

Appetizer 開胃前菜

拌炒蒜香野菌蘑菇 / 鮮蝦 / 羅勒 NT\$ 480

Sautéed wild mushroom / garlic / shrimps / basil

和風磯煮鮑魚配紅酒蜜梨 NT\$ 580

Boiled abalone in Japanese style with poached pears in red wine

煎北海道鮮干貝搭配炸蔬菜海鮮醬汁 NT\$ 630

Pan-fried Hokkaido scallops with deep-fried vegetable shellfish au jus

Salad 沙拉

凱薩沙拉搭配風乾蕃茄帕瑪森起士 NT\$ 420

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\$ 750

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

Soup 湯品

肝醬蒸蛋搭配黑松露醬蘑菇湯 NT\$ 370

Steamed egg with duck liver mushroom soup and truffle paste NT\$ 400

蒜香干邑龍蝦湯

Lobster bisque with garlic and brandy, milk foam

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) NT\$ 590

Bolognese pasta with meatballs, parmesan cheese (penne/spaghetti/linguini to choice)

松露野蕈奶油醬汁(手工皮帶麵或義式燉飯) NT\$ 590

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

拌炒干貝鮮蝦蛤蜊義式寬麵(蒜香辣椒/青醬奶油/茄汁風味) NT\$ 690

Fettuccini pasta with scallops, shrimps and clams (garlic chili/pesto/tomato sauce to choice)

拌炒新鮮波士頓龍蝦麵(蒜香或茄汁風味)(細扁麵)(限量供應) NT\$ 1,090

Lobster pasta to choice of(garlic chili or tomato sauce) (linguini)(limited supply)

傳統式瑪格麗特披薩搭配拜庸火腿(8吋) NT\$ 700

Margarita pizza with Bayonne ham

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\$ 1,290
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\$ 1,380
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\$ 1,390
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\$ 1,480
烤香檳芥茉小羊排香料麵包粉 / 紅酒肉汁(產地:紐西蘭) <i>Roasted lamb chop with herb bread crumbs and red wine sauce</i>	NT\$ 1,490
煎烤根島蝦搭配蕃紅花醬汁 <i>Pan fried prawn with saffron sauce</i>	NT\$ 1,690
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\$ 1,790
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\$ 1,900
精選美國菲力牛排(6盎司) <i>Surf & Turf U.S fillet steak(6oz)</i>	NT\$ 2,050
精選美國杉河農場熟成肋眼牛排 (14盎司) <i>U.S Cedar river farm prime rib eye steak(14 oz)</i>	NT\$ 2,700
精選美國頂級老饕牛排(8盎司) <i>U.S top cap steak(8 oz)</i>	NT\$ 2,800
精選美國菲力牛排搭配大明蝦海陸雙拼(6盎司) <i>Surf & Turf U.S fillet steak and grilled king prawn(6oz)</i>	NT\$ 2,900
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\$ 3,200
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\$ 3,300
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\$ 4,300
日本宮崎和牛紐約克A5級(6盎司) <i>Japanese Miyazaki A5 wagyu New York steak (6oz)</i>	NT\$ 4,300

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 Excessive drinking is harmful to health

健康無添加  美味健康佳