

# *Dinner Special Set Menu*

## *Appetizer*

半熟雙色芝麻旗魚搭配柚子油醋

*Sesames swordfish tataki with grapefruit vinaigrette*

*or*

法式野菇田螺釀酥盒

*Vol-au-vent mushroom escargot*

*or*

BBQ手撕牛搭配刈包/酸菜

*BBQ shredded beef with gua bao/pickled mustard green*

## *Soup*

精燉香草牛肉蔬菜清湯

*Stewed beef and vegetable soup with thyme*

*or*

奶油野菇松露濃湯

*Creamy mushroom soup and truffle paste*

## *Salad*

有機生菜沙拉起司吧

*Mesclun green salad and cheese bar*

*Home made dessert for semi-buffet*

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*

(麵包、沙拉吧不提供打包服務，敬請見諒)

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

## Main course

### 牛排類主菜 *Steak*

日本宮崎和牛菲力 A5 級(5 盎司) <i>Japanese miyazaki A5 wagyu the fillet steak (5oz)</i>	NIT\$4800+10%
日本宮崎和牛紐約客 A5 級(6 盎司) <i>Japanese miyazaki A5 wagyu the new yorker (6oz)</i>	NIT\$4700+10%
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 (10 oz)</i>	NIT\$4700+10%
美國蛇河農場極黑和牛無骨牛小排(8 盎司) <i>U.S snake river farm wagyu short rib (gold medal) (8 oz)</i>	NIT\$3900+10%
爐烤美國頂級菲力牛排搭配海大蝦海陸雙拼(6 盎司) <i>Surf &amp; Turf U.S prime fillet mignon steak and grilled king prawn(6oz)</i>	NIT\$3500+10%
精選美國杉河農場熟成肋眼牛排 (14 盎司) <i>U.S cedar river farms prime rib eye steak (14 oz)</i>	NIT\$3400+10%
爐烤美國菲力牛排佐紅酒黑松露醬汁(6 盎司) <i>Roasted U.S fillet steak with red wine black truffle sauce</i>	NIT\$3200+10%
精選美國頂級老饕牛排(6 盎司) <i>USDA top cap steak (6oz)</i>	NIT\$3100+10%
精選美國杉河農場紐約克牛排(10 盎司) <i>U.S cedar river farms prime New York steak (10 oz)</i>	NIT\$2650+10%
低溫舒肥特選美國無骨牛小排搭配紅酒醬汁(6 盎司) <i>Roasted Sous-vide U.S choice short rib with red wine sauce(6oz)</i>	NIT\$2400+10%
精選美國杉河農場熟成肋眼牛排(6 盎司) <i>U.S cedar river farm prime rib eye steak (6oz)</i>	NIT\$2400+10%

### 海鮮類主菜 *Seafood*

波士頓活龍蝦(焗烤/香煎/水煮)(限量供應) <i>Boston lobster(Gratin/sauté/poach to choice)(limited supply)</i>	NIT\$2800+10%
烤海鮮拼盤搭配煎檸檬陳醋醬(根島蝦/鮮魚/干貝/現流透抽) <i>Grilled prawn/ halibut fish / scallops /squid with balsamic vinegar</i>	NIT\$2500+10%
煎烤根島蝦搭配奶油龍蝦醬汁 <i>Pan fried prawn with lobster sauce</i>	NIT\$2250+10%
煎烤紅條石斑搭配海膽醬汁/魚子醬 <i>Pan-fried chocolate hind with urchin sauce / caviar</i>	NIT\$2250+10%

### 肉品類主菜 *Poultry*

燒烤伊比利豬上蓋搭配紅酒醬汁(6 盎司) <i>Pan-fried Iberian pork top cap with red wine sauce(6oz)</i>	NIT\$2500+10%
普羅旺斯香料小羊排搭配白蘭地醬汁 <i>Provencal roasted rack of lamb chop with herbs and brandy sauce</i>	NIT\$2350+10%
爐烤香草戰斧黑豬排搭配牛肝菌醬汁 <i>Roasted kavalan tomahawk natural pork chop with porcini sauce</i>	NIT\$2300+10%
爐烤小春雞搭配肉桂蘋果醬汁 <i>Baked roasted spring chicken with cinnamon apple sauce</i>	NIT\$2150+10%
煎脆皮熟成鴨胸搭配紅酒無花果醬汁 <i>Pan fried age duck breast with red wine fig fruit sauce</i>	NIT\$2100+10%