



LUNCH

午餐菜單

Starters	Kampachi mioga vinaigrette. ponzu. scallion foam 台灣本地紅魷	Seared Scallop parsnip puree. chorizo powder 北海道嫩煎干貝	US Maine Lobster (half) tarragon. beurre blanc. (Upcharge 需另加價NT\$500) 美國緬因州溫煮龍蝦 (半隻)
	Buffalo Burrata Cheese roast beet. cherry tomato confit 水牛布拉塔起司	Salmon Cake guacamole. tartare sauce 香軟鮭魚餅	Seared Foie Gras salsa verde. chili & red pepper coulis 香煎鴨肝 (Upcharge 需另加價NT\$380)

Soups	Mushroom Cappuccino 牛肝菌卡布其諾	Cream of Burdock Soup 牛蒡湯	Chicken Consomme 雞油菇餃清湯
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Steaks	USDA Prime “Ribeye Filet” Steak [7oz] 美國頂級“肋眼菲力”牛排 NT\$1,180	USDA Prime “Chateaubriand” Steak [14oz for 2] “菲力”老饕牛排(兩人份) ----- 每人價格/per person NT\$2,300	AUS M7+ Wagyu New York Strip Steak [8oz] 澳洲7+和牛紐約客牛排 NT\$2,380
	USDA Choice Ribeye Top Cap Steak [6oz] 美國特選老饕牛排 NT\$2,300	MEATGQ自製 Made in-house by MEATGQ	AUS M7+ Wagyu Ribeye Steak [8oz] 澳洲7+和牛肋眼牛排 NT\$2,580
	USDA Prime Filet Mignon [6oz] 美國頂級菲力牛排 NT\$1,880	USDA Prime “First” Dry-Aged NY Strip [7-12 Days / 8oz] 美國頂級 乾式熟成紐約客牛排 NT\$1,980	Japan A4 Wagyu Steak [6oz] 日本A4和牛牛排 NT\$2,980
	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\$1,780	USDA Prime “First” Dry-Aged Ribeye [7-12 Days / 16oz for 2] 美國頂級 乾式熟成肋眼牛排(兩人份) ----- 每人價格/per person NT\$2,200	Japan A5 Wagyu Filet Mignon Steak [5oz] 日本A5和牛菲力牛排 NT\$3,380

Mains	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\$1,800	Daily Boat Fish Filet 每日鮮魚 NT\$1,680
	US Maine Lobster (whole) 美國緬因州溫煮龍蝦 (整隻) NT\$2,150	Grilled King Crab Leg (seasonal limited) 烤帝王蟹腿 (季節限定/限量供應) NT\$3,380	

Sides	Water Bamboo Shoot 烏魚子筍白筍	Butter Corn 奶油玉米	Baked Potato 烤馬鈴薯	Broccoli 蒜香青花菜	French fries 炸薯條
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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.



DINNER

晚餐菜單

MEATGQ STEAK

Starters	Whole Grain & Kale Salad beet confit. avocado. raspberry vinaigrette 活力穀物沙拉	Salmon Cake guacamole. tartare sauce 香軟鮭魚餅	Seared Scallop parsnip puree. chorizo powder 北海道嫩煎干貝	Seared Foie Gras salsa verde. chili & red pepper coulis 香煎鴨肝 (Upcharge 需另加價NT\$300)
	Iberico Ham 24-month aged. strawberry. arugula 伊比利火腿	King Crab Tart avocado. cream. chive 酪梨帝王蟹肉塔 (季節限定/限量供應)	AUS Tiger Prawn brussel sprout. galangal broth 澳洲老虎明蝦	Grilled King Crab tarragon butter. pickled onion coleslaw 輕烤帝王蟹腳 (季節限定/限量供應) (Upcharge 需另加價NT\$400)
Soups	Mushroom Cappuccino 牛肝菌卡布其諾	Smoked Tomato Soup 煙燻蕃茄湯	Cream of Burdock Soup 牛蒡湯	Chicken Consomme 雞油菇餃清湯
	<u>美國頂級 USDA Prime</u>	<u>老饕系列 Top Cap</u>	<u>MEATGQ自製 Made in-house by MEATGQ</u>	<u>澳洲頂級和牛 Aus Wagyu / 日本和牛 Japan Wagyu</u>
Steaks	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 Ribeye Top Cap Steak [6oz] 美國頂級老饕牛排 NT\$3,080	USDA Prime “First” Dry-Aged NY Strip [7-12 Days / 8oz] 美國頂級 乾式熟成紐約客牛排 NT\$2,350	AUS M7+ Wagyu New York Strip Steak [8oz] 澳洲7+和牛紐約客牛排 NT\$2,650
	USDA Prime “Ribeye Filet” Steak [8oz] 美國頂級「肋眼菲力」牛排 NT\$1,880	USDA Prime “Chateaubriand” Steak [菲力] 老饕牛排(兩人份) [14oz for 2] ----- 每人價格/per person NT\$2,800	USDA Prime “First” Dry-Aged Ribeye [7-12 Days / 16oz for 2] 美國頂級 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\$2,850
	USDA Prime Filet Mignon [6oz] 美國頂級菲力牛排 NT\$2,450	以上牛排可加價 NT\$500 另加鴨肝 Upcharge Foie Gras for additional NT\$500		Japan A4 Wagyu Steak [6oz] 日本A4和牛牛排 NT\$3,380
Mains	Daily Boat Fish Filet 每日鮮魚 NT\$2,150	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	US Maine Lobster (whole) 美國緬因州溫煮龍蝦 (整隻) NT\$2,650
				Grilled King Crab Leg (seasonal limited) 烤帝王蟹腿 (季節限定/限量供應) NT\$3,380
Sides	Baked Red Onion 烤紅酒洋蔥	Grilled Asparagus 煎烤大蘆荀	Leek Stew 雞湯煨大蔥	Water Bamboo Shoot 烏魚子筍白筍
	Roast Brussel Sprout 烤孢子甘藍菜	Butter Corn 奶油玉米	Sautéed Mushroom 蘿勒炒蘑菇	French Fries 炸薯條
Dessert	choose one from chef recommended desserts (coffee or tea included)			

