

幸せってこんなに簡単なもんだね

築間

幸福鍋物



台式麻辣湯
Spicy herbal soup base

新鮮湯底 Fresh Soup

- 日式柴魚干貝清湯 Japanese style bonito & dried scallop soup \$12
- 特濃番茄湯 Condensed tomato soup \$18
- 老熬牛髓湯 Bovine bone marrow soup base \$20
- 鎮店招牌石頭湯 Stone soup base \$22
台灣年宵超過500萬銷
- 粵式胡椒豬骨湯 Cantonese pepper pork bone broth soup base \$25
- 老火淬濃雞湯 (內含雞腿肉) Canton condensed chicken broth \$25
- 鮮菇奶香湯 Mushroom with creamy fragrant soup base \$25
台灣年宵超過200萬銷
- 韓式辣牛骨湯 (內含牛肉) Korean style spicy beef bone broth \$28
- 老佛爺雞白湯 (內含雞腿肉) Chicken soup base \$28
- 爆炒龍蝦湯 (內含鮮蝦) Fried lobster bisque \$30
- 松露燻金雞湯 (內含雞腿肉) Golden chicken broth with black truffle \$32
- 台式麻辣奶香湯 (內含鴨血、豆腐) Spicy herbal milky soup \$38
- 台式麻辣湯 (內含鴨血、豆腐) Spicy herbal soup \$38
台灣年宵超過200萬銷
- 正宗嘉義砂鍋魚湯 (內含炸魚粒) Clay pot fish soup \$40



鮮菇奶香湯
Milky soup with mushroom



牛肉火鍋套餐 Beef Hot Pot

- JAPAN** 日本A5和牛鍋 **獨家供應** 120g \$450 / 200g \$520
A5 Japanese wagyu hot pot
- 澳洲黑毛和牛霜降鍋 120g \$400 / 200g \$480
Australian marbled wagyu hot pot
- 極上無骨牛小排鍋 120g \$360 / 200g \$450
Prime boneless beef rib hot pot
- 冷藏手切溫體牛肉 120g \$300 / 200g \$360
Hand-cut fresh beef
- 霜降牛肉鍋 120g \$240 / 200g \$300
Beef chuck hot pot
- 板腱牛肉鍋 120g \$180 / 200g \$240
Beef blade hot pot
- 小肥牛鍋 120g \$160 / 200g \$200
Streaky beef hot pot

海鮮火鍋套餐 Seafood Hot Pot

- 龍王鍋 Exclusive club seafood hot pot with selected meat 120g \$580 / 200g \$620
霜降牛、伊比利黑豬、嫩羊肩【擇一】
- 海陸總匯鍋 Club seafood combine with selected meat 120g \$380 / 200g \$420
板腱牛、雪花豬、草原羊【擇一】
- 海鮮總匯鍋 Club seafood hot pot \$320
- 特選三文魚鍋 Special salmon fillets hot pot \$240
- 綜合魚片鍋 Mixed fish fillets hot pot \$240
- 蛤蜊草蝦鍋 Clam with tiger shrimp hot pot \$240
- 海鮮鍋 Club seafood hot pot \$200

豬肉火鍋套餐 Pork Hot Pot

- 伊比利黑豬梅花鍋 Spain Iberian pork hot pot 120g \$240 / 200g \$320
- 冷藏手切松阪豬肉鍋 Hand-cut pork neck sliced hot pot 120g \$220 / 200g \$260
- 梅花豬肉鍋 Streaky pork hot pot 120g \$180 / 200g \$240
- 雪花豬肉鍋 Pork belly hot pot 120g \$140 / 200g \$180

雞肉火鍋套餐 Chicken Hot Pot

- 走地雞腿鍋 Chicken thigh hot pot \$180
(Clams, White Shrimp, or Perch selected one)
蛤蜊、白蝦、鱸魚【擇一】

羊肉火鍋套餐 Lamb Hot Pot

- 嫩羊肩鍋 120g \$180 / 200g \$240
Shoulder of mutton hot pot
- 草原羊肉鍋 120g \$160 / 200g \$200
Lamb hot pot

