

## APPETIZERS 精選前菜

36 Month Aged Iberico Bellota Ham 36個月熟成伊比利火腿	TWD980
Sear-fried Hokkaido Scallop with Lemongrass Jelly 炙烤北海道生食干貝佐香茅澄清凍	TWD820
Smoked Salmon Asparagus Roll with Onion 煙燻鮭魚蘆筍捲佐酸甜洋葱	TWD680
Multi-colored Tomatoes with Burrata Cheese 彩色蕃茄襯手工布拉塔起司	TWD620

## SALADS 精選沙拉

Chef's Salad 主廚沙拉 (Serves 2-3 Persons / 適用2-3位)	TWD780
Multi-colored Tomatoes, Avocado, 62° Egg, Ham, Bacon, Lettuce, Chef's Dressing 彩色蕃茄、酪梨、62度機能蛋、火腿、培根、生菜、主廚醬汁	
Parma Ham with Seasonal Fruit Salad 帕瑪火腿水果沙拉	TWD780
Classic Caesar Salad 經典凱撒沙拉	TWD780
U.S. Beef Carpaccio 美國頂級薄片生牛肉沙拉	TWD680

## SOUPS 湯

Classic Lobster Bisque 經典龍蝦濃湯	TWD780
Chicken Consommé with Shrimp Ravioli 雞肉澄清湯佐鮮蝦餃	TWD480
Mushroom Cappuccino Soup 蘑菇卡布奇諾湯	TWD420
Onion Soup 起士洋葱湯	TWD380

## SIDE DISHES 精選配菜

Grilled Asparagus 炭烤綠蘆筍	TWD420
Truffle Barilla Orzo Pasta Gratin 焗烤松露米型麵	TWD360
Sautéed Assorted Mushrooms 香炒什錦野菇	TWD360
Broccoli Gratin 焗烤花椰菜	TWD360
Creamed Corn with Cheese 起司奶油玉米	TWD320
Mashed Potatoes 奶油洋芋泥	TWD320

## DESSERTS 甜點

Soufflé with Vanilla Sauce 舒芙蕾襯香草醬汁 (Serves 2-3 Persons / 適用2-3位)	TWD520
French Peach and Vanilla Ice Cream 法國白桃及香草冰淇淋	TWD480
Crème Brulee with Seasonal Fruits 焦糖布蕾	TWD380
Fresh Seasonal Fruit with Sorbet 季節鮮果雪酪	TWD360
Fresh Seasonal Fruit Platter 季節鮮果盤	TWD360

---

## U.S. PRIME STEAKS 美國頂級牛排

Rib-eye Steak 肋眼牛排	16oz. / TWD3,200	12oz. / TWD2,400
Rossini Steak 羅西尼鴨肝菲力牛排	8oz. / TWD2,800	6oz. / TWD2,200
Hollandaise Fillet Mignon with Crab Meat Sauce 蟹肉荷蘭醬菲力牛排	8oz. / TWD2,600	6oz. / TWD2,000
Fillet Mignon 菲力牛排	8oz. / TWD2,400	6oz. / TWD1,800

Inform our associate of any food allergies. 若您對某些食物過敏，請務必告知服務人員。

All prices are subject to a 10% service charge. 以上價格需再加收10%服務費。

Sparkling Water / Mineral Water free flow for additional TWD100 per person. 氣泡礦泉水 / 礦泉水暢飲每人另加TWD 100元。

## U.S. DRIED AGED PRIME BEEF 美國頂級乾式熟成牛排

30 Days Dry-aged Bone-in Rib-eye Steak 30天乾式熟成帶骨肋眼牛排	24oz. / TWD4,580
21 Days Dry-aged Rib-eye Steak 21天乾式熟成肋眼牛排	8oz. / TWD2,600
21 Days Dry-aged Rib-eye Cap 21天乾式熟成上蓋肉	6oz. / TWD2,600

