



Starters

AUS Tiger Prawn
romesco, torched avocado, sugar pea,
mustard remoulade
澳洲老虎明蝦

Torched Kampachi
wasabi & edamame bean puree, magao coating
青森鰺魚炙燒

Seared Scallop
summer black truffle, sweet corn
生煎夏季黑松露煎干貝

Iberico Ham
24-month aged, strawberry, arugula
伊比利火腿

US Maine Lobster (half)
tarragon, beurre blanc, basil oil, dill
(Upcharge需另加價NT\$380)
美國緬因州溫煮龍蝦 (半隻)

Seared Foie Gras
rosemary lychee, chili & red pepper coulis
迷迭香荔枝煎鴨肝 (Upcharge需另加價NT\$300)

Soups

Mushroom Cappuccino
牛肝菌卡布其諾

Cream of Burdock Soup
牛蒡湯

Minestrone
夏季義式蔬菜清湯

Steaks

USDA Prime Filet Mignon(6oz)
美國頂級菲力牛排
NT\$2,300

USDA Prime Ribeye Top Cap Steak(6oz)
美國頂級老饕牛排
NT\$2,980

AUS M7+ Wagyu Ribeye Steak(8oz)
澳洲7+和牛肋眼牛排
NT\$2,850

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\$2,300

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\$2,850

Japan A4 Wagyu Steak(6oz)
日本A4和牛牛排
NT\$3,380

USDA Prime "Chateaubriand" Steak
(14oz for 2)
“菲力”老饕牛排(兩人份)
每人價格/per person NT\$2,780

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\$2,900

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\$3,680

Mains

US Maine Lobster (whole)
美國緬因州溫煮龍蝦 (整隻) NT\$2,650

Grilled Iberico Pork Chop
香烤伊比利豬排 NT\$2,300

Aus Chilled Rack of Lamb
澳洲冷藏羊排 NT\$2,250

Sides

Water Bamboo Shoot
烏魚子筍白筍

Grilled Asparagus
煎烤大蘆筍

Roast Brussel Sprout
烤孢子甘藍菜

Leek Stew
雞湯煨大蔥

Sautéed Mushroom
蘿勒炒蘑菇

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.