

達文西廚房

歡迎來到我們的餐廳，讓我們為您提供一個健康、美味、愉快的用餐體驗！

健康是第一要務，只為對健康的食品，安全的飲食、美好的飲食的實踐。

我們將在實現美味的同時，也要讓全體師生們吃得健康。

我們的餐廳環境明亮舒適，並被綠色植物環繞。讓您享受健康的飲食體驗的同時，也能放鬆身心、愉悅心情。

我們的廚師以最簡單的烹飪方式將食材調理出最原始的風味，並且不添加任何人工添加劑、色素、香料和防腐劑。

Welcome to our restaurant, let us provide you with a healthy, delicious, and enjoyable dining experience!

Health is our top priority, and we only practice safe and healthy food. We aim to provide delicious food while ensuring that everyone eats healthily.

Our restaurant environment is bright and comfortable, surrounded by green plants. While you enjoy a healthy eating experience, you can also relax and enjoy yourself.

Our chefs use the simplest cooking methods to bring out the most original flavors of the ingredients, and do not add any artificial additives, colors, flavors, or preservatives.

校內師生、退休人員、志工及校友，
出示證件可享8折優惠！

Faculty, students, retirees, volunteers, and
alumni of the university can enjoy a 20%
discount by presenting their credentials.

華碩員工出示證件可享9折優惠！

- | | |
|-----------|-----------|
| 1. 華碩電腦 | 5. 翔威國際 |
| 2. 華碩聯合科技 | 6. 華碩雲端 |
| 3. 祥碩科技 | 7. 新加坡商華科 |
| 4. 亞旭電腦 | 8. 華碩技術授權 |

若使用以上優惠，
則恕不與其他折扣優惠同時使用。

The discount could'nt be used with other
discounts at the same time.

1. 本餐廳不另收10%服務費
2. 個人低消為一杯飲品（六歲以下兒童豁免）
3. 尖峰時段用餐1.5小時
4. 訂位專線：02-28940540
5. 包廂最低消費為 \$5000（\$500/人）

1. This restaurant does not charge any additional service fees.
2. The minimum spending requirement per person is one drink (children under six years old are exempt).
3. During peak hours, dining time is limited to 1.5 hours.
4. Reservation hotline: 02-28940540.
5. The minimum spending requirement for a private room is \$5000 (\$500/person).

減少油炸、減少鹽份、減少致癌物

Reduce frying, reduce salt, reduce carcinogens.

作為主打健康的餐廳，我們使用了最新科技的烹飪設備 - Rational Self Cooking Center，能夠滿足客人對於健康飲食的需求。該設備能夠保留食材中的營養物質和原始風味，並能夠在不需要使用大量油炸的情況下實現類似油炸的效果，減少了烹飪過程中對於油脂的需求，從而降低了熱量和脂肪含量。

我們的餐廳可以為您提供更加健康、美味、營養的餐點。

我們相信，這將會是您愉快用餐體驗的關鍵所在。

As a restaurant that focuses on health, we use the latest cooking equipment - the Rational SelfCookingCenter - to meet our customers' needs for healthy eating.

This equipment can preserve the nutrients and original flavors in the ingredients, and achieve similar frying effects without the need for large amounts of oil, reducing the demand for fats during cooking and thus lowering calories and fat content.

Our restaurant can provide you with healthier, more delicious, and more nutritious meals. We believe that this will be the key to your enjoyable dining experience.

所選食用油：奧利塔 - 特級初榨橄欖油

Olitalia - Extra Virgin Olive Oil

· 第一道天然初榨

· 天然製程：

唯有經手工現採24小時內壓榨成油，在整個壓榨過程中保持在25度C以下，以保留橄欖油原始的營養及風味。

· 單元不飽和脂肪酸含量75%

· First natural press

· Natural process：

Only by hand-picking and pressing it into oil within 24 hours, keeping it below 25 degrees Celsius throughout the entire pressing process, can the original nutrients and flavors of olive oil be preserved.

· Monounsaturated fatty acid content of 75%.

主食
Main Course

頂級安格斯莎朗牛排 \$ 980
Premium Angus Sirloin Steak

附冰/熱美式 (可補差價換飲料) + 甜點 (任選一)
Comes with I/H Americano + Dessert (Any flavor).
(Can be upgraded to other drinks with additional fee)

海陸雙拼 ϕ 鮭魚 + 牛排 \$ 680
Surf and Turf Combo ϕ Salmon + Steak

海陸雙拼 ϕ 鮭魚 + 雞排 \$ 660
Surf and Turf Combo ϕ Salmon + Chicken Fillet

海陸雙拼 ϕ 鮭魚 + 豬排 \$ 660
Surf and Turf Combo ϕ Salmon + Pork Chop

附冰/熱美式 (可補差價換飲料)
Comes with I/H Americano
(Can be upgraded to other drinks with additional fee)

