

#### 本餐廳餐點未使用重組肉。

We do not use restructured meat as food ingredients.

本菜單牛肉選自美國、紐西蘭、澳洲,豬肉產地為台灣、荷蘭、丹麥、加拿大、義大利、西班牙。 For this menu, beef is sourced from the USA, Australia, and New Zealand. Pork is sourced from Taiwan, Netherlands, Denmark, Canada, Italy and Spain.

本餐廳餐點使用之黃豆、玉米製品為非基因改造。

We use Non-GMO bean and corn products.

若您對海鮮、芒果、花生堅果類、甲殼類、蛋奶類等及其製品、或其他某些食物過敏,請務必告知服務人員。 If you are allergic to seafood, mango, peanut and nuts, crustacean, eggs and milk and any other food allergies, please be sure to inform our service staff.

## Set Menu ES

碳烤美國Prime沙朗 (12oz) 佐味噌芝麻醬 🦙 NT\$1,680

Grilled Prime Sirloin Served with Mashed Potato and Miso with Sesame Sauce

海陸雙拼組 (龍蝦半隻120g、Prime美國沙朗5oz) 🔄 NT\$1.380

Prime Sirloin with Half Lobster

香烤春蔬挪威鮭魚排 NT\$1,280

Pan-seared Norwegian Salmon Served with Vegetable and Scrambled Egg

紅酒慢燉美國無骨牛小排 (8oz) 🦙 NT\$1,280

Stewed Beef Ribs in Red Wine Sauce Served with Rice Mixed with Spring Vegetable

義式風味燴法國春雞 NT\$980

Braised French Spring Chicken with Vegetable, Olive and Onion

番茄辣味大蝦義大利麵 NT\$880

Pasta with Shrimps, Tomato and Chili sauce

酸豆鯷魚義大利麵 NT\$780

Pasta with Anchovy and Caper Sauce

以上主餐均附 Meals Above Include

#### 現烤麵包盤

Bread Basket

開胃小品 法式野菇盤

Appetizer Sautéed mushrooms

湯品 奶油蘑菇濃湯 / 慢燉洋蔥湯 二擇一

Soup Mushroom Soup / Onion Soup

沙拉 生火腿水果沙拉 / 乳酪燉蔬菜沙拉 / 義式經典凱薩沙拉 三擇一

Salad Mixed Fruit Salad with Ham / Mozzarella Cheese Topped with Sautéed Vegetable / Caesar Salad

甜點 主廚推薦甜點 加價\$150可升等換任一舒芙蕾甜點

Dessert Daily Dessert

飲品 咖啡 / 茶 二擇一

Drinks Coffee / Tea

素食套餐 NT\$780

現烤麵包盤、鮮菇小品、碳烤時蔬、今日例湯、野菇松露義大利麵、甜點

Vegetarian Set Menu

Bread basket, Sautéed mushrooms, Charcoal vegetables, Daily soup,

Pasta with mushrooms and black truffle sauce, Daily Dessert

見童套餐 (47) NT\$480

水果小沙拉、奶油玉米濃湯、雞塊搭小薯條、番茄義大利麵、焦糖布丁、柳橙汁

Kids' Special

Fruit Salad, Corn Soup, Chicken Nugget and Fries, Tomato Pasta, Creme Caramel, Orange Juice

• 價格需另加收 10% 服務費 Above prices are subject to a 10% service charge.

· 分 牛 Beef / 约 豬 Pork

# à la carte # #

### Pizza Sharing 來片披薩義起分享

龍蝦海膽披薩 NT\$780

龍蝦肉、海膽

Lobster Meat & Sea Urchin Pizza

松露海陸雙味披薩 □ NT\$580

牛肉、綜合海鮮、黑松露醬

Beef &Seafood with Truffle Sauce Pizza

福爾摩沙風味披薩 <>> NT\$520

紅燒肉、酸菜、花生粉、香菜

Stewed Pork, Picked Mustard Green, Peanut Powder and Coriander Pizza

## Chef's Special 主廚推薦單點品味

美式漢堡附薯條以及農場生菜 河 NT\$580

Beef Burger with Fries and Salad

招牌牛肉麵 🖳 NT\$450

附三款中式小菜

Signature Beef Noodles with Chinese Side Dishes

#### Chef's Dessert 主廚精選甜點

招牌莓果舒芙蕾 NT\$280

Signature Souffle with Berry Sauce

原味冰淇淋舒芙蕾 NT\$250

Original Souffle with Ice Cream

· 分 牛 Beef / 约 豬 Pork

<sup>•</sup> 價格需另加收 10% 服務費 Above prices are subject to a 10% service charge.

# Beverages et al.

Soft Drinks 軟飲

罐 Can 250ml

可口可樂

NT\$40

Coca Cola

雪碧

NT\$40

Sprite

Juice 果汁

瓶 Bottle

樹頂蘋果汁

NT\$100

Apple Juice

樹頂蔓越莓汁

NT\$100

Cranberry Juice

Beer 啤酒

瓶 Bottle

臺虎精釀啤酒

NT\$160

TAIHU BREWING

朝日啤酒 Asahi NT\$100

百威啤酒

NT\$100

Budweiser

Wine 葡萄酒

杯 Glass / 瓶 Bottle

法國路易艾希納夏多内

NT\$300 / NT\$1,400

Louis Eschenauer Chardonnay

法國路易艾希納卡本内

NT\$300 / NT\$1,400

Louis Eschenauer Cabernet Sauvignon

禁止酒駕 🐼 喝酒不開車 安全有保障

價格需另加收 10% 服務費

Above prices are subject to a 10% service charge.

