

Starters

| | | | |
|--|------------|-----------------------------------|-----------|
| US Maine Lobster (half) 美國緬因州溫煮龍蝦 (半隻) | NT\$ 1,250 | Kampachi 台灣本地紅魷 | NT\$ 450 |
| Seared Foie Gras 嫩煎鴨肝 | NT\$ 880 | White Asparagus w/crab meat 蟹肉白蘆筍 | NT\$ 480 |
| Seared Scallop 生煎黑松露干貝 | NT\$ 480 | Whole Grain & Kale Salad 活力穀物沙拉 | NT\$ 450 |
| 24-month Iberico Ham 伊比利火腿 | NT\$ 480 | Imperial Caviar 皇家魚子醬 | NT\$ 1580 |
| Penghu Prawn 本港澎湖明蝦 | NT\$ 480 | | |

Soups

| | | | |
|-----------------------------|----------|--|----------|
| Mushroom Cappuccino 牛肝菌卡布其諾 | NT\$ 250 | Sweet Corn Soup 香甜玉米湯 | NT\$ 220 |
| Smoked Tomato Soup 煙燻蕃茄湯 | NT\$ 250 | Chanterelle Tortellini Consommé 雞油菇餃清湯 | NT\$ 250 |

Steak

| | |
|--|------------|
| USDA Prime "Ribeye Filet" Steak 美國頂級「肋眼菲力」牛排 [6oz] | NT\$ 1,350 |
| USDA Prime Filet Mignon Steak 美國頂級菲力牛排 [6oz] | NT\$ 2,050 |
| USDA Choice Ribeye Top Cap Steak 美國特選老饕牛排 [6oz] | NT\$ 2,200 |
| USDA Prime Ribeye Top Cap Steak 美國頂級老饕牛排 [6oz] | NT\$ 2,850 |
| USDA Prime Ribeye Steak 美國頂級肋眼牛排 [16oz] | NT\$ 4,000 |
| USDA Prime "Chateaubriand" Steak 「菲力」老饕牛排 [7oz] | NT\$ 2,500 |
| USDA Prime "First" Dry-Aged NY Strip Steak MEATGQ自製乾式熟成紐約客牛排 [8oz] | NT\$ 2,200 |
| USDA Prime "First" Dry-Aged Ribeye Steak MEATGQ自製乾式熟成肋眼牛排 [16oz] | NT\$ 4,800 |
| AUS M7+ Wagyu New York Strip Steak 澳洲7+和牛紐約客牛排 [8oz] | NT\$ 2,250 |
| AUS M7+ Wagyu Ribeye Steak 澳洲7+和牛肋眼牛排 [8oz] | NT\$ 2,450 |
| Japan A4 Wagyu Steak 日本A4和牛牛排 [6oz] | NT\$ 2,980 |
| Japan A5 Wagyu Filet Mignon Steak 日本A5和牛菲力牛排 [5oz] | NT\$ 3,000 |

Mains

| | | | |
|----------------------------|---|---------------------------------|---|
| Daily Boat Fish Filet 每日鮮魚 | Taiwan Yunlin Choice Pork Chop 雲林究好豬 [12oz] | Aus Chilled Rack of Lamb 澳洲冷藏羊排 | US Maine Lobster (whole) 美國緬因州溫煮龍蝦 (整隻) |
| NT\$ 1,680 | NT\$ 1,700 | NT\$ 1,680 | NT\$ 2,550 |

A complimentary side dish is included for any a-la-carte steak or main course 單點主菜均可挑選一款配菜

Sides NT\$ 220 each

| | | |
|-----------------------------|-------------------|-------------------------|
| Roast Brussel Sprout 烤孢子甘藍菜 | Leek Stew 雞湯煨大蔥 | Grilled Asparagus 煎烤大蘆筍 |
| Sautéed Mushroom 蘿勒炒蘑菇 | Baked Potato 烤馬鈴薯 | Butter Corn 奶油玉米 |
| Water Bamboo Shoot 烏魚子筍白筍 | French Fries 炸薯條 | |

每人需另酌收水資NT\$50元。以上價格均需加收原價一成服務費。若您對某些食物過敏，請務必告知服務人員。

We serve mineral water at NT\$50 per person. Above prices are subject to a 10% service charge. Please be sure to let our staff know of any food allergies.