## U.S. SNAKE RIVER FARMS WAGYU BEEF 美國蛇河農場極黑和牛

30 Days Dry-aged Wagyu T-bone (Serves 2 Persons / 適用2位)	32oz. / TWD8,800
30天乾式熟成和牛丁骨牛排	24oz. / TWD6,800
30 Days Dry-aged Wagyu Bone-in Striploin (Serves 2 Persons / 適用2位)	16oz. / TWD4,800
30天乾式熟成和牛帶骨紐約克	

## AUSTRALIAN WAGYU BEEF 經典澳洲和牛

M9 Wagyu Fillet Mignon 9級菲力牛排	6oz. / TWD3,300
M9 Wagyu Striploin 9級紐約客牛排	6oz. / TWD3,000

## TAIWAN YUN-ZHANG FARMS TAIWANESE BEEF 台灣芸彰牧場台灣牛

7 Days Dry-aged Taiwanese Beef Tenderloin 7天乾式熟成台灣牛菲力	6oz. / TWD2,800
14 Days Dry-aged Taiwanese Beef Rib-eye 14天乾式熟成台灣牛肋眼	6oz. / TWD2,600

## AUSTRALIAN WESTHOLME WAGYU BEEF 澳洲 WESTHOLME 純種日本和牛

30 Days Dry-aged Tomahawk Steak 30天乾式熟成戰斧牛排	40oz. / TWD8,800
---	------------------

---

## FROM THE LAND AND SEA 精選主菜

Fresh Boston Lobster 波士頓活龍蝦	650g / TWD2,680
Seafood Platter 季節海鮮盤	TWD2,280
Roasted New Zealand Lamb Chops 爐烤紐西蘭羊排	8oz. / TWD1,800
Catch of the Day Seasonal Fish 海洋珍寶新鮮漁貨	TWD1,500
Pan-fried Duck Breast 香煎櫻桃鴨胸	TWD1,350
Dry-aged U.S. SRF Kurobuta Berkshire Pork Chop 乾式靜電熟成美國蛇河農場極黑豚帶骨肋眼	TWD1,350

Kurobuta Pork is from pigs raised by Snake River Farmers and is 100% purebred Berkshire pork.  
美國蛇河農場飼養的極黑豚為英國 100% 巴克夏品種，肉質彈性好保水性高，極佳大理石油花紋路，豬肉中的極品美饌。

## SURF AND TURF 海陸雙併

30 Days Dry-aged Wagyu Bone-in Striploin and Fresh Boston Lobster 650g	TWD7,000
30天乾式熟成和牛帶骨紐約客16oz. 及波士頓活龍蝦650g	(Serves 2 Persons / 適用2位)
U.S. Prime Rib-eye Steak 16oz. and Fresh Boston Lobster 650g	TWD5,680
美國頂級肋眼牛排16oz. 及波士頓活龍蝦650g	(Serves 2 Persons / 適用2位)

For the steaks above 12oz., you may select flavored salt platter.

All steaks come with aged black garlic, and served with Fleur de sel, Pink Salt, Maldon Sea Salt, Dijon Mustard, Mustard Seed Sauce and Horseradish.

主餐點選12oz.以上牛排，可選擇以香料鹽燒風味盤呈現。

全品項牛排搭配低溫發酵黑蒜，且提供法國鹽之花、玫瑰鹽、馬爾頓海鹽、迪絨芥末醬、芥末籽醬、辣根醬一同享用。

Inform our associate of any food allergies. 若您對某些食物過敏，請務必告知服務人員。

All prices are subject to a 10% service charge. 以上價格需再加收10%服務費。

Sparkling Water / Mineral Water free flow for additional TWD100 per person. 氣泡礦泉水 / 礦泉水暢飲每人另加TWD 100元。

