

Brand Introduction | 品牌介紹

Cai Yue Hot Pot is a premium Hot Pot restaurant and operates with a focus on Taiwanese ingredients and premium products. Cai Yue Hot Pot represents the modern Hot Pot elegance and offers an incredible engaging service that assists the guest in preparing the food. Our focus on Taiwanese spice infusions, prime meats, fresh seafood, and delicate broths creates a harmony that's both satisfying and nutritious.

Broths are cold extracted and, double boiled, which are full nutrition and taste profile.

Cai Yue Hot Pot will be famous for its elevated, engaging, efficient, and welcoming service.

It is more than a hot pot restaurant; it's a celebration of Taiwanese gastronomy at its finest.

采月鍋品是一家頂級火鍋餐廳，選用台灣在地的優質食材。采月鍋品代表了現代火鍋的優雅，並提供令人難以忘懷的服務，為賓客烹煮食材。我們特別選用台灣特有香料、優質肉品、新鮮海產及滋味豐富的高湯呈現出口感層次，融合出令人滿足的風味。湯底採用精心冷萃及精煉燉煮技術，呈現出營養豐富的美食佳餚。

采月鍋品以其精緻貼心、高效率 and 熱情的服務而聞名，它不僅是一間火鍋餐廳，更是對台灣美食傳統的極致讚頌與饗宴



Set Menu | 套餐

Broth(choose one) | 極品湯頭(擇一)

Hong Kong Style Lobster Bisque	香港龍蝦濃湯
Penghu Seafood Broth	澎湖海鮮湯
48-hour Double Boiled Full-blood Wagyu Extract	48小時純萃和牛湯
Mountain Pepper and Makaay Broth	馬告山椒湯
Roasted Black Pork Broth	炙烤台灣黑豬肉湯
Spicy Pepper Signature	香辣紅油湯底
Vegetable Broth	高冷蔬菜湯

Entrée(choose one) | 前菜(擇一)

Luxurious Mullet Roe	御品烏魚子
Crab Salad with Sesame Sauce	胡麻蟹肉沙拉
Salmon Roe with Yam Noodles	鮭魚卵山藥細麵
Golden Kimchi	黃金泡菜

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Side Dish(choose one) | 副餐(擇一)

Taichung 191 Rice	台中191號米飯
Japanese Sanuki Udon Noodles	讚岐烏龍麵
Prime Wagyu Braised Beef Rice {Package Upgrade \$280 TWD}	頂級和牛滷肉飯 { 套餐加價升級 \$280 }
Savory Rice with Pork Lard Fragrance {Package Upgrade \$50 TWD}	農樁豬油香拌飯 { 套餐加價升級 \$50 }
Steamed Salmon Rice {Package Upgrade \$200 TWD}	皇品鮭魚炊飯 { 套餐加價升級 \$200 }
Fettuccine {Package Upgrade \$150 TWD}	寬捲麵 { 套餐加價升級 \$150 }
Arrowroot Starch Noodle {Package Upgrade \$150 TWD}	葛粉條 { 套餐升級加價升級 \$150 }

Dessert(choose one) | 甜點(擇一)

Pineapple Harmony Pineapple Sorbet, Pineapple Slices Pineapple Biscuit, Pineapple Jelly Pineapple Mousse, Edible Flowers	鳳梨之韻 鳳梨冰沙、鳳梨片、鳳梨餅乾、鳳梨凍 鳳梨慕斯、食用花
Golden Memories Taiwanese Peanut and Wheat Tea Mousse, Peanut Brittle, Peanut Ice Cream, Maltose Crunch	古早味風華 麵茶慕斯、花生糖、花生冰淇淋、麥芽糖片

