

380

Crispy Fried Calamari
酥炸花枝

420

Crispy Soft-Shell Shrimp (6 pcs)
香酥軟殼蝦 (6只)

420

Assorted Cheese Platter
綜合起司盤

580

Assorted Cold Cuts Platter
綜合冷肉盤

580

Assorted Cheese & Cold Cuts Platter
綜合起司冷肉拼盤

720

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 野蕈香料鑊雞一隻(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
Fisherman's Seafood Platter Creamy Baked Lobster (350-400 g), Mussels, Scallops, Seasoned Fried Shrimp, Crispy Calamari Rings, Sweet Potato Fries & Fried King Oyster Mushrooms 漁夫海鮮拼盤 剖半奶油焗烤龍蝦約350~400g/隻、淡菜、扇貝、付味炸蝦、炸花枝圈、炸地瓜條、炸杏鮑菇	2,880

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Western Selections.

Pasta.

Served with Casareccia Pasta

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

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

Parma Ham & Basil
帕瑪火腿羅勒麻花捲麵

Mullet Roe with Cream Sauce
烏魚子奶油麻花捲麵

Sandwiches & Burgers.

Pan Fried Salmon with Cream Sauce 香草奶油鮭魚麻花捲麵	580	★ BBQ Pulled Pork Cuban Sandwich BBQ豬肉古巴三明治	480
Pan Fried Chicken Breast with Garlic 蒜味香草雞胸麻花捲麵	480	Club Sandwich 總匯三明治	460
Parma Ham & Basil 帕瑪火腿羅勒麻花捲麵	520	Cheeseburger 起司牛肉漢堡	560
Mullet Roe with Cream Sauce 烏魚子奶油麻花捲麵	580	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	590

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Seasonal Special.

期間限定

Limited time only 05.01 - 10.31

Chilled Noodles in Japanese-Style Truffle Sauce **300**
和風松露涼麵

Chilled Noodles in Thai-Style Spicy & Sour Sauce **300**
泰式酸辣涼麵

Limited time only 11.01 - 04.30

Miso Soy Milk Hot Pot - Beef / Pork / Seafood **620**
味噌豆漿鍋 牛肉 / 豬肉 / 海鮮

Sichuan Spicy Hot Pot - Beef / Pork / Seafood **620**
川味水煮鍋 牛肉 / 豬肉 / 海鮮

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Estate-Grown Coffee.

Ethiopia Guji G1 衣索比亞谷吉G1	350
Geisha Coffee 藝伎咖啡	350

Classic Coffees.

Americano (cold/hot) 美式(冰/熱)	180
Latte (cold/hot) 拿鐵(冰/熱)	200
Cappuccino (cold/hot) 卡布奇諾(冰/熱)	200
Mocha (cold/hot) 摩卡(冰/熱)	220
Sicilian Sparkling Coffee (cold) 西西里氣泡咖啡(冰)	220
Caramel Macchiato (cold/hot) 焦糖瑪奇朵(冰/熱)	220
Espresso (hot) 義式濃縮(熱)	180
Add-on: Espresso Shot (hot) 加購：義式濃縮（熱）	60

Hot Tea Selections.

Pot / 壺

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

Mineral Water.

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

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Unique Blends.

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

Soft Drinks.

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

Bottled Beers.

Taiwan Beer Gold Medal	220
金牌台灣啤酒	
Heineken	220
海尼根	
Hoegaarden	250
豪格登	

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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	1,380
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 <i>Chardonnay / Napa Valley, US</i>	300	1,380
Querciabella Mongrana Bianco IGT <i>Vermentino, Viognier / Toscana, Italy</i>		1,880
Joseph Drouhin Pouilly Vinzelles Blanc <i>Chardonnay / Burgundy, France</i>		2,380
Kim Crawford Marlborough Sauvignon Blanc <i>Sauvignon Blanc / Marlborough, New Zealand</i>		2,680
Domaine Chanson Bourgogne Chardonnay <i>Chardonnay / Burgundy, France</i>		2,880
Newton Unfiltered Chardonnay Blanc <i>Chardonnay / Napa Valley, US</i>		3,680
Benjamin Leroux Saint Romain Sous le Chateau Blanc <i>100% Chardonnay / Burgundy, France</i>		4,680
Armand Heitz Meursault La Barre <i>100% Chardonnay / Burgundy, France</i>		6,880

Red Wine.

	glass	bottle
Robert Mondavi Woodbridge Cabernet Sauvignon NV <i>Cabernet Sauvignon / California, US</i>	300	1,380
Chapoutier Luberon La Ciboise Rouge <i>Grenache, Syrah / Rhone, France</i>		1,280
Terrazas De Los Andes Reserva Malbec 2021 <i>Malbec / Mendoza, Argentina</i>		1,580
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 Baillot 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 **490**
巧克力生乳捲

Caramel Sea Salt Swiss Roll / 350g **490**
焦糖海鹽生乳捲

Chestnut Cake / 6" **880**
栗子蛋糕

Tiramisu / 6" **1,080**
提拉米蘇

Caramel Crisp Chocolate with Raspberry Buttercream Cake / 6" **1,180**
焦糖脆皮巧克力佐覆盆子奶油蛋糕

Reservations are required at least three days in advance.

需提前三天預約