熟食 Delicatessen

- 麻辣鴨血 Spicy duck blood \$22/6塊
- 麻辣豆腐 Spicy tofu \$22/6塊
- 麻辣鴨血豆腐 Spicy duck blood & tofu \$22/各3塊

火鍋附餐 Pick your side

- 主食 Side Dish
- 白飯 / 公仔麵 / 烏冬麵 / 冬粉 / 雞蛋
Rice, Instant Noodles, Udon, Glass Noodles, Egg

附餐升級~ Upgrade the side dish

- 蒜片豬油飯 另加\$5
Garlic Slice
- 牛筋飯 另加\$35
Rice with Beef Tendon
- 雪蟹膏鮭魚卵拌飯~ 另加\$35
Crab Paste and Salmon Roe Mixed Rice

飲料升級~ Upgrade the beverage

- 芝士葡萄奶蓋 另加\$7
Grape macchiato
- 芝士可可奶蓋 另加\$7
Chocolate macchiato
- 芝士抹茶奶蓋 另加\$7
Matcha macchiato
- 芝士草莓奶蓋 另加\$7
Strawberry macchiato
- 港式奶茶 Hong Kong style milk 另加\$4
- 鳳梨冰茶 Pineapple Iced Tea 另加\$4
- 檸檬紅茶 lemon red tea
- 阿里山烏龍冷泡茶 Oolong tea
- 蜂蜜檸檬水 Honey lemon
- 冬瓜檸檬 Winter melon lemon
- 可樂 / 雪碧 Cola / Sprite
- 甜點【擇一】(Choose one of them)
- 芒果奶酪 / 草莓奶酪 / 黑糖白玉奶酪 / 焦糖布蕾 / 冰淇淋
Panna Cotta with Mango Jam / Panna Cotta with strawberry Jam
Panna cotta with Brown sugar pearl / Caramel pudding / Ice cream
- 提拉米蘇 另加\$4
Tiramisu

築間 台灣鹹酥雞

SHUJIAN FRIED CHICKEN

寶島夜市美食~

招牌炸物人氣推薦!

鹹酥雞 · 鹽酥三角軟骨
雙拼雞 · 鹽酥松阪豬 · 鹽酥軟絲
鹽酥蝦滑 · 鹽酥鱸魚柳
鹽酥軟絲 **每份\$35**

- 點餐須知~
- ※選擇喜歡的湯底
 - ※挑選享用主餐
 - ※無限取用野菜自助(食材依季節嚴選調整)。
- 消費須知~
- ※用餐時間100分鐘
 - ※內用餐點·恕不提供自助吧餐點額外打包服務

- 計費方式~
- ※140公分(含)以上，每人需點選一份套餐。
 - ※身高121公分~139公分每人酌收\$100元。
 - ※身高120公分以下，不另收費。
 - 店內用餐需酌收10%服務費。
 - 若有浪費食材額外酌收每人\$100元食材費用。(以食材重量合併計算)。
 - 收費標準~超過100公克自助吧食材即收費。
 - 築間幸福鍋物得依季節更換調整菜單與野菜自助區、副食、霜淇淋、冷熱飲內容。
 - 雞蛋請煮熟後食用，切勿生食。
 - 優惠活動恕不得合併使用。
 - 餐點價格標示以港幣為主。

如有食材過敏，可先行告知服務人員

- Dining Instructions:
- ※ Choose your preferred soup base
 - ※ Select your main course
 - ※ Unlimited self-service vegetables (ingredients are seasonally selected and adjusted).

- Consumption Instructions:
- ※ Dining time is 100 minutes.
 - ※ For dine-in meals, self-service items cannot be packed for takeout.

- Billing Method:
- ※ For those 140 cm and above, each person must order a set meal.
 - ※ For those with a height of 121 cm to 139 cm, an additional charge of \$100 per person.
 - ※ For those with a height of 120 cm and below, no additional charge.

