

A La Carte Menu

單點菜單

EST 1988

DA ANTONIO

隨意鳥地方

STARTERS

2022 Spring Menu

有酒有菜 朋友自己帶

現烤義大利香蒜麵包

Hand-made Garlic Bread

\$98

米蘭奶油蟹肉泡芙

Fresh Crab Meat Sauce and Garlic Bread

\$328

帕里斯基蒜香焗烤田螺

Escargots baked in Garlic and Parsly Butter

\$288

韃靼醬酥炸透抽

Deep-fried Squid served with Tartar Sauce

\$388

韃靼醬酥炸生蠔(四顆)

Deep-fried oyster served with Tartar Sauce

\$388

酥脆薯條佐奶油松露醬及白松露海鹽

French Fries with Truffle Sauce

\$298

義大利松露奶油濃湯

Cream Soup with Truffle and Mushroom

\$308

威尼斯干貝龍蝦濃湯

Lobster Bisque with Scallop

\$408

奶油蘑菇濃湯/蕃茄蔬菜燉湯

Mushroom soup / Vegetable Soup

\$248

橄欖油蒜味辣椒炒青花菜

Pan-fried Broccoli with Garlic and Chili

\$398

松子香草蘑菇

Mushrooms with Parsley & Pine Nuts

\$428

威尼托鄉村炸莫札瑞拉芝士

Fried Mozzarella Cheese served with Mustard Sauce

\$328

辣茄汁燒烤煙燻牛舌 (75g)

Smoked Calf's Tongue served with Spicy Tomato Sauce

\$528

隨意鳥雞肉凱薩沙拉

Caesar Salad topped with Chicken

\$468

布列塔水牛乳酪番茄沙拉

Caprese Salad with Buffalo Mozzarella, Tomato

\$468

以下主餐皆可加價 NT \$700 搭配半隻緬因龍蝦

Additional NT\$700 for Half Maine Lobster when ordering any set Menus below

MAINS

紐西蘭頂級菲力佐蒜片肉汁

Grilled Beef Fillet, New Zealand served with Garlic Gravy Sauce

\$1088 (6oz) / \$1388 (8oz)

西班牙伊比利帶骨豬排

Grilled Iberico Pork Steak served with Peppercorn Sauce

\$1288

網烤豬排佐胡椒洋蔥肉汁

Roasted Pork Steak served with Onion Gravy Sauce

\$728

彩椒培根酸菜燜煮豬腳

Soft Pig Knuckle simmer in Bacon, Colour Pepper and Sauerkraut Sauce

\$898

法國路奇鴨肝松露汁燉飯

Risotto with Duck Liver in Black Truffle Sauce

\$988

里亞斯德明蝦海鮮燉飯

Shellfish Bisque Risotto with Assorted Seafood

\$899

燒烤牛柳牛肝菌野菇燉飯

Roasted Beef Strip with Porcini Risotto and Parmesan Cheese

\$899

北海道干貝奶油松露燉飯

Risotto with Scallop and Shrimps in Cream Truffle Sauce

\$788

美國極佳級肋眼佐酥脆薯條

Grilled U.S.D.A Prime Rib-eye Steak served with Colorful Peppercorn Sauce

\$1588 (8oz) / \$1888 (12oz)

法國路其鴨肝及紐西蘭頂級菲力

Duck Liver & Grill Beef Fillet with Marsala Sauce and Maldon Sea Salt

\$1688

緬因龍蝦義大利麵/海鮮燉飯

Baked Boston Lobster in Garlic Butter and Spaghetti with Combination of Seafood

~~\$2088~~ \$1888

櫻桃谷燻鴨胸佐瑪莎拉紅酒醬

Roasted Smoked Duck Breast with Marsala Sauce

\$798

蒜球骰子牛

Diced Beef tenderloin sautéed with Garlic and Penne

\$899

那不勒斯蕃茄海鮮自製生麵

Pasta with Combination of Seafood in a Gourmet Tomato Sauce

\$599

松子青醬雞肉自製尖管麵

Pasta with Chicken in creamy Pesto Sauce

\$569

橄欖油蒜味辣椒海鮮義大利麵

Spaghetti with Combination of Seafood Herbs and a touch of Chili

\$549

碳烤紐西蘭小羔羊排佐薄荷香草醬

Char-grilled Baby Lamb Chop with Mint Sauce

~~\$1388~~ \$1188

蒜烤明蝦及紐西蘭頂級菲力

King Prawn & Grill Beef Fillet with Garlic and Maldon Sea Salt

\$1488

炙烤鮭魚佐蜂蜜黃芥末醬

Salmon Fillet served with Honey Mustard Sauce

\$798

干煎時令魚柳佐橄欖油青醬

Fillet of Fish pan-fried with Basil Pesto and Olive Oil Sauce

\$828

保羅爐烤小春雞佐蔬菜醬

Oven-baked Spring Chicken with Herby Vegetable Sauce

\$898

干貝鮮蝦義式麵疙瘩

Gnocchi & scallop and shrimps with Pumpkin Sauce

\$788

廣鳥生蠔培根奶油自製生麵

Homemade Pasta with Oysters and Bacon in Cream Sauce

\$599

奶油蒜味辣椒蛤蜊自製生麵

Pasta with Clams Garlic and Chili in Cream Sauce

\$599

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.

