



## Starters

Grilled Octopus  
romesco. cherry tomato. coleslaw. arugula  
碳烤章魚腳

Teppan Scallop  
garden pea. thyme brown butter. lemon oil  
香煎干貝

US Maine Lobster (half)  
tarragon. beurre blanc. chervil  
美國緬因州溫煮龍蝦 (半隻)  
(Upcharge需另加價NT\$500)

Buffalo Burrata Cheese  
cherry tomato. pesto. balsamic traditional  
水牛布拉塔起司

Yuzu Scented Hamachi  
radish sprout. celery. japanese pepper  
柚子青鮭

Seared Foie Gras  
onion marmalade. port wine sauce. grilled scallion  
鐵板煎鴨肝 (Upcharge需另加價NT\$380)

## Soups

Mushroom Cappuccino  
牛肝菌卡布其諾

Minestrone  
義式蔬菜湯

## Steaks

USDA Prime "Ribeye Filet" Steak(8oz)  
美國頂級“肋眼菲力”牛排  
NT\$1,130

USDA Choice Ribeye Top Cap Steak(6oz)  
美國特選老饕牛排  
NT\$2,200

AUS M7+ Wagyu New York Strip Steak(8oz)  
澳洲7+和牛紐約客牛排  
NT\$2,250

USDA Prime Filet Mignon(6oz)  
美國頂級菲力牛排  
NT\$1,800

USDA Prime New Port Dry-Aged Ribeye  
(16oz for2)  
美國頂級Newport牧場乾式熟成肋眼牛排(兩人份)  
每人價格/per person NT\$2,550

AUS M7+ Wagyu Ribeye Steak(8oz)  
澳洲7+和牛肋眼牛排  
NT\$2,550

USDA Prime Ribeye Steak(16oz for2)  
美國頂級肋眼牛排(兩人份)  
每人價格/per person NT\$1,700

USDA Prime New Port Dry-Aged NY Strip(8oz)  
美國頂級Newport牧場乾式熟成紐約客牛排  
NT\$2,500

Japan A5 Miyazaki Wagyu(4oz)  
日本A5宮崎和牛  
NT\$3,480

## Mains

Truffle Mushroom Risotto  
松露洋菇燉飯 NT\$1,030

Grilled Iberico Pork Chop  
香烤伊比利豬排 NT\$1,750

Aus Chilled Rack of Lamb  
澳洲冷藏羊排 NT\$1,880

Daily Boat Fish  
salsa verde. summer squash  
每日鮮魚 NT\$1,680

US Maine Lobster (whole)  
tarragon. beurre blanc. chervil  
美國緬因州溫煮龍蝦 (整隻) NT\$2,150

## Sides

Portobello Mushroom & Onion  
甜蔥波特洋菇

Butter Corn  
奶油玉米

Baked Potato  
烤馬鈴薯

Root Veg Pot  
雞湯煨蔬菜

## Dessert

choose one from chef recommended desserts (coffee or tea included)

每人需另酌收水資NT\$50元。以上價格均需加收原價一成服務費。若您對某些食物過敏，請務必告知服務人員。

We serve mineral water at NT\$50 per person. Above prices are subject to a 10% service charge. Please be sure to let our staff know of any food allergies.