Grand Steak
圓山牛排館

單點 *A La Carte*

Appetizer 開胃前菜

煎北海道鮮干貝搭配炸蔬菜海鮮醬汁 *NT$ 780*
Pan-Fried Hokkaido Scallops With Deep-Fried Vegetable Shellfish Au Jus

香煎鴨肝/蜜無花果/波特酒醬 *NT$ 780*
Pan-Fried Foie Gras/ Pickled Fig Fruit/Port Wine Sauce

拌炒蒜香野菌蘑菇/鮮蝦/蘿勒 *NT$ 580*
Sautéed Wild Mushroom / Shrimps /Basil

Salad 沙拉

小農翠綠生菜沙拉起士吧 *NT$ 1,080*
Mesclun Green Salad And Cheese Bar

溫烤蔬菜沙拉搭配柚子油醋醬汁 *NT$ 480*
Warm Roasted Vegetable Salad With Honey Vinaigrette

凱薩沙拉搭配風乾蕃茄帕瑪森起士 *NT$ 460*
Caesar Salad With Sun Dry Tomato And Parmesan Cheese

Soup 湯品

蒜香干邑龍蝦湯 *NT$ 520*
Lobster Bisque With Garlic And Brandy

傳統法式起司焗烤洋蔥湯 *NT$ 380*
Traditional Onion Soup An Gratin

肝醬蒸蛋搭配黑松露醬蘑菇湯 *NT$ 380*
Steamed Egg With Duck Liver Mushroom Soup And Truffle Paste

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) *NT$ 1,280*
Lobster Pasta To Choice Of(garlic chili or tomato sauce) (linguini)(limited supply)

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$ 780*
Fettuccini Pasta With Scallops, Shrimps And Clams (garlic chili/ pesto/tomato sauce to choice)

傳統式肉醬義大利麵搭沙朗牛排(水管麵/寬扁麵/細扁麵) *NT$ 780*
Bolognese Pasta With Sirloin Steak (paccheri / Fettuccini /linguini to choice)

松露野蕈奶油醬汁 (手工皮帶麵或義式燉飯) *NT$ 680*
Sauteed Wild Mushroom With Cream And Truffle Paste (pappardelle pasta or risotto to choice)

墨西哥辣椒野菇牛肉披薩 *NT$ 880*
Jalapenos Mushroom Beef Pizza

傳統式瑪格麗特披薩搭配拜庸火腿 *NT$ 780*
Margarita Pizza With Bayonne Ham

Main Course 主菜類

日本A5 黑樺牛菲力牛排 (4.5oz) *Japanese A5 Kurohanagyu fillet steak*	*NT$ 4,280*
日本A5 黑樺牛紐約客牛排 (4.5oz) *Japanese A5 Kurohanagyu New York Steak*	*NT$ 3,880*
特選澳洲AACO 巨匠和牛9+ 肋眼牛排(10oz) *Australian AACO Master Kobe 9+ Rib Eye Steak (10oz)*	*NT$ 4,080*
澳洲AACO 巨匠和牛9+ 無骨牛小排 (7oz) *Australian AACO Master Kobe 9+ Short Rib Steak*	*NT$ 3,680*
精選美國Prime 熟成肋眼牛排 (14oz) *U.S Prime Rib Eye Steak*	*NT$ 3,080*
精選美國頂級老饕牛排(7oz) *U.S Prime Top Cap Steak*	*NT$ 3,080*
精選美國菲力牛排搭配燒烤虎斑蝦(2隻) *Surf & Turf U.S Fillet Steak With Grill king Prawn (2 pc)*	*NT$ 3,080*
爐烤美國菲力牛排佐紅酒黑松露醬汁(6oz) *Roasted U.S Fillet Steak With Red Wine Black Truffle Sauce*	*NT$ 2,380*
精選美國Prime 熟成無骨牛小排 (8oz) *U.S Prime Short Rib Steak*	*NT$ 2,080*
精選美國菁英級紐約克牛排(8.5oz) *U.S Prime Elite New York Steak*	*NT$ 2,080*
紐西蘭高地和羊排 (8oz) *New Zealand Lumina Lamb Chop*	*NT$ 2,480*
西班牙伊比利松阪豬 (5.5oz) *Spanish Iberian Pork Jowl*	*NT$ 1,680*
宜蘭8日熟成櫻桃鴨胸搭配紅酒無花果醬汁(8oz) *Yilan 8-Day Age Duck Breast WithRed Wine Fig Fruit Sauce*	*NT$ 1,680*
煎烤波士頓活龍蝦 (升等焗烤加價NT$ 180) *Pan-Fried Boston Live lobster (Gratin Fare Increase NT$ 180)*	*NT$ 2,180*
碳烤海鮮拼盤搭配煎檸檬陳醋醬 (虎斑蝦/比目魚/干貝/現流透抽/鮑魚) *Grilled Seafood Combo (Prawn/Halibut Fish/Scallops/Neritic Squid/Abalone)*	*NT$ 1,880*
爐烤南極圓鱈/海膽醬汁(6oz) *Roasted Antarctic Round Cod /Sea Urchin Sauce*	*NT$ 1,880*

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
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. ; Spirit / NT$1000 Per Bottle
禁止酒駕 未滿十八歲禁止飲酒