

Torched Striped Tuna Fig / Spicy Chocolate Hokkaido Scallop **US Maine Lobster (half)** chanterelle.cauliflower.leek puree Iberico ham.manchego cheese.arugula chayote. shishito pepper. wasabi & edamame sauce.teriyaki manganji pepper 北海道干貝 美國緬因州溫煮龍蝦(半隻) 辣巧克力無花果 炙燒鰹魚 (Upcharge 需另加價NT\$500) **Starters Seared Duck Breast Braised Abalone Butter Porched Shrimp** fried kale.leaf mustard.plum cordia sauce green bean puree.ratatouille.parsnip truffle sauce. blaze mushroom. 奶油白蝦 香煎鴨胸 松露奶油鮑魚 **Mushroom Cappuccino Gratin Onion Soup Beef Beet Soup** Soups 牛肝菌卡布其諾 焗烤洋蔥湯 牛肉甜菜湯 老饕系列 Top Cap MEATGQ 首製 Made in-house by MEATGQ 澳洲頂級和牛 Aus Wagyu/日本和牛 Japan Wagyu 美國頂級 USDA Prime USDA Prime Ribeye Steak [160z for 2] **USDA Prime Ribeye Top Cap Steak** USDA Prime Dry-Aged Ribeye AUS M8+ Wagyu Ribeye Steak [8oz] 美國頂級肋眼牛排(兩人份) [60z] [14 Days and above / 16oz for 2 / 10oz] 美國頂級老饕牛排 澳洲M8+和牛肋眼牛排 **Steaks** NT\$ 3100 每人價格/per person NT\$ 2650 美國頂級 乾式熟成肋眼牛排 NT\$ 3380 16 oz for 2 | NT\$ 2850 (每人價格/per person) USDA Prime "Ribeye Filet" Steak [80z] USDA Prime "Chateaubriand" Steak Japan A5 Wagyu Filet Mignon Steak [50z] 10 oz | NT\$ 3280 [7oz] 美國頂級「肋眼菲力」牛排 NT\$ 1980 日本A5和牛菲力牛排 「菲力」老饕牛排 NT\$ 3500 NT\$ 3180 **Daily Boat Fish Filet** Taiwan Yunlin Choice Pork Chop **AUS Lamb Chop US Maine Lobster (whole)** Mains 每日鮮魚 NT\$ 2300 雲林究好豬 澳洲羔羊排 美國緬因州溫煮龍蝦 (整隻) NT\$ 2980 NT\$ 2300 NT\$ 2450 **Brussels Sprout** Sautéed Mushroom **Grilled Asparagus** Seasonal Veg 香炒蕈菇 煎烤大蘆荀 季節時蔬 烤孢子甘藍 Sides **Gratin Casserole Conchiglie French Fries** 炸薯條 奶油菠菜焗貝麵 (Truffle Paste Upcharge 需另加價 NT\$ 50)

Dessert

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