

尊榮套餐菜單 Prestige Set Menu

Mon - Fri 17:30 - 21:30
Weekends & Public Holidays
11:30 - 2:30 / 17:30 - 21:30

EST. 1988

DA ANTONIO

隨意鳥地方

尊榮套餐皆另附有
現烤義式麵包、咖啡與茶點。
Prestige set menu includes
home-made baked garlic bread, sauce,
coffee & dessert.

Starters

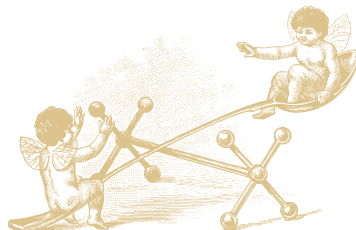
請擇一

繽紛糖果蕃茄水牛乳酪老醋沙拉
Colored Tomatoes
and Mozzarella dripping Balsamic

帕米森乾酪佐燻鮭魚與芝麻葉
Smoked Salmon,
Parmesan Cheese and Rocket Salad

隨意鳥巧爐雞肉凱撒沙拉
Caesar Salad, Diamond Tony's Style
with Chicken

雞尾酒醬鮮蝦捲葉沙拉
Shrimp Salad
with Cocktail Sauce



煙燻鴨胸佐莓果沙拉
Smoked Duck Breast Salad
with Berry sauce

Hot Appetizer

請擇一

荷蘭醬酥炸生蠔
Deep-fried Oysters
with Hollandaise

義大利風情例湯
Soup of the Day

帕里斯基香蒜焗烤田螺
Escargots
baked in Garlic and Parsley Butter

粉汁香焗蘑菇球
Mushroom
baked with cheese in Pink Sauce

白酒羅勒炒蛤蜊
Clams
sauteed-fried with White Wine and Basils

席恩那辣茄汁小牛舌
Grilled Calf's Tongue
with ox-tongue in our own
special tomato sauce – chili optional

Main Course

主菜決定套餐價格

網烤豬排佐洋蔥肉汁
Roasted Pork Steak
served in Onion Gravy Sauce
\$ 880

彩椒培根酸菜燜豬腳
Soft Pig Knuckle
Bacon, Colour Pepper BO Sauerkraut Sauce
\$ 980

燒烤西班牙伊比利帶骨豬排佐胡椒風味汁
Char-grilled Iberico Pork Steak
served with peppercorn Sauce
\$ 1580

櫻桃谷燻鴨胸、摩典那陳醋汁
Roasted "Smoked" Duck Breast
with Aged Balsamic Sauce
\$ 880

保羅爐烤小春雞 佐蔬菜醬
Oven-baked Spring Chicken
with Herby Vegetable Sauce
\$ 980

炭烤紐西蘭特級小羔羊排佐薄荷香草醬
Char-grilled Baby Lamb Chops
served with Mint Sauce
\$ 1180

干煎海鱸魚柳 橄欖油青醬
Fillet of Sea Bass
pan-fried with Basil Pesto and Olive Oil Sauce
\$ 980

炙烤鮭魚佐蜂蜜芥末醬
Grilled Salmon
served with Honey Mustard Sauce
\$ 1080

橄欖油蒜味明蝦什錦海鮮麵
King Prawn baked in Parsley Butter
and Pasta sautéed with Assorted Seafood
\$ 180

燒烤牛柳牛肝菌野菇燉飯
Roasted Beef Strip
with Porchini Risotto
\$ 980

松露干貝燉飯
Scallop Risotto
with Truffle Parmesan
\$ 980

紐西蘭頂級菲力佐香煎蒜片(6oz)
Grilled Beef Fillet, New Zealand
served with Garlic and Maldon Sea Salt
\$ 1380

波士頓龍蝦海鮮義大利麵
Boston Lobster in Tomato Broth or Garlic & Parsley
and Spaghetti with combination of squid, Mussels, Clams
\$ 2080

蒜烤龍蝦海鮮拼盤
Baked Boston Lobster (Half) in Garlic and Parsley Butter
and Grilled combination of squid, seabass, scallop
\$ 1880

大安東尼雙子星 蒜烤龍蝦及菲力牛排
"Surf and turf"
Grilled Fillet Steak and Boston Lobster
\$ 2280

炭烤美國極佳牛肋眼佐蒜茸五色椒醬
Grilled U.S.D.A Prime Rib-eye Steak
with Parsley Gravy and Colourful Peppercorn Sauce
\$ 1580

炭烤美國頂級和牛菲力9+級(6oz)
Grilled U.S.D.A Wagyu Fillet Steak 9+
with Truffle Gravy sauce
\$ 2480

炭烤美國頂級和牛肋眼9+級(6oz)
Grilled U.S.D.A Wagyu Rib Eye Steak 9+
with Truffle Gravy sauce
\$ 2280

以上價格均以新台幣計算，另需加10%服務費。All prices are in NT dollars and subject to a 10% service charge.

若有自備酒水的需求，請告知服務人員，我們非常歡迎您自備葡萄酒，並且將為您妥善的安排。(香檳、氣泡酒、啤酒、烈酒類除外)
香檳氣泡酒與烈酒類，我們酌收每瓶NT300開瓶費。

B.Y.O. "Welcome to bring your own wine" cause the corkage fee per bottle at this restaurant is free. (The corkage fee per bottle at this restaurant is NT 300. for sparklingwine and spirit.)