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Meat | 肉品

Japanese Kagoshima 600-day Full-blood		日本鹿兒島
A5 Wagyu Ribeye Set Menu	5800	A5和牛肋眼
A5 Wagyu Flat Iron Set Menu	3880	A5和牛板腱
Japanese Hida 600-day Full-blood		日本飛驒
A5 Wagyu Ribeye Set Menu	5800	A5和牛肋眼
A5 Wagyu Platter Set Menu	4880	A5和牛翼板
Japanese Shinshu 600-day Full-blood		日本信州
A5 Wagyu Ribeye Set Menu	3880	A5和牛肋眼
A5 Wagyu Platter Set Menu	2880	A5和牛翼板
Australian Phoenix 400-day Full-blood		澳洲鳳凰
M9 Wagyu Strip steak Set Menu	2980	M9和牛紐約客
M9 Wagyu Platter Set Menu	2180	M9和牛翼板



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Meat | 肉品

American Prime Sirloin Set Menu	2380	美國頂級沙朗
American Prime Short Ribs Set Menu	2280	美國頂級牛小排
Spanish Iberico Pork Jowl Set Menu	1880	西班牙伊比利松阪豬
Taiwanese Pork Belly Set Menu	1780	台灣黑毛豬梅花肉
Australian Lamp Chops Set Menu	1780	澳洲頂級羊梅花肉

Plant-based | 蔬食

Assorted Vegetables Set Menu	1680	田園季節時蔬
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Seafood | 海鮮

Feast of Flavors	3880	采味饗宴
Slipper Lobster Spot Prawn Red Shrimp Prawn Grouper Fillet Japanese Oyster Hokkaido Scallop		小青龍 牡丹蝦 胭脂蝦 明蝦 七星斑片 日本牡蠣 北海道干貝
Moonlit Gastronomy	2880	月下極饗
Grouper Penghu Cuttlefish South Africa Abalone Fresh Oyster Orchid Clam Manila Clam		藍海石斑魚 澎湖花枝 南非鮑魚 鮮蚶 蘭花蚌 文蛤



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A La Carte | 單點

Broth(choose one) | 極品湯頭

Hong Kong Style Lobster Bisque	1288	香港龍蝦濃湯
48-hour Double Boiled Full-blood Wagyu Extract	980	48小時純萃和牛湯
Penghu Seafood Broth	880	澎湖海鮮湯
Mountain Pepper and Makauy Broth	880	馬告山椒湯
Roasted Black Pork Broth	880	炙烤台灣黑豬肉湯
Spicy Pepper Signature	880	香辣紅油湯底
Vegetable Broth	680	高冷蔬菜湯

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Meat | 肉品

Japanese Kagoshima 600-day Full-blood

日本鹿兒島

A5 Wagyu Ribeye	5100	A5和牛肋眼
A5 Wagyu Tendon	3180	A5和牛板腱

Japanese Hida 600-day Full-blood

日本飛驒

A5 Wagyu Ribeye	5100	A5和牛肋眼
A5 Wagyu Platter	4100	A5和牛翼板

Japanese Shinshu 600-day Full-blood

日本信州

A5 Wagyu Ribeye	3200	A5和牛肋眼
A5 Wagyu Platter	2200	A5和牛翼板

Australian Phoenix 400-day Full-blood

澳洲鳳凰

M9 Wagyu Strip steak	2300	M9和牛紐約客
M9 Wagyu Platter	1500	澳洲鳳凰M9和牛翼板

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Meat | 肉品

American Prime Sirloin	1680	美國頂級沙朗
American Prime Short Ribs	1580	美國頂級牛小排
Spanish Iberico Pork Jowl	1180	西班牙伊比利松阪豬
Taiwanese Pork Belly	980	台灣黑毛豬梅花肉
Australian Lamb Shoulder	980	澳洲頂級羊梅花肉



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Seafood | 海鮮

Hokkaido Live King Crab	Market price 時價	北海道鱈場蟹
Australian Lobster	Market price 時價	澳洲龍蝦
Hokkaido Live Snow Crab	Market price 時價	北海道松葉蟹
Indonesian Scylla Serrata	Market price 時價	印尼青蟹
South Africa Abalone /4 pcs	1980	南非鮑魚 /4顆
Hokkaido Scallop /4 pcs	1080	北海道生食級干貝 /4顆
Tiger Grouper /8 Slices	1080	龍虎斑 /8片
Penghu Prawn /2 pcs	980	澎湖明蝦 /2隻
Penghu Big-fin Reef Squid /10 Slices	880	澎湖軟絲 /10片
Hiroshima Oyster /4 pcs	480	日本牡蠣 /4顆