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SIGNATURE SPECIALTIES

單點菜單

SIGNATURE SPECIALTIES

Starters

US Maine Lobster 美國緬因州溫煮龍蝦	NT\$ 2,000	AUS Tiger Prawn 澳洲老虎明蝦	NT\$ 480
Seared Foie Gras 香煎鴨肝	NT\$ 780	Kampachi 台灣本地紅魷	NT\$ 450
Grilled King Crab 輕烤帝王蟹腳 (季節限定)	NT\$ 850	Salmon Cake 香軟鮭魚餅	NT\$ 450
King Crab Tart 酪梨帝王蟹肉塔 (季節限定)	NT\$ 600	Buffalo Burrata Cheese 水牛布拉塔起司	NT\$ 450
Seared Scallop 北海道嫩煎干貝	NT\$ 480	Whole Grain & Kale Salad 活力穀物沙拉	NT\$ 450
24-month Iberico Ham 伊比利火腿	NT\$ 480		

Soups

Mushroom Cappuccino 牛肝菌卡布其諾	NT\$ 220	Chicken Consomme 雞油菇餃清湯	NT\$ 250
Smoked Tomato Soup 煙燻蕃茄湯	NT\$ 220	Cream of Burdock Soup 牛蒡湯	NT\$ 250
Sweet Corn Soup 香甜玉米湯	NT\$ 220		

Steak

USDA Prime "Ribeye Filet" Steak 美國頂級「肋眼菲力」牛排 [7oz]	NT\$ 1,200
USDA Prime Filet Mignon Steak 美國頂級菲力牛排 [6oz]	NT\$ 1,880
USDA Choice Ribeye Top Cap Steak 美國特選老饕牛排 [6oz]	NT\$ 2,080
USDA Prime Ribeye Top Cap Steak 美國頂級老饕牛排 [6oz]	NT\$ 2,750
USDA Prime Ribeye Steak 美國頂級肋眼牛排 [16oz]	NT\$ 3,200
USDA Prime "Chateaubriand" Steak 「菲力」老饕牛排 [14oz]	NT\$ 4,380
USDA Prime "First" Dry-Aged NY Strip Steak MEATGQ自製乾式熟成紐約客牛排 [8oz]	NT\$ 1,850
USDA Prime "First" Dry-Aged Ribeye Steak MEATGQ自製乾式熟成肋眼牛排 [16oz]	NT\$ 4,600
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 A4 Wagyu Steak 日本A4和牛牛排 [6oz]	NT\$ 2,980
Japan A5 Wagyu Filet Mignon Steak 日本A5和牛菲力牛排 [5oz]	NT\$ 3,000

Mains

Aus Chilled Rack of Lamb 澳洲冷藏羊排 NT\$ 1,680	Daily Boat Fish Filet 每日鮮魚 NT\$ 1,680	Grilled Iberico Pork Chop 香烤伊比利豬排 NT\$ 1,700	Grilled King Crab Leg (seasonal limited) 烤帝王蟹腿 (季節限定/限量供應) NT\$ 2,800
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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

Roast Brussel Sprout 烤孢子甘藍菜	Leek Stew 雞湯煨大蔥	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
Water Bamboo Shoot 烏魚子筍白筍	French Fries 炸薯條	Baked Red Onion 烤紅酒洋蔥

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