# LUNCH SET MENU 午間套餐

## STARTER 前菜

### Chef's Salad 主廚沙拉

Multi-colored Tomatoes, Avocado, 62° Egg, Ham, Bacon, Lettuce, Chef's Dressing

彩色蕃茄、酪梨、62度機能蛋、火腿、培根、生菜、主廚醬汁

Cold Shrimp and Tomato Pasta with Dill Salsa 鮮蝦茴香蕃茄莎莎冷麵

Smoked Salmon Asparagus Roll with Onion 煙燻鮭魚蘆筍捲佐酸甜洋蔥

Classic Caesar Salad 經典凱撒沙拉

For an additional TWD400, you may choose 36 month Iberico ham, sous vide abalone or pan-fried duck liver pate with starters. 加價TWD400可任選36個月熟成伊比利火腿、低溫舒肥南非鮑魚或香煎路其鴨肝搭配前菜。

## SOUPS 湯

Onion Soup 起士洋蔥湯

Mushroom Cappuccino Soup 蘑菇卡布奇諾湯

Chef's Soup of the Day 主廚特製例湯

## MAIN COURSES 主菜

Fresh Boston Lobster 波士頓活龍蝦

650g / TWD3,280

Roasted New Zealand Lamb Chops 爐烤紐西蘭羊排

6oz. / TWD1,980

Catch of the Day Seasonal Fish 海洋珍寶新鮮漁貨

TWD1,680

Dry-aged U.S. SRF Kurobuta Berkshire Pork Chop 乾式靜電熟成美國蛇河農場極黑豚帶骨肋眼

TWD1,680

## STEAKS 精選牛排

U.S. Rib-eye Steak 美國特級肋眼牛排 (Serves 2 Persons / 適用2位)

16oz. / TWD5,000

Taiwan Yun-Zhang Farms 7 Days Dry-aged Taiwanese Tenderloin

6oz. / TWD3,280

台灣芸彰牧場7天乾式熟成台灣牛菲力

U.S. Dry-aged Rib-eye Cap 美國頂級乾式熟成老饕上肉

6oz. / TWD2,980

Hollandaise Fillet Mignon with Crab Meat Sauce (New)

4oz. / TWD2,380

蟹肉荷蘭醬菲力牛排

U.S. Dry-aged Rib-eye Steak 美國頂級乾式熟成肋眼

6oz. / TWD2,280

主餐可任選加價品項ADDITIONAL ITEMS FOR THE MAIN COURSE

爐烤大虎蝦Roasted Tiger PrawnTWD800 低溫舒肥南非鮑魚Sous Vide South African AbaloneTWD400香煎路其鴨肝Pan-fired Duck Liver

TWD400台灣牛骨髓Beef Marrow Bones TWD400

For the steaks above 12oz., you may select flavored salt platter.

All steaks come with aged black garlic, and served with Fleur de sel, Pink Salt, Maldon Sea Salt, Dijon Mustard, Mustard Seed Sauce and

Horseradish. 主餐點選12oz.以上牛排,可選擇以香料鹽燒風味盤呈現。全品項牛排搭配低溫發酵黑蒜;且提供法國鹽之花、玫瑰鹽、馬爾頓海鹽、迪絨芥末醬、芥末籽醬、辣根醬一同享用。

## SURF AND TURF 海陸雙併

U.S. Prime Rib-eye Steak 16oz. and Fresh Boston Lobster 650g

TWD7,000

美國頂級肋眼牛排16oz.及波士頓活龍蝦650g

## DESSERTS 甜點

Pistachios Strawberry Cake 開心果草莓蛋糕

Summer Lush (Cheese Mousse Cake with Passion Fruit and Apricot Jelly) 仲夏激情

Daily Dessert 每日精選甜點

Coffee or Tea Included 套餐包含精選咖啡或茶

All price are subject to 10% service charge. 以上價格需另加收10%服務費。

Please inform one of our associates of any dietary concerns or allergies. 若賓客對某些食材過敏或有特殊飲食習慣,敬請事先告知服務人員。

Sparkling water / Mineral water free flow for additional TWD100 per person. 氣泡礦泉水 / 礦泉水暢飲每人另加TWD100元。

