



## SIGNATURE SPECIALTIES

### Starter

US Maine Lobster 美國緬因州溫煮龍蝦 (whole整隻)	NT\$2,000
Seared Foie Gras & Duck Breast 煎鴨肝, 波特鴨胸肉汁	NT\$ 880
Seared Scallop 香煎干貝	NT\$ 360
Gillardeau Oyster(6pc) 吉拉朵生蠔	NT\$1,000
Gillardeau Oyster(1pc) 吉拉朵生蠔	NT\$ 200
Shrimp Cocktail & Gillardeau Oyster 吉拉朵生蠔 & 雞尾酒蝦	NT\$ 450
Seared Prawn 香煎明蝦	NT\$ 420
Stewed Abalone 磯煮南非鮑魚	NT\$ 450
Torched Kampachi 炙燒紅魷片	NT\$ 420
Mozzarella & Tomato 季節番茄馬芝拉	NT\$ 420

### Soup

Sweet Corn Soup 玉米濃湯	NT\$ 200
Mushroom Cappuccino 牛肝菌卡布其諾	NT\$ 220
Minestrone 義式蔬菜湯	NT\$ 220
Smoked Tomato Soup 煙燻蕃茄湯	NT\$ 250
Oyster Soup 生蠔濃湯	NT\$ 280

### Steak

USDA Prime Ribeye Steak 美國頂級肋眼牛排	NT\$ 3,200(16oz)
USDA Prime Top Cap Steak 美國頂級老饕牛排	NT\$ 2,650(6oz)
USDA Prime "Ribeye Filet" Steak 美國頂級“肋眼菲力”牛排	NT\$ 1,500(8oz)
USDA Prime Filet Mignon Steak 美國頂級菲力牛排	NT\$ 1,800(6oz)
USDA Choice Top Cap Steak 美國特選老饕牛排	NT\$ 2,080(6oz)
USDA Prime New Port Dry-Aged NY Steak 美國新港口乾熟成紐約客牛排	NT\$ 2,280(8oz)
USDA Prime New Port Dry-Aged Ribeye Steak 美國新港口乾熟成肋眼牛排	NT\$ 4,500(16oz)
AUS 7+ Wagyu Ribeye Steak 澳洲7+和牛肋眼牛排	NT\$ 2,350(8oz)
AUS Full Blood "A4 Cabassi" Wagyu NY Strip Steak 澳洲全和牛“A4 Cabassi”紐約客牛排	NT\$ 2,850(4oz)
AUS Full Blood "A4 Cabassi" Wagyu Top Cap Steak 澳洲全和牛“A4 Cabassi”老饕牛排	NT\$ 3,150(4oz)

### Main

Australia Chilled Lamb Chop 澳洲冷藏羔羊排	NT\$ 1,680
Grilled Cerdo Iberico Pork Chop 香烤伊比利豬排	NT\$ 1,700
Daily Boat Fish Filet 每日鮮魚	NT\$ 1,480

單點主菜均可挑選一款配菜

A complimentary side dish is included for any a-la-carte steak or main course

### Sides NT\$ 220 each

French Fries 酥炸薯條	Fried String Bean & Almond 慢炸杏仁四季豆
Grilled Asparagus 煎烤大蘆筍	Sautéed Assorted Mushroom 蘿勒炒蘑菇
Sautéed Seasonal Vege 清炒季節蔬菜	Baked Potato 焗烤洋芋
Root Veg Pot 雞湯煨蔬菜	Baby Green 嫩葉沙拉