



Grand Steak
圖山牛排館

Appetizer 開胃前菜

- 義式雞肉餃搭配松露奶油醬汁
Chicken ravioli with cream sauce and truffle paste NT\$224
NT\$280
- 煎烤奶油蟹肉餅佐塔塔醬汁
Pan fried crab cake with tartars sauce NT\$256
NT\$320
- 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\$336
NT\$420

Salad 沙拉

- 翠綠生菜沙拉搭配三色起士佐蜂蜜油醋醬汁
Mixed green salad with third cheese and honey vinaigrette NT\$224
NT\$280
- 香草香烤櫛瓜蔬菜沙拉搭配葡萄陳醋
Warm roasted zucchini and vegetable with balsamic NT\$224
NT\$280
- 傳統凱撒沙拉搭配舒肥雞胸肉
Traditional Caesar salad with sous-vide chicken NT\$256
NT\$320

Pasta 義大利麵

- 松露野蕈奶油醬汁搭配義式寬板麵
Sautted wild mushroom with cream and truffle paste fettuccini NT\$304
NT\$380
- 拌炒櫛瓜海大蝦義大利麵搭配蒜香橄欖油
Pan fried prawn with spaghetti and shrimps oil NT\$336
NT\$420
- 拌炒干貝鮮蝦蛤蜊義式寬麵(蒜香茄汁風味)
Fettuccini pasta with scallops, shrimps and clams tomato sauce NT\$384
NT\$480

Main Course 主菜類

以下主餐內容均含有麵包、湯品及沙拉(湯品及沙拉依餐廳提供之商品為主)

- 嫩煎豬小里肌搭配芥菜籽奶油醬(產地:台灣)
Roasted pork tenderloin with mustard seed cream sauce NT\$416
NT\$520
- 煎烤脆皮鱸魚排佐鳳梨莎莎醬
Pan fried sea bass fillet with pineapple salsa NT\$464
NT\$580
- 香草煎烤羊肩排搭配香草紅酒醬汁(產地:紐西蘭)
Pan roasted of lamb shoulder with herb red wine sauce NT\$496
NT\$620
- 烤美國肋眼牛排搭配海鹽芥菜(產地:美國)
Roasted U.S rib eye steak with salt and mustard NT\$704
NT\$880
- 特選美國杉河農場紐約克牛排(產地:美國)
U.S cedar river farms prime new york steak NT\$704
NT\$880