午間套餐

MEATGQ STEAK

Starters

Torched Striped Tuna
wasabi & edamame sauce.teriyaki manganji pepper
炙燒鰹魚

Kale & Brussels Sprout Salad
sesame dressing. yuzukosho
胡麻甘藍沙拉

Seared Duck Breast
green bean puree.ratatouille.parsnip
香煎鴨胸

Hokkaido Scallop
chanterelle.cauliflower.leek puree
北海道干貝

US Maine Lobster (half)
chayote. shishito pepper.
美國緬因州溫煮龍蝦 (半隻)
(Upcharge 需另加價 NT$ 600)

Soups

Mushroom Cappuccino
牛肝菌卡布其諾

Lobster Bisque
經典龍蝦濃湯

Steaks

USDA Prime "Ribeye Filet" Steak [6oz]
美國頂級"肋眼菲力"牛排 NT$ 1450

USDA Prime Filet Mignon [6oz]
美國頂級菲力牛排 NT$ 2380

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$ 2280

MEATGQ自製 Made in-house by MEATGQ

USDA Prime Dry-Aged NY Strip
[14 Days and above / 8oz]
美國頂級 乾式熟成紐約客牛排 NT$ 2500

USDA Prime Dry-Aged Ribeye
[14 Days and above /10oz]
美國頂級 乾式熟成肋眼牛排 NT$ 3080

AUSTRALIA WAGYU BEEF 澳洲和牛系列

AUS M8+ Wagyu New York Strip Steak [8oz]
澳洲M8+和牛紐約客牛排 NT$ 2680

AUS M8+ Wagyu Ribeye Steak [8oz]
澳洲M8+和牛肋眼牛排 NT$ 2880

AUS Wagyu Ribeye Top Cap Steak [6oz]
澳洲和牛老饕牛排 NT$ 3200

Mains

Daily Boat Fish Filet
每日鮮魚 NT$ 1850

Taiwan Yunlin Choice Pork Chop
雲林究好豬 NT$ 1800

AUS Lamb Chop
澳洲羔羊排 NT$ 1980

US Maine Lobster (whole)
美國緬因州溫煮龍蝦 (整隻) NT$ 2680

Sides

Sautéed Mushroom
香炒蕈菇

Butter Corn
奶油玉米

Hash Brown
東泉薯餅

Seasonal Veg
季節時蔬

Dessert

choose one from chef recommended desserts (coffee or tea included)

每人需另酌收水資NT$60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$60 per person. Above prices are subject to a 10% service charge.**Please be sure to let our staff know of any food allergies.**

2023.09.26