



Grand Steak
圓山牛排館

2026 春節午間套餐



Salad Bar
海鮮/起司/有機生菜沙拉吧
Seafood/Cheese/Mesclun green salad bar

Soup

燉煮蕃茄舒肥雞肉蔬菜湯
Stewed tomato Sous vido chicken vegetable soup

or

奶油海鮮玉米濃湯
Puree de cream and seafood with corn soup

Hot dishes

脆炸奶油蟹肉餅搭配微辣蕃茄醬汁
Deep fried crab cake with spicy tomato sauce

Main Course

日本宮崎黑樺牛菲力A5級(5盎司) NT.4880+10%
Japanese miyazaki A5 fillet steak(5oz)

日本宮崎黑樺牛紐約客A5級(5盎司) NT.4780+10%
Japanese miyazaki A5 kurohanagyu new york steak(5oz)

特選澳洲AAO巨匠和牛9+ 肋眼牛排(10盎司) NT.4780+10%
Australian AAO master Kobe 9+ rib eye steak(10oz)

美國蛇河農場極黑和牛無骨牛小排(8 盎司) NT.4080+10%
U.S snake liver farm wagyu short rib (gold medal)(8 oz)

爐烤美國菲力牛排佐紅酒黑松露醬汁(6盎司) NT.3580+10%
Roasted U.S fillet steak with red wine black truffle sauce(6oz)

精選美國頂級老饕牛排(5盎司) NT\$3380+10%
USDA top cap steak(5oz)

精選美國杉河農場紐約克牛排(9 盎司) NT.3180+10%
U.S cedar river farms prime new york steak(9oz)

精選美國杉河農場熟成肋眼心牛排(5盎司) NT\$3080+10%
U.S Cedar river farm prime rib eye tenderloin steak(5oz)

爐烤法式小羊排搭配紅酒醬汁 NT\$3080+10%
Roasted lamb chop with red wine sauce

燒烤芥末籽伊比利梅花豬排 NT\$2880+10%
Roasted Iberian boston butt with mustard seed

煎烤紅條石斑搭配奶油海膽醬汁/魚子醬 NT\$2880+10%
Pan-fried chocolate hind with cream sea urchin sauce/caviar

咖啡或茶

Coffee or Tea

本餐廳僅提供義大利礦泉水酌收水資NT\$80+10% / We serve mineral water at NT80 per person.

自備酒水將酌收杯皿清潔費,葡萄酒 NT\$700/瓶,烈酒 NT\$1,000/瓶 /

Corkage : Wine / NT\$700 Per Bottle. ; Distilled Wine / NT\$1,000 Per Bottle

禁止酒駕未滿十八歲 禁止飲酒

Excessive drinking is harmful to health



Grand Steak
圓山牛排館

2026春節晚間套餐



Salad Bar

海鮮/起司/有機生菜沙拉吧
Seafood/Cheese/Mesclun green salad bar

Soup

精燉牛肉蔬菜湯飾百里香草
Stewed beef and vegetable soup with thyme herb

or

松露奶油蘑菇濃湯
Truffle and mushroom soup with creamy

Hot dishes

奶油蝦汁燉飯搭配碳烤虎斑蝦/北海道干貝
Creamy shrimp bisque risotto with pan fried prawn/Hokkaido scallops

Main Course

日本宮崎黑樺牛菲力A5級(5盎司) NT.4880+10%
Japanese Miyazaki A5 fillet steak (5oz)

日本宮崎黑樺牛紐約客A5級(5盎司) NT.4780+10%
Japanese Miyazaki A5 Kurohyanagyu New York steak (5oz)

特選澳洲AACO巨匠和牛9+ 肋眼牛排(10盎司) NT.4780+10%
Australian AAco master Kobe 9+ rib eye steak (10oz)

美國蛇河農場極黑和牛無骨牛小排(8 盎司) NT.4080+10%
U.S snake liver farm wagyu short rib (gold medal) (8 oz)

爐烤美國菲力牛排搭配根島蝦海陸雙拼 NT\$3880+10%
Roasted U.S fillet steak and grill prawn

精選美國頂級老饕牛排(5盎司) NT\$3680+10%
USDA top cap steak (5oz)

精選美國杉河農場熟成肋眼牛排(6盎司) NT\$3480+10%
U.S Cedar river farm prime rib eye steak (6oz)

精選美國杉河農場紐約克牛排(9 盎司) NT\$3480+10%
U.S cedar river farms prime New York steak (9oz)

爐烤法式小羊排搭配紅酒醬汁 NT\$3380+10%
Roasted lamb chop with red wine sauce

燒烤伊比利豬上蓋搭配紅酒醬汁(6盎司) NT\$3280+10%
Pan-fried Iberian pork top cap with red wine sauce (6oz)

煎烤紅條石斑搭配奶油海膽醬汁/魚子醬 NT\$3180+10%
Pan-fried chocolate hind with cream sea urchin sauce/caviar

咖啡或茶

Coffee or Tea

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