蒸烤鮭魚佐奶油松露醬 \$ 420
Steamed and Grilled Salmon with Truffle Sauce

香煎雪花炭烤牛排 \$ 350
Pan-Seared Snowflake Charcoal Grilled Steak

香草炭烤帶骨豬排 \$ 350
Herb-Grilled Bone-In Pork Chop

燉飯
Risotto

牛肝菌野菇配無骨雞腿 \$ 360
Wild Mushroom with Boneless Chicken Leg

蒸烤鮭魚排野菇 \$ 360
Steamed and Grilled Salmon with Wild Mushroom

墨魚 \$ 320
Cuttlefish


煙燻雞菠菜 \$ 250
Smoked Chicken and Spinach

奶油菠菜野菇   \$ 250
Creamed Spinach

菠菜野菇  \$ 250
Spinach

蕈香牛肝菌菇松露   \$ 250
Mushroom Porcini with Truffle

義大利麵
Spagetti

蒜香辣味鯷魚  \$ 280
Garlic and Spicy Anchovy-sauce Pasta

煙燻雞菠菜 \$ 250
Smoked Chicken and Spinach

奶油菠菜野菇   \$ 250
Creamed Spinach

菠菜野菇  \$ 250
Spinach

經典肉醬 \$ 200
Classic Meat Sauce


達文西簡餐

Da Vinci Light Meal

主食 Main Course

獨家椒麻雞腿排 Exclusive Spicy Chicken Leg Fillet	\$ 140
無骨雞腿排 Boneless Chicken Leg Fillet	\$ 140
炭烤帶骨豬排 Char-Grilled Bone-In Pork Chop	\$ 140
薄鹽鯖魚排 Grilled Salted Mackerel	\$ 140
味噌咖哩雞 Miso Curry Chicken	\$ 140
壽喜燒風味燒烤牛肉 Sukiyaki-Style Grilled Beef	\$ 140
壽喜燒風味炙燒豬肉 Sukiyaki-Style Grilled Pork	\$ 140

燉飯 Risotto

菠菜燻鮭 Spinach and Smoked Salmon	\$ 160
牛肝菌野菇  Porcini Mushroom and Wild Mushroom	\$ 160

義大利麵 Spagetti

炭烤板腱牛肉醬 Char-Grilled Beef Ragù	\$ 180
櫻桃鴨胸肉醬 Cherry Duck Breast Meat Sauce	\$ 170
菠菜燻鮭 Spinach and Smoked Salmon	\$ 160
叉燒肉醬 Chashu Meat Sauce	\$ 150
經典肉醬 Classic Meat Sauce	\$ 140

+ 套餐 Set

A 沙拉、湯品、麵包 + \$60
Salad, soup & bread

B 三選一 任選
Choose one from below Any
沙拉、湯品、麵包 + 蛋糕 + \$70
Salad, soup & bread Cake

達文西飲品

Da Vinci Beverages

咖啡 Coffee

伯爵拿鐵 Earl Grey Latte	\$ 160
玫瑰拿鐵 Rose Latte	\$ 160
海鹽焦糖拿鐵 Salted Caramel Latte	\$ 160
拿鐵 Latte	\$ 150
美式 Americano	\$ 130

鮮奶飲料 Flavored Milk

海鹽焦糖鮮奶 Salted Caramel Milk	\$ 150
鮮奶可可 Cocoa Milk	\$ 150
抹茶拿鐵 Matcha Latte	\$ 150
伯爵巧克力 Earl Grey Chocolate	\$ 150
黑糖鮮奶茶 Brown Sugar Milk Tea	\$ 150
伯爵鮮奶茶 Earl Grey Milk Tea	\$ 130

茶飲 (杯) Tea (in a cup)

柚子茶 Tomelo Tea	\$ 120
伯爵茶 Earl Grey Tea	\$ 100
錫蘭紅茶 Ceylon Black Tea	\$ 100
抹茶綠茶 Matcha Green Tea	\$ 100
甘菊茶 Chamomile Tea	\$ 100

茶飲 (壺) Tea (in a kettle)

柚子茶 Tomelo Tea	\$ 170
伯爵茶 Earl Grey Tea	\$ 150
錫蘭紅茶 Ceylon Black Tea	\$ 150
抹茶綠茶 Matcha Green Tea	\$ 150
甘菊茶 Chamomile Tea	\$ 150

餐點搭配以上飲品享\$50元折扣!

Enjoy a discount of \$50 for meal sets with the above drinks!

達文西甜點/加點/下午茶

Da Vinci Desserts / A la carte / Afternoon Tea

甜點 Desserts

無花果法布魯頓 Fig Far Breton	\$ 45
檸檬生乳蛋糕 Lemon Fresh Cream cake	\$ 45
千層派蛋糕 Custard Crepe	\$ 45
全起士蛋糕 Cheesecake	\$ 40
波士頓派 Boston Cake	\$ 40
楚佛巧克力蛋糕 Truffle Chocolate Cake	\$ 40
焦糖泡芙/3個 Caramel Cream Puffs / 3pcs	\$ 30

下午茶 Afternoon Tea

供應時段：13:30-17:00

Only serves from 13:30 to 17:00

香脆薯條 French Fries	\$ 150
香酥雞塊 Crispy Chicken Nuggets	\$ 180
薯條+雞塊拼盤 French Fries + Chicken Nuggets Combo	\$ 280

加點 A la carte

沙拉 Salad	\$ 30
湯品 Soup	\$ 30
麵包 Bread	\$ 30
配菜 Side Dish	\$ 30
蒸烤小豬排 Steamed and Grilled Pork Chop	\$ 70
卡拉雞腿排 Karaage Chicken Leg Fillet	\$ 70
香烤雞腿排 Grilled Chicken Leg Fillet	\$ 70
無骨雞腿排 Boneless Chicken Leg Fillet	\$ 110
炭烤帶骨豬排 Grilled Pork Chop with Bone	\$ 100
薄鹽鯖魚排 Grilled Salted Mackerel	\$ 100

以上恕無法提供折扣！

We apologize that no discounts can be provided for the above.

