單點菜單
SIGNATURE SPECIALTIES

MEATGQ STEAK

Starters

US Maine Lobster (half) 美國緬因州溫煮龍蝦(半隻)	NT$ 1,250	36-month Iberico Ham 伊比利火腿	NT$ 780
Fig &Spicy Chocolate 辣巧克力無花果	NT$ 480	Braised Abalone 松露奶油鮑魚	NT$ 580
Butter Porched Shrimp 奶油白蝦	NT$ 460	Seared Duck Breast 香煎鴨胸	NT$ 480
Hokkaido Scallop 北海道干貝	NT$ 450	Torched Striped Tuna 炙燒鰹魚	NT$ 450
Kale & Brussel Sprout Salad 胡麻甘藍沙拉	NT$ 420	Gillardeau Oyster(1pc /6pc) 吉拉朵生蠔	1pc /NT$ 300 6pc /NT$ 1500

Soups

Mushroom Cappuccino 牛肝菌卡布其諾	NT$ 280	Sweet Corn Soup 香甜玉米湯	NT$ 250
Gratin Onion Soup 焗烤洋蔥湯	NT$ 280	Beef Beet Soup 牛肉甜菜湯	NT$ 280
Lobster Bisque 經典龍蝦濃湯	NT$ 280		

Steak

USDA Prime “Ribeye Filet” Steak 美國頂級「肋眼菲力」牛排 [6oz]	NT$ 1,200
USDA Prime Filet Mignon Steak 美國頂級菲力牛排 [6oz]	NT$ 2,000
USDA Prime Ribeye Top Cap Steak 美國頂級老饕牛排 [6oz]	NT$ 2,800
USDA Prime Ribeye Steak 美國頂級肋眼牛排 [16oz]	NT$ 4,000
USDA Prime “Chateaubriand” Steak 「菲力」老饕牛排 [7oz]	NT$ 2,700
USDA Prime Dry-Aged NY Strip Steak MEATGQ自製乾式熟成紐約客牛排 [8oz]	NT$ 2,000
USDA Prime Dry-Aged Ribeye Steak MEATGQ自製乾式熟成肋眼牛排 [10oz]	NT$ 2,900
USDA Prime Dry-Aged Ribeye Steak MEATGQ自製乾式熟成肋眼牛排 [16oz]	NT$ 4,600
AUS M8+ Wagyu New York Strip Steak 澳洲M8+和牛紐約客牛排 [8oz]	NT$ 2,200
AUS M8+ Wagyu Ribeye Steak 澳洲M8+和牛肋眼牛排 [8oz]	NT$ 2,500
AUS Wagyu Ribeye Top Cap Steak 澳洲和牛老饕牛排 [6oz]	NT$ 2,850
Japan A5 Wagyu Filet Mignon Steak 日本A5和牛菲力牛排 [5oz]	NT$ 2,750

Mains

Daily Boat Fish Filet 每日鮮魚 NT$ 1,750	Taiwan Yunlin Choice Pork Chop 雲林究好豬 NT$ 1,700	AUS Lamb Chop 澳洲羔羊排 NT$ 1,880	US Maine Lobster (whole) 美國緬因州溫煮龍蝦 (整隻) NT$ 2,550

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$ 250

Gratin Casserole Conchiglie 奶油菠菜焗貝麵	French Fries 炸薯條 (Truffle Paste Upcharge 需另加價 NT$ 50)
Sautéed Mushroom 香炒蕈菇	Butter Corn 奶油玉米
Brussels Sprout 烤孢子甘藍	Seasonal Veg 季節時蔬
Hash Brown 東泉薯餅	Grilled Asparagus 煎烤大蘆筍

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