



Starters

Seared Tuna
pickled okra. cucumber. yuzu kosho &
kombu paste
嫩煎鮪魚

Buffalo Burrata Cheese
tapenade. cherry tomato. black olive
水牛布拉塔起司

Teppan Scallop
kaffir lime & corn puree. piment d'espelette.
basil oil
北海道干貝、玉米雙重奏

Crab Spring Roll
turmeric temoulade. fennel. cider vinaigrette
酥炸蟹肉捲

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

Seared Foie Gras
port wine. longan puree. plum coulis. torched peach
波特酒龍眼煎鴨肝 (Upcharge需另加價NT\$380)

Soups

Mushroom Cappuccino
牛肝菌卡布其諾

Minestrone
夏季義式蔬菜清湯

Steaks

USDA Prime "Ribeye Filet" Steak(8oz)
美國頂級“肋眼菲力”牛排
NT\$1,150

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

USDA Prime Ribeye Steak(16oz for 2)
美國頂級肋眼牛排(兩人份)
每人價格/per person NT\$1,700

USDA Prime "Chateaubriand" Steak
(14oz for 2)
“菲力”老饕牛排(兩人份)
每人價格/per person NT\$2,200

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

USDA Prime New Port Dry-Aged Ribeye
(16oz for 2)
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

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

AUS M7+ Wagyu New York Strip Steak(8oz)
澳洲7+和牛紐約客牛排
NT\$2,380

AUS M7+ Wagyu Ribeye Steak(8oz)
澳洲7+和牛肋眼牛排
NT\$2,580

Japan A4 Wagyu Steak(6oz)
日本A4和牛牛排
NT\$2,980

AUS M8-M9+ Wagyu Bone- in Ribeye Steak
(26oz for 2)
澳洲8-9+和牛帶骨肋眼牛排(二人份)
每人價格/per person NT\$3,280

Mains

Truffle Mushroom Risotto
松露洋菇燉飯 NT\$1,050

Daily Boat Fish
capers. anchovy. cream. butter
每日鮮魚 NT\$1,680

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

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

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

Sides

Truffled Cauliflower Au Gratin
松露焗烤白花椰菜

Roast Corn
香料燻玉米

Baked Potato
烤馬鈴薯

Baby Green Salad
嫩葉沙拉

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.