

圓山牛排館

2026 跨年菜單

2026 HAPPY NEW YEAR SET MENU

BREAD

圓山烘焙坊手工麵包

Home Made Bread

SALAD BAR

精緻冷盤/起司拼盤/小農翠綠生菜沙拉吧

Appetizer/Cheese/Mesclun Green Salad Bar

START

鮑魚/松露/芥藍芽

Abalone/Truffle/Chinese Broccolini

SOUP

經典馬賽海鮮魚湯

Bouillabaisse Soup

燉煮奶油菌菇黑松露濃湯

or

Creamy Mushroom Soup And Truffle Paste

HOT DISHES

海老風味燉飯搭配碳烤北海道干貝/虎斑蝦

Risotto De Lobster Sauce With Pan-Fried Scallops/ Prawn

MAIN COURSE

日本宮崎黑樺牛紐約客 A5 級(4.5oz)

Japanese A5 Kurohanagyu New York Steak-----NT.4880

or

日本宮崎黑樺牛沙朗 A5 級(4.5oz)

Japanese A5 Kurohanagyu Sirloin Steak-----NT.4580

or

精選美國頂級老饕牛排(5 oz)

U.S Prime Top Cap Steak-----NT.4280

or

美國菲力牛排佐紅酒黑松露醬汁(5oz)

U.S Tenderloin Steak With Red Wine Black Truffle Sauce-----NT.4080

or

精選澳洲熟成和牛肋眼牛排(6oz)

Australian Wagyu Rib Eye Steak-----NT.3980

or

紐西蘭高地和羊搭配白蘭地醬汁(6oz)

New Zealand Lumina Lamb Chop With Brandy Sauce-----NT.4280

or

煎烤南極圓鱈搭配海膽醬汁/魚子醬(6oz)

Pan-Fried Toothfish With White Sea Urchin Sauce / Caviar -----NT.3980

or

西班牙伊比利松阪豬搭配紅酒醬汁(5.5oz)

Spain Iberian Pork Jowl With Red Wine Sauce -----NT.3780

DESSERT

自助式精緻甜點(法式小點. 季節水果)

Mini French Dessert , Seasonal Fruit

咖啡或茶

Coffee or Tea

本餐廳僅提供義大利礦泉水酌收水資 NT\$100

We serve mineral water at NT100per person

上述價格需另加 10% 服務費

Prices Are Subject To A 10% Service Charge