

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)
	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 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	Gratin Onion Soup 焗烤洋蔥湯
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Steaks	USDA Prime “Ribeye Filet” Steak [6oz] 美國頂級“肋眼菲力”牛排 NT\$1,380	USDA Prime “Chateaubriand” Steak [7oz] “菲力”老饕牛排 NT\$2,500	AUS M7+ Wagyu New York Strip Steak [8oz] 澳洲7+和牛紐約客牛排 NT\$2,480
	USDA Choice Ribeye Top Cap Steak [6oz] 美國特選老饕牛排 NT\$2,500	MEATGO自製 Made in-house by MEATGO	AUS M7+ Wagyu Ribeye Steak [8oz] 澳洲7+和牛肋眼牛排 NT\$2,680
	USDA Prime Filet Mignon [6oz] 美國頂級菲力牛排 NT\$2,150	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\$2,180	Japan A4 Wagyu Steak [6oz] 日本A4和牛牛排 NT\$3,080
	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\$1,980	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\$2,400	Japan A5 Wagyu Filet Mignon Steak [5oz] 日本A5和牛菲力牛排 ----- NT\$3,380

Mains	Daily Boat Fish Filet 每日鮮魚 NT\$1,680	Taiwan Yunlin Choice Prok Chop 雲林究好豬 NT\$1,750	Aus Chilled Rack of Lamb 澳洲冷藏羊排 NT\$1,800	US Maine Lobster (whole) 美國緬因州溫煮龍蝦 (整隻) NT\$2,250
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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
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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.