# DINNER SET MENU 晚間套餐

## STARTER 前菜

Sear-fried Hokkaido Scallop with Lemongrass Jelly 炙烤北海道生食干貝佐香茅澄清凍  
Louisiana Crab Cake 路易斯安那蟹肉餅  
Multi-colored Tomatoes with Burrata Cheese 彩色蕃茄襯手工布拉塔起司  
Classic Caesar Salad 經典凱撒沙拉  
U.S. Beef Carpaccio 美國頂級薄片生牛肉沙拉

For an additional TWD400, you may choose 36 month Iberico ham, sous vide abalone or pan-fried duck liver pate with starters.  
加價TWD400可任選36個月熟成伊比利火腿、低溫舒肥南非鮑魚或香煎路其鴨肝搭配前菜。

## SOUPS 湯

Onion Soup 起士洋蔥湯  
Mushroom Cappuccino Soup 蘑菇卡布奇諾湯  
Chicken Consommé with Shrimp Ravioli 雞肉澄清湯佐鮮蝦餃

## SIDE DISHES 精選配菜

Truffle Barilla Orzo Pasta Gratin 焗烤松露米型麵  
Mashed Potatoes 奶油洋芋泥  
Sautéed Assorted Mushrooms 香炒什錦野菇  
Creamed Corn 奶油玉米

## MAIN COURSES 主菜

Fresh Boston Lobster 波士頓活龍蝦 650g / TWD3,880  
Seafood Platter 季節海鮮盤 6oz. / TWD2,800  
Roasted New Zealand Lamb Chops 爐烤紐西蘭羊排 TWD2,580  
Pan-fried Duck Breast 香煎櫻桃鴨胸 TWD2,380  
Dry-aged U.S. SRF Kurobuta Berkshire Pork Chop 乾式靜電熟成美國蛇河農場極黑豚帶骨肋眼 TWD2,380

## STEAKS 精選牛排

U.S. Nebraska 30 Days Dry-aged Bone-in Rib-eye Steak (Serves 2 Persons / 適用2位) 24oz. / TWD7,000  
美國內布拉斯加州30天乾式熟成帶骨肋眼牛排  
U.S. Rib-eye Steak 美國特級肋眼牛排 (Serves 2 Persons / 適用2位) 16oz. / TWD6,000  
U.S. Dry-aged Rib-eye Cap 美國頂級乾式熟成老饕上蓋肉 6oz. / TWD3,580  
Taiwan Yun-Zhang Farms 14 Days Dry-aged Taiwanese Beef Rib-eye 6oz. / TWD3,280  
台灣芸彰牧場14天乾式熟成台灣牛肋眼  
U.S. Dry-aged Rib-eye Steak 美國頂級乾式熟成肋眼 6oz. / TWD2,880  
U.S. Fillet Mignon 美國特級菲力牛排 6oz. / TWD2,880

主餐可任選加價品項 ADDITIONAL ITEMS FOR THE MAIN COURSE

爐烤大虎蝦 Roasted Tiger Prawn TWD800 低溫舒肥南非鮑魚 Sous Vide South African Abalone TWD400 香煎路其鴨肝 Pan-fired Duck Liver TWD400 台灣牛骨髓 Beef Marrow Bones TWD400

## SURF AND TURF 海陸雙併

30 Days Dry-aged Wagyu Bone-in Striploin 16oz. and Fresh Boston Lobster 650g TWD8,200  
30天乾式熟成和牛帶骨紐約客16oz.及波士頓活龍蝦650g

## DESSERTS 甜點

Orange Flavored Almond Cream Cake 柳橙杏仁奶油蛋糕  
Mango Mousse with Wild Berries 芒果野莓慕斯  
Daily Dessert 每日精選甜點  
Coffee or Tea Included 套餐包含精選咖啡或茶

All price are subject to 10% service charge. 以上價格需另加收10%服務費。

Please inform one of our associates of any dietary concerns or allergies. 若賓客對某些食材過敏或有特殊飲食習慣,敬請事先告知服務人員。  
Sparkling water / Mineral water free flow for additional TWD100 per person. 氣泡礦泉水 / 礦泉水暢飲每人另加TWD100元。