海鮮類單點 Seafood a La Carte

| | |
|---|-------|
|  海鮮總匯 Club seafood | \$270 |
| 蛤蜊草蝦 Clam & Tiger shrimp | \$190 |
| 特選三文魚片 Salmon fillets | \$190 |
| 綜合魚片 Mixed fish fillets | \$190 |

肉品類單點 Meat a la Carte

| | |
|--|-------------------------|
|  日本A5和牛 <small>限單供應</small> A5 Japanese wagyu | 120g \$400 / 200g \$470 |
| 澳洲黑毛和牛霜降 <small>限單供應</small> Australian marbled wagyu | 120g \$350 / 200g \$430 |
| 極上無骨牛小排 Prime boneless beef rib | 120g \$310 / 200g \$400 |
| 冷藏手切溫體牛肉 Hand-cut fresh beef | 120g \$250 / 200g \$310 |
| 霜降牛肉 Beef chuck | 120g \$190 / 200g \$250 |
| 板腱牛肉 Beef blade | 120g \$130 / 200g \$190 |
| 小肥牛 Streaky beef | 120g \$110 / 200g \$150 |
| 嫩羊肩 Mutton shoulder | 120g \$130 / 200g \$190 |
| 草原羊肉 Lamb | 120g \$110 / 200g \$150 |
| 伊比利黑豬梅花 <small>限單供應</small> Iberian pork | 120g \$190 / 200g \$270 |
| 冷藏手切松阪豬肉 Hand-cut Pork neck sliced | 120g \$170 / 200g \$210 |
| 梅花豬肉 Streaky pork | 120g \$130 / 200g \$190 |
| 雪花豬肉 Pork belly | 120g \$90 / 200g \$130 |
| 走地雞腿 Chicken thigh (Clams, White Shrimp, or Perch selected one) | \$130 |



鳳梨冰茶
Pineapple Iced Tea

檸檬紅茶
Lemon red tea



雪蟹膏鮭魚卵拌飯
Crab Paste and Salmon Roe Mixed Rice

加料類單點 A La Carte

| | |
|---|------|
| 雪蟹膏鮭魚卵拌飯 Crab Paste and Salmon Roe Mixed Rice | \$45 |
| 牛筋飯 Rice with Beef Tendon | \$50 |
| 蒜片豬油飯 Rice with Garlic Slices and Lard | \$15 |
| 白飯/公仔麵/烏冬麵/冬粉/雞蛋 Rice, Instant Noodles, Udon, Glass Noodles, Egg | \$10 |

飲料 Drink

| | |
|----------------------------------|------|
| 芝士葡萄奶蓋 Grape macchiato | \$33 |
| 芝士可可奶蓋 Chocolate macchiato | \$33 |
| 芝士抹茶奶蓋 Matcha macchiato | \$33 |
| 芝士草莓奶蓋 Strawberry macchiato | \$33 |
| 港式奶茶 Hong Kong style milk tea | \$22 |
| 鳳梨冰茶 Pineapple Iced Tea | \$22 |
| 檸檬紅茶 lemon red tea | \$18 |
| 阿里山烏龍冷泡茶 Oolong tea | \$18 |
| 蜂蜜檸檬水 honey lemon | \$18 |
| 冬瓜檸檬 winter melon lemon | \$18 |
| 可樂/雪碧 Cola / Sprite | \$15 |

甜品 Dessert

| | |
|-----------------------------|------|
| 提拉米蘇 Tiramisu | \$32 |
| 焦糖布蕾 Caramel Brulee | \$28 |
| 草莓奶酪 Strawberry custard | \$28 |
| 芒果奶酪 Mango custard | \$28 |
| 黑糖白玉奶酪 Brown Sugar Pearl | \$28 |
| 冰淇淋 Ice cream | \$28 |

ここに
入って
幸せを
探します

他店では味わえない限定 午市套餐限定 海陸雙拼 \$88

任意七選二 週一至~週五(午餐)~上午11:00~下午16:30(假日&例假日除外)

海鮮 Seafood

| | |
|----------------|---------------------|
| 海潮鮮鱸魚 Sea bass | 極鮮甜魷魚 Soft filament |
| 鮮蝦 shrimp | |

牛肉 Beef

| | |
|------------------|------------------|
| 小肥牛 Streaky beef | 雪花豬肉鍋 Pork belly |
|------------------|------------------|

雞肉 Chicken

| | |
|--------------------|-----------|
| 走地雞腿 Chicken thigh | 草原羊肉 Lamb |
|--------------------|-----------|