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Seasonal Vegetable | 田園季菜蔬

Assorted Vegetables	480	初採鮮蔬盤
Formosan Landrace Chinese Kale	380	高山芥蘭花
Sweet Corn	360	水果玉米
Formosan Landrace Cabbage	280	高山高麗菜
Chinese Kale	280	芥蘭花筍
Broccoli	280	西蘭花
Pastoral Pumpkin	280	田園南瓜片
Baby Corn	280	帶殼玉珍筍
Baby Carrot	220	彩色小蘿蔔
Chinese Cabbage	200	大白菜
Belgian Endive	200	比利時小白菜
Asparagus	200	蘆筍
Lettuce	200	萵苣生菜

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Tofu | 豆腐類

Frozen Tofu	200	凍豆腐
Frozen Black Bean Tofu	200	黑豆凍豆腐
Tofu	200	白玉豆腐
Bean Curd Sheet	180	黃豆腐竹
Soybean Roll	180	響鈴卷
Bean Sheet	160	豆腐衣
Firm Tofu	100	老豆腐

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Mushroom | 菇類

Lion's Mane Mushroom	580	猴頭菇
Shiitake Mushroom	280	新社香菇
King Oyster Mushroom	220	杏鮑菇
Golden Oyster Mushroom	220	珊瑚菇
Enoki Mushroom	220	金針菇
Oyster Mushroom	220	秀珍菇
White Mushroom	220	白蘑菇
Brazilian Mushroom	220	巴西蘑菇
Brown Swordbelt	180	柳松菇



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Handmade Meatball | 手打漿、手工丸

Handmade Scallop and Shrimp Paste	380	干貝鮮蝦漿
Handmade Cuttlefish Paste	360	墨魚花枝漿
Handmade Cuttlefish and Shrimp Paste	280	墨魚汁蝦漿
Handmade Squid and Shrimp Paste	280	花枝蝦漿
Penghu Seaweed Shrimp Paste	280	澎湖海菜蝦漿
Beef Meatball /6 pcs	220	牛肉丸 /6 顆
Cuttlefish Ball /6 pcs	220	花枝丸 /6 顆
Hsinchu Meatball /6 pcs	220	新竹貢丸 /6 顆
Fu Zhou Fish & Pork Ball /2 pcs	120	福州丸 /2 顆

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Starch | 副食

Prime Wagyu Braised Beef Rice	380	頂級和牛滷肉飯
Steamed Salmon Rice	280	皇品鮭魚炊飯
Fettuccine	200	寬捲麵
Arrowroot Starch Noodle	200	葛粉條
Udon Noodles	200	讚岐烏龍麵
Savory Rice with Pork Lard Fragrance	100	農椿豬油香拌飯
Taichung 191 Rice	30	台中191號米飯
Taiwan Native Egg	30	台灣土雞蛋



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Dessert | 甜點

Pineapple Harmony

Pineapple Sorbet, Pineapple Slices
Pineapple Biscuit, Pineapple Jelly
Pineapple Mousse, Edible Flowers

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鳳梨之韻

鳳梨冰沙、鳳梨片、鳳梨餅乾、鳳梨凍
鳳梨慕斯、食用花

Golden Memories

Taiwanese Peanut and Wheat Tea Mousse, Peanut
Brittle, Peanut Ice Cream, Maltose Crunch

488

古早味風華

麵茶慕斯、花生糖、花生冰淇淋、麥芽糖片



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SWEET TREASURE | 甜品

8 Treasure Collection to share
Water Chestnut Cake with Roselle and Perilla Plum
Custard Buns with Salted Egg and Earl Grey
Traditional Malay Cake
Royal Red Bean Cake
Longan Walnut Cake
Crystal Osmanthus Jelly
Puff Pastry Egg Tart
Taro Cake

1688

珍饈八寶甜品 分享

洛神馬蹄糕

伯爵茶香流沙包

古法馬來糕

皇品紅豆糕

桂圓蛋糕

桂花糕

酥皮蛋塔

芋泥雪花糕



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