

## Appetizer 開胃前菜

- 拌炒蒜香野菌蘑菇 / 鮮蝦 / 羅勒  
*Sautéed wild mushroom / garlic / shrimps / basil* NT\$480
- 和風磯煮鮑魚配紅酒蜜梨  
*Boiled abalone in Japanese style with poached pears in red wine* NT\$580
- 煎北海道鮮干貝搭配炸蔬菜海鮮醬汁  
*Pan-fried Hokkaido scallops with deep-fried vegetable shellfish au jus* NT\$630

## Salad 沙拉

- 凱薩沙拉搭配風乾蕃茄帕瑪森起士  
*Caesar salad with sun dry tomato and parmesan cheese* NT\$420
- 溫烤蔬菜沙拉搭配松露油醋醬汁  
*Warm roasted vegetable salad with honey truffle vinaigrette* NT\$420
- 有機生菜沙拉起士吧  
*Mesclun green salad and cheese bar* NT\$750

## Soup 湯品

- 肝醬蒸蛋搭配黑松露醬蘑菇湯  
*Steamed egg with duck liver mushroom soup and truffle paste* NT\$370
- 蒜香干邑龍蝦湯  
*Lobster bisque with garlic and brandy, milk foam* NT\$400

## Pasta or Risotto or Pizza 義大利麵/燉飯/手工披薩

- 傳統式肉丸肉醬義大利麵(筆管麵/圓麵條/細扁麵) (產地:美、澳)  
*Bolognese pasta with meatballs, parmesan cheese (penne/spaghetti/linguini to choice)* NT\$590
- 松露野蕈奶油醬汁(手工皮帶麵或義式燉飯)  
*Sautéed wild mushroom with creamy and truffle paste (pappardelle pasta or risotto to choice)* NT\$590
- 拌炒干貝鮮蝦蛤蜊義式寬麵(蒜香辣椒 / 青醬奶油 / 茄汁風味)  
*Fettuccini pasta with scallops, shrimps and clams (garlic chili/ pesto/tomato sauce to choice)* NT\$690
- 拌炒新鮮波士頓龍蝦麵(蒜香或茄汁風味)(細扁麵)(限量供應)  
*Lobster pasta to choice of(garlic chili or tomato sauce) (linguini)(limited supply)* NT\$1090
- 傳統式瑪格麗特披薩搭配拜庸火腿(8吋)  
*Margarita pizza with Bayonne ham* NT\$700

## Main course 主菜類

煎脆皮熟成鴨胸搭配大蒜醬油醬汁 <i>Pan fried age duck breast with garlic soy sauce</i>	NT\$1290
爐烤小春雞搭配肉桂蘋果醬汁 <i>Baked and roasted spring chicken with cinnamon apple sauce</i>	NT\$1380
煎烤石斑魚菲力搭配奶油海膽醬汁 / 魚子醬 <i>Pan-fried grouper fish with cream sea urchin sauce/caviar</i>	NT\$1390
爐烤戰斧自然豬排搭配牛肝菌醬汁 (產地:台灣) <i>Roasted tomahawk natural pork chop with porcini sauce</i>	NT\$1480
烤香檳芥菜小羊排香料麵包粉 / 紅酒肉汁(產地:紐西蘭) <i>Roasted lamb chop with herb bread crumbs and red wine sauce</i>	NT\$1490
煎烤根島蝦搭配蕃紅花醬汁 <i>Pan fried prawn with saffron sauce</i>	NT\$1690
烤海鮮拼盤搭配煎檸檬陳醋醬(根島蝦/到港鮮魚/干貝/透抽) <i>Grilled seafood platter with prawn/ boat fish / scallops / cuttlefish</i>	NT\$1790
精選美國杉河農場紐約克牛排(10 盎司) <i>U.S Cedar river farm prime New York steak(10 oz)</i>	NT\$1900
精選美國頂級菲力牛排佐紅酒松露醬汁(6 盎司) <i>U.S prime fillet mignon steak with truffle red wine sauce(6oz)</i>	NT\$2050
精選美國杉河農場熟成肋眼牛排 (14 盎司) <i>U.S Cedar river farm prime ribeye steak(14 oz)</i>	NT\$2700
精選美國頂級老饕牛排(8 盎司) <i>U.S top cap steak(8 oz)</i>	NT\$2800
精選美國頂級菲力牛排搭配大明蝦海陸雙拼(6 盎司) <i>Surf &amp; Turf U.S prime fillet mignon steak and grilled king prawn(6oz)</i>	NT\$2900
美國蛇河農場極黑和牛無骨牛小排(金牌級)(8 盎司) <i>U.S snake river farm wagyu short ribs (gold medal) (8 oz)</i>	NT\$3200
美國乾式熟成 28 天帶骨紐約克牛排(14 盎司) <i>U.S Dry aged 28day bone-in New York steak(14oz)</i>	NT\$3300
特選澳洲 AACO 巨匠和牛 9+ 肋眼牛排(10 盎司) <i>Australian AACO master Kobe 9+ rib eye steak(10oz)</i>	NT\$4300
日本宮崎和牛紐約克 A5 級(6 盎司) <i>Japanese Miyazaki A5 wagyu New York(6oz)</i>	NT\$4300

本餐廳僅提供義大利礦泉水酌收水資 NT\$80+10%

*We serve mineral water at NT\$80 per person*

自備酒水將酌收杯皿清潔費, 葡萄酒 NT\$700/瓶 烈酒 NT\$1000/瓶

*Corkage : Wine / NT\$700 Per Bottle. ; Distilled Wine / NT\$1000 Per Bottle*

禁止酒駕 未滿十八歲禁止飲酒