



## SIGNATURE SPECIALTIES

### Starters

US Maine Lobster 美國緬因州溫煮龍蝦	NT\$ 2,000
Seared Foie Gras 鐵板煎鴨肝	NT\$ 780
Teppan Scallop 香煎干貝	NT\$ 450
Gillardeau Oyster 吉拉朵生蠔 (1pc/6pc)	NT\$ (200/1,000)
Yuzu Scented Hamachi 柚子青鮪	NT\$ 420
24-month Iberico Ham 伊比利火腿	NT\$ 480
Buffalo Burrata Cheese 水牛布拉塔起司	NT\$ 450
Shrimp Cocktail & Gillardeau Oyster 吉拉朵生蠔 & 雞尾酒蝦	NT\$ 450
Grilled Octopus 碳烤章魚腳	NT\$ 420

### Soups

Mushroom Cappuccino 牛肝菌卡布其諾	NT\$ 220
Minestrone 義式蔬菜湯	NT\$ 250
Sweet Corn Soup 香甜玉米湯	NT\$ 220
Smoked Tomato Soup 煙燻番茄湯	NT\$ 220

### Steaks

USDA Prime Ribeye Steak 美國頂級肋眼牛排 (16oz)	NT\$3,200
USDA Prime Ribeye Top Cap Steak 美國頂級老饕牛排 (6oz)	NT\$2,650
USDA Prime "Ribeye Filet" Steak 美國頂級"肋眼菲力"牛排 (8oz)	NT\$1,500
USDA Prime Filet Mignon Steak 美國頂級菲力牛排 (6oz)	NT\$1,800
USDA Choice Ribeye Top Cap Steak 美國特選老饕牛排 (6oz)	NT\$2,080
USDA Prime New Port Dry-Aged NY Strip Steak 美國乾式熟成紐約客牛排 (8oz)	NT\$2,280
USDA Prime New Port Dry-Aged Ribeye Steak 美國乾式熟成肋眼牛排 (16oz)	NT\$4,600
USDA Prime "Chateaubriand" Steak "菲力"老饕牛排 (14oz)	NT\$4,760
AUS M7+ Wagyu New York Strip Steak 澳洲7+和牛紐約客牛排 (8oz)	NT\$2,150
AUS M7+ Wagyu Ribeye Steak 澳洲7+和牛肋眼牛排 (8oz)	NT\$2,350
Japan A5 Miyazaki Wagyu 日本A5宮崎和牛 (4oz)	NT\$3,000

### Mains

Aus Chilled Rack of Lamb 澳洲冷藏羊排	NT\$1,680
Grilled Iberico Pork Chop 香烤伊比利豬排	NT\$1,700
Daily Boat Fish 每日鮮魚	NT\$1,680

A complimentary side dish is included for any a-la-carte steak or main course 單點主菜均可挑選一款配菜

### Sides

**NT\$220 each**

Zucchini Salad 羊乳酪櫛瓜沙拉	Root Veg Pot 雞湯煨蔬菜	Grilled Asparagus 煎烤大蘆筍
Sautéed Mushroom 蘿勒炒蘑菇	Baked Potato 烤馬鈴薯	Butter Corn 奶油玉米
Sautéed Season Vege 清炒季節蔬菜	French Fries 炸薯條	Portobello Mushroom & Onion 甜蔥波特洋菇

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.