



Grand Steak
圓山牛排館

2025 聖誕節午間菜單 2025 Christmas 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/有機生菜沙拉吧
Appetizer/Cheese/Mesclun green salad bar

SOUP

精燉香草牛肉蔬菜清湯 燉煮奶油海鮮玉米濃湯
Stewed beef and vegetable soup with thyme or Puree de cream and seafood with corn soup

HOT DISHES

奶油蔬菜燉飯搭配碳烤北海道干貝/虎斑蝦
Creamy vegetable risotto with pan fried scallops/ Prawn

MAIN COURSE

日本宮崎黑樺牛紐約客A5級(4.5盎司)
Japanese miyazaki A5 kurohianagyu New York steak (4.5oz) NT. 4580+10%
or

日本宮崎黑樺牛沙朗心A5級(4.5盎司)
Japanese miyazaki A5 sirloin tenderloin steak (4.5oz) NT. 4280+10%
or

爐烤美國菲力牛排佐紅酒黑松露醬汁(5盎司)
Roasted U.S tenderloin steak with red wine black truffle sauce(5oz) NT. 3380+10%
or

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

精選美國杉河農場熟成肋眼牛排(6盎司)
U.S Cedar river farm prime rib eye steak (6oz) NT. 3180+10%
or

爐烤紐西蘭小羊排搭配白蘭地醬汁(6盎司)
Roasted New Zealand lamb chop with brandy sauce(6oz) NT. 3180+10%
or

燒烤芥末籽伊比利梅花豬排(5.5盎司)
Pan-fried Iberian boston butt with mustard seed(5.5oz) NT. 2780+10%
or

煎烤紅條石斑搭配海膽醬汁/魚子醬(6盎司)
Pan-fried chocolate hind with white sea urchin sauce / caviar (6oz) NT. 2780+10%

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

凡點套餐即可享有聖誕熱紅酒每杯優惠價 NT.199+10%



Grand Steak
圓山牛排館

2025 聖誕節晚間菜單 2025 Christmas 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/有機生菜沙拉吧
Appetizer/Cheese/Mesclun green salad bar

爐烤火雞現切檯

Roasted turkey carving station

SOUP

精燉和牛臉頰蔬菜清湯 燉煮奶油菌菇黑松露濃湯
Stewed Wagyu beef cheek and vegetable soup or Creamy mushroom soup and truffle paste

HOT DISHES

南非活鮑魚/甜豆仁/鮑魚肝燉飯
Abalone/Snap peas/Abalone liver with cream risotto

MAIN COURSE

日本宮崎黑樺牛紐約客A5級(4.5盎司) Japanese Miyazaki A5 Kurohanagyu New York steak (4.5oz)	NT. 4780+10%
or	
日本宮崎黑樺牛沙朗心A5級(4.5盎司) Japanese Miyazaki A5 Sirloin tenderloin steak (4.5oz)	NT. 4380+10%
or	
爐烤美國菲力牛排佐紅酒黑松露醬汁(5盎司) Roasted U.S. tenderloin steak with red wine black truffle sauce (5oz)	NT. 3980+10%
or	
精選美國頂級老饕牛排(5盎司) USDA top cap steak (5 oz)	NT. 3980+10%
or	
精選美國杉河農場熟成肋眼牛排(6盎司) U.S. Cedar river farm prime rib eye steak (6oz)	NT. 3780+10%
or	
爐烤高地和羊搭配白蘭地醬汁 Roasted New Zealand lumina lamb chop with brandy sauce	NT. 3880+10%
or	
燒烤伊比利豬上蓋搭配紅酒醬汁(5盎司) Pan-fried Iberian pork top cap with red wine sauce (5oz)	NT. 3680+10%
or	
煎烤紅條石斑搭配海膽醬汁/魚子醬 Pan-fried chocolate hind with white sea urchin sauce / caviar	NT. 3680+10%

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

凡點套餐即可享有聖誕熱紅酒每杯優惠價 NT.199+10%

