

## *Appetizer* 開胃前菜

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

和風磯煮鮑魚配紅酒蜜梨

*Boiled abalone in Japanese style with poached pears in red wine*

NT\$580

拌炒蒜香野菌蘑菇 / 鮮蝦 / 羅勒

*Sautéed wild mushroom / garlic / shrimps / basil*

NT\$580

## *Salad* 沙拉

有機生菜沙拉起士吧

*Mesclun green salad and cheese bar*

NT\$980

溫烤蔬菜沙拉搭配松露油醋醬汁

*Warm roasted vegetable salad with honey truffle vinaigrette*

NT\$450

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

## *Soup* 湯品

蒜香干邑龍蝦湯

*Lobster bisque with garlic and brandy, milk foam*

NT\$420

肝醬蒸蛋搭配黑松露醬蘑菇湯

*Steamed egg with duck liver mushroom soup and truffle paste*

NT\$380

傳統法式洋蔥湯/起司麵包

*Traditional onion soup/cheese bread*

NT\$320

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

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

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

松露野蕈奶油醬汁(手工皮帶麵或義式燉飯)

*Sauteed wild mushroom with creamy and truffle paste (pappardelle pasta or risotto to choice)*

NT\$590

傳統式肉丸肉醬義大利麵(水管麵/寬扁麵/細扁麵)(產地:美、澳)

*Bolognese pasta with meatballs, parmesan cheese (paccheri / Fettuccini /linguini to choice)*

NT\$590

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

### 牛排類主菜 *Steak*

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| 日本宮崎和牛菲力 A5 級(5 盎司)<br><i>Japanese miyazaki A5 wagyu the fillet steak (5oz)</i>                | NT\$4400 |
| 日本宮崎和牛紐約客 A5 級(6 盎司)<br><i>Japanese miyazaki A5 wagyu the new yorker (6oz)</i>                 | NT\$4300 |
| 特選澳洲 AACO 巨匠和牛 9+ 肋眼牛排(10 盎司)<br><i>Australian AACO master Kobe 9+ rib eye steak (10oz)</i>    | NT\$4300 |
| 美國蛇河農場極黑和牛無骨牛小排(金牌級)(8 盎司)<br><i>U.S snake river farm wagyu short ribs (gold medal) (8 oz)</i> | NT\$3200 |
| 精選美國菲力牛排搭配根島蝦海陸雙拼(6 盎司)<br><i>Surf &amp; Turf U.S fillet steak and grill king prawn</i>        | NT\$2900 |
| 精選美國頂級老饕牛排(8 盎司)<br><i>USDA top cap steak (8 oz)</i>   | NT\$2800 |
| 精選美國杉河農場熟成肋眼牛排 (14 盎司)<br><i>U.S Cedar river farm prime ribeye steak (14 oz)</i>               | NT\$2700 |
| 爐烤美國菲力牛排佐紅酒黑松露醬汁(6 盎司)<br><i>Roasted U.S fillet steak with red wine black truffle sauce</i>    | NT\$2200 |
| 精選美國杉河農場紐約克牛排(10 盎司)<br><i>U.S Cedar river farm prime New York steak (10 oz)</i>               | NT\$1900 |

### 海鮮類主菜 *Seafood*

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|---|----------|
| 波士頓活龍蝦(焗烤/香煎/水煮)(限量供應)<br><i>Boston lobster (Gratin/sauté/poach to choice) (limited supply)</i>             | NT\$2200 |
| 烤海鮮拼盤搭配煎檸檬陳醋醬(根島蝦/比目魚/干貝/透抽)<br><i>Grilled sea food plate with prawn/ boat fish / scallops / cuttlefish</i> | NT\$1800 |
| 煎烤根島海大蝦搭配龍蝦醬汁<br><i>Pan fried prawn with lobster sauce</i>  | NT\$1700 |
| 煎烤紅條石斑搭配奶油海膽醬汁/魚子醬<br><i>Pan-fried chocolate hind with cream urchin sauce/caviar</i>                        | NT\$1500 |

### 肉品類主菜 *Poultry*

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|--|----------|
| 燒烤伊比利豬上蓋搭配紅酒醬汁(6 盎司)<br><i>Pan-fried Iberian pork top cap with red wine sauce(6oz)</i>     | NT\$1800 |
| 普羅旺斯香料小羊排搭配白蘭地醬汁<br><i>Provencal roasted rack of lamb chop with herbs and brandy sauce</i> | NT\$1500 |
| 煎脆皮熟成鴨胸搭配紅酒無花果醬汁<br><i>Pan fried age duck breast with red wine fig fruit sauce</i>         | NT\$1400 |

(麵包、沙拉吧不提供打包服務，敬請見諒)

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