豬肉 Pork

| |
|------------------|
| 雪花豬肉鍋 Pork belly |
|------------------|

羊肉 Lamb

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|-----------|
| 草原羊肉 Lamb |
|-----------|

新鮮湯底 Fresh Soup

| | |
|---|------|
| 日式柴魚干貝清湯 Japanese style bonito & dried scallop soup | \$12 |
| 特濃番茄湯 Condensed tomato soup | \$18 |
| 老熬牛髓湯 Bovine bone marrow soup base | \$20 |
|  鎮店招牌石頭湯 <small>台灣年售超過500萬鍋</small> Stone soup base | \$22 |
| 粵式胡椒豬骨湯 Cantonese pepper pork bone broth soup base | \$25 |

老火淬濃雞湯 (內含雞腿肉) Canton condensed chicken broth

| | |
|---|------|
|  鮮菇奶香湯 <small>台灣年售超過200萬鍋</small> Mushroom with creamy fragrant soup base | \$25 |
|---|------|

韓式辣牛骨湯 (內含牛肉) Korean style spicy beef bone broth

| | |
|-------------------------------------|------|
| 老佛爺雞白湯 (內含雞腿肉) Chicken soup base | \$28 |
|-------------------------------------|------|

爆炒龍蝦湯 (內含鮮蝦) Fried lobster bisque

| | |
|---|------|
| 松露燻金雞湯 (內含雞腿肉) Golden chicken broth with black truffle | \$32 |
|---|------|

台式麻辣奶香湯 (內含鴨血、豆腐) Spicy herbal milky soup

| | |
|---|------|
|  台式麻辣湯 <small>台灣年售超過200萬鍋</small> (內含鴨血、豆腐) Spicy herbal soup | \$38 |
|---|------|

正宗嘉義砂鍋魚湯 (內含炸魚乾) Clay pot fish soup

| | |
|------------------|------|
| 如有食材過敏，可先行告知服務人員 | \$40 |
|------------------|------|

熟食 Delicatessen

| | |
|---|----------|
| 麻辣鴨血 Spicy duck blood | \$22/6塊 |
| 麻辣豆腐 Spicy tofu | \$22/6塊 |
|  麻辣鴨血豆腐 Spicy duck blood & tofu | \$22/各3塊 |

飲料 Drink

| | |
|----------------------------------|------|
| 芝士葡萄奶蓋 Grape macchiato | \$33 |
| 芝士可可奶蓋 Chocolate macchiato | \$33 |
| 芝士抹茶奶蓋 Matcha macchiato | \$33 |
| 芝士草莓奶蓋 Strawberry macchiato | \$33 |
| 港式奶茶 Hong Kong style milk tea | \$22 |
| 鳳梨冰茶 Pineapple Iced Tea | \$22 |
| 檸檬紅茶 lemon red tea | \$18 |
| 阿里山烏龍冷泡茶 Oolong tea | \$18 |
| 蜂蜜檸檬水 honey lemon | \$18 |
| 冬瓜檸檬 winter melon lemon | \$18 |
| 可樂/雪碧 Cola / Sprite | \$15 |

甜品 Dessert

| | |
|-----------------------------|------|
| 提拉米蘇 Tiramisu | \$32 |
| 焦糖布蕾 Caramel Brulee | \$28 |
| 草莓奶酪 Strawberry custard | \$28 |
| 芒果奶酪 Mango custard | \$28 |
| 黑糖白玉奶酪 Brown Sugar Pearl | \$28 |
| 冰淇淋 Ice cream | \$28 |

火鍋附餐 Pick your side

| | |
|--|-------------------------------------|
| 主食 Side Dish | |
| 白飯、公仔麵、烏冬麵、粉絲、雞蛋 Rice, Instant Noodles, Udon, Glass Noodle, Egg | |
| 附餐升級~ Upgrade the side dish | |
| 蒜片豬油飯~另加\$5 Garlic Slice | 牛筋飯~另加\$35 Rice with Beef Tendon |
| 雪蟹膏鮭魚卵拌飯~另加\$35 Crab Paste and Salmon Roe Mixed Rice | |