



## STARTERS

### Chef Salad

20 variety of greens & condiments  
主廚沙拉

### Shrimp Cocktail

cocktail sauce. lemon wedge  
雞尾酒蝦

### Sizziling Scallop

lemon herb butter. focaccia  
滋滋香烤鮮干貝

### Tokyo Style Crab Cake

orange remoulade. anchovy aioli.  
fine herbs  
東京風味蟹餅

### Seared Tuna

cajun spices. ponzu sauce. vegetable fettuccine  
炙燒生鮪魚

### Seared King Prawn

grilled scallion. romesco. fried capers  
香料煎明蝦

## SOUPS

### Mushroom Cappuccino

牛肝菌卡布其諾

### Smoked Tomato Soup

煙燻蕃茄湯

### Classic Onion Gratin

焗烤洋蔥湯

## STEAKS

### 美國頂級 USDA Prime

#### USDA Prime Ribeye Steak

美國頂級肋眼牛排(兩人份)  
(16oz for 2) NT\$ 1,450 /per person 每人

#### USDA Prime "Ribeye Filet" Steak

美國頂級“肋眼菲力”牛排  
(8oz) NT\$1,050

#### USDA Prime Filet Mignon Steak

美國頂級菲力牛排  
(6oz) NT\$1,680

### 美國老饕 USDA Top Cap

#### USDA Choice Top Cap Steak

美國特選老饕牛排  
(8oz) NT\$2,050

### 美國頂級乾式熟成 USDA Prime Dry Aged

#### USDA Prime Meyer Dry Aged Ribeye Steak

美國蒙大拿乾熟成肋眼牛排  
(10oz) NT\$2,450

### 澳洲和牛 Australia Wagyu

#### Australia 7+ Wagyu Ribeye Steak

澳洲7+和牛肋眼牛排  
(8oz) NT\$2,450

#### Australia Full Blood NY Steak

澳洲9+全和牛紐約客牛排  
(6oz) NT\$3,250

## MAINS

### Truffle Mushroom Risotto

松露洋菇燉飯 NT\$900

### Daily Boat Fish

salsa verde. summer squash  
每日鮮魚 NT\$1,580

### Australia Chilled Lamb Chop

澳洲冷藏羔羊排 NT\$1,880

### US Maine Lobster

tarragon. beurre blanc. chervil  
美國緬因州溫煮龍蝦 NT\$2,080

### Grilled US Natural Pork Chop

granny smith. brandy sauce  
香烤美國自然豬排 NT\$1,080

## SIDES

### Sautéed Seasonal Vege

清炒季節蔬菜

### Hash Brown

帕瑪森煎薯餅

### Sauteed Assorted Mushroom

蘿勒炒蘑菇

### Butter Corn

奶油玉米

## DESSERT

choose one from chef recommended desserts (coffee or tea included)

以上價格均需加收原價一成服務費 Above prices are subject to a 10% service charge.