



Grand Steak
圓山牛排館

2026 牛排館母親節菜單



BREAD

圓山烘焙坊手工麵包
Homemade bread

APPETIZER

帝王蟹/燻魚子/花束沙拉
King crab/Caviar/Bouquet Style Salad

SALAD BAR

精緻冷盤/起司拼盤/有機生菜沙拉吧
Appetizer/Cheese/Mesclun green salad bar

SOUP

燉煮奶油菌菇黑松露濃湯
Creamy mushroom soup and truffle paste
or
經典馬賽海鮮湯
Bouillabaisse soup

HOT DISH

波士頓活龍蝦/黃檸檬醬汁
Boston lobster/Yellow lemon Sauce

DESSERT

自助式精緻甜點(法式小點. 季節水果)
咖啡 或 茶
Mini french dessert , seasonal fruit
Coffee or Tea

賓客自備酒於餐廳使用，將酌收自備酒水服務費：葡萄酒每瓶 / NT\$700元 烈酒每瓶 / NT\$1,000元
以上價格均需加10%服務費
禁止酒駕 未滿十八歲禁止飲酒

Corkage Charge : Wine : NT\$700 / Per Bottle Liquor : NT\$1,000 / Per Bottle

All above prices are subject to 10% service charge.

Excessive drinking is harmful to health



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MAIN COURSE

日本宮崎和牛菲力A5級(4.5盎司) <i>Japanese miyazaki A5 wagyu the fillet steak (4.5oz)</i>	NT\$4980+10%
日本宮崎黑樺牛紐約客A5級(4.5盎司) <i>Japanese miyazaki A5 kurohanagyu New York steak (4.5oz)</i>	NT\$4680+10%
精選美國頂級老饕牛排(5 盎司) <i>USDA top cap steak (5 oz)</i>	NT\$4380+10%
爐烤美國菲力牛排佐紅酒黑松露醬汁(5盎司) <i>Roasted U.S tenderloin steak with red wine black truffle sauce (5oz)</i>	NT\$4180+10%
精選美國杉河農場熟成肋眼牛排(6盎司) <i>U.S Cedar river farm prime ribeye steak (6oz)</i>	NT\$3980+10%
爐烤高地和羊搭配白蘭地醬汁 <i>Roasted New Zealand lumina lamb chop with brandy sauce</i>	NT\$3980+10%
燒烤伊比利豬上蓋搭配紅酒醬汁(5盎司) <i>Pan-fried Iberian pork top cap with red wine sauce (5oz)</i>	NT\$3880+10%
煎烤南極圓鱈搭配海膽醬汁/魚子醬 <i>Pan-fried Toothfish with white sea urchin sauce/ caviar</i>	NT\$3880+10%

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