內用最低消費為每位一份主餐或義大利麵 Minimum charge is a order of mains or pasta per person

自備酒水需另酌收酒水服務費：葡萄酒(750ml)每瓶300元、烈酒與香檳氣泡酒(750ml)每瓶500元

The corkage per bottle (750ml) at this restaurant is NT300 for Red or White wines and NT500 for spirits or sparkling wine (champagne)

CLASSIC COCKTAILS

經典雞尾酒

莫吉托(無酒精)

MOJITO(ALCOHOL-FREE)
(FRESH MINT,LEMON, MINT SYRUP, SODA WATER)
\$248

莫吉托

MOJITO
(RUM ,LEMON,FRESH MINT)
\$288

高球

HIGH BALL
(WHISKEY ,SODA WATER)
\$288

長島冰茶

LONG ISLAND ICED TEA
(VODKA, GIN, TEQUILA, RUM, COINTREAU,WHISKEY,COKE)
\$388

側車

SIDE CAR
(V.S.O.P,COINTREAU,LEMON)
\$308

神風特攻隊

KAMIKAZE
(VODKA,COINTREAU,LEMON)
\$308

瑪格麗特

MARGARTIA
(TEQUILA, COINTREAU, LEMON)
\$308

琴湯尼

GIN TONIC
(GIN,TONIC WATER)
\$288

古典雞尾酒

OLD FASHIONED
(WHISKEY,AROMATIC BITTERS)
\$308

馬丁尼

MARTINI
(GIN,EXTER DRY,OLIVES)
\$308

小鄉巴佬

CAIPIRINHA
(RUM,ICE,LEMON ,GRANULATED)
\$288

馬頸

HORSE'S NECK
(WHISKEY, GINGER ALE)
\$308

內格羅尼

NEGRONI
(GIN ,CAMPARI, ROSSO)
\$308

夢幻香甜荔枝

LYCHEE DREAM
(DITA, WHISKEY, COINTREAU, LEMON)
\$308

柯夢波丹

COSMOPOLITAN
(VODKA, COINTREAU, LYME, CRANBERRY JUICE)
\$288

曼哈頓

MANHTTAN
(WHISKEY, ROSSO,BITTER)
\$308

DRINK

DELUXE SPIRIT

各式烈酒

LET OUR BARTENDING STAFF ON DUTY
KNOW WHAT YOU WANT MIXED

VODKA 伏特加

(50 ML) GLASS
STOLICHNAYA VODKA \$168
ABSOLUT VODKA \$208
GREY GOOSE VODKA \$428
BELVEDERE VODKA \$368

GIN 琴酒

(50 ML) GLASS
BEEFEATER GIN \$168
BOMBAY GIN \$208
TANQNERAY GIN \$208
TANQNERAY TEN GIN \$428
HENDRICKS GIN \$388

WHISKY 威士忌

(50 ML) GLASS
JIM BEAN WHISKY \$168
JACK DANIEL'S WHISKY \$208
MAKER'S MARK \$388
JOHNNIE WALKER, BLACK \$188
JOHNNIE WALKER, GREEN \$228
GLENFIDDICH 12Y \$208
GLENFIDDICH 15Y \$228
GLENMORANGIE ORIGINAL \$188
GLENMORANGIE LASANTA \$248

SHOT

(50 ML) GLASS
REMY MARTIN VSOP \$388
HENNESSY VSOP \$388
JOSE CUERVO TEQUILA \$188
BAILEY'S IRISH CREAM \$188
KAHLUA LIQUEUR \$168

HOUSE WINE

(150 ML) GLASS
RED WINE \$288
WHITE WINE \$288

BEER

(330 ML) GLASS
拉格精釀啤酒 AMERICAN LAGER \$248
IPA精釀啤酒 INDIA PALE ALE \$248
台灣金牌 GOLD MEDAL \$168



COFFEE

咖啡

義式濃縮咖啡 ESPRESSO \$128
雙份濃縮咖啡 DOPPIO ESPRESSO \$188
隨意鳥咖啡 AMERICANO (HOT/ICED) \$168
卡布奇諾 CAPPUCINO \$188
拿鐵咖啡 LATTE (HOT/ICED) \$188
黑糖咖啡拿鐵 BROWN SUGAR LATTE \$208
榛果拿鐵 HAZELNUT LATTE \$208
海鹽焦糖拿鐵 SEA SALT AND CARAMEL LATTE \$208
玫瑰拿鐵 ROSE LATTE \$208

TEA

唐寧茗茶

英倫晨之美 ENGLISH BREAKFAST TEA \$208
皇家伯爵茶 EARL GREY TEA \$208
*菊香薄荷茶 CAMOMILE & SPEARMINT TEA \$208
*胭脂莓果茶 BERRY BLUSH INFUSION \$208
*琥珀焦糖博士茶 GOLDEN CARAMEL ROOIBOS \$208

茶品皆為熱飲壺裝可回沖
*無咖啡因茶品

TEA LATTE

歐蕾

英倫情人歐蕾 BRITISH TEA LATTE \$208
法式烤布蕾歐蕾 CRÈME BRÛLÉE LATTE \$208
榛果歐蕾 HAZELNUT LATTE \$208
可可貝瑞歐蕾 CHOCOLATE LATTE \$208
宇治抹茶歐蕾 MATCHA LATTE \$208

SOFTDRINK

軟性飲料

鑽石湯尼式的水果冰茶 ICED FRUIT TEA \$188
蜂蜜檸檬汁 HONEY LEMONADE \$188
可口可樂 COCA COLA \$128
零卡可樂 COCA COLA ZERO \$128
薑汁汽水 GINGER ALE \$128
蘇打水 SODA WATER \$128
奎寧水 TONIC WATER \$128
義大利巴娜礦泉水 (700ml) \$128
ACQUA PANNA MINERAL WATER \$128
聖沛黎洛氣泡礦泉水 (700ml) \$128
S.PELLEGRINO SPARKLING WATER \$128

DESSERTS

美味甜點

隨意鳥手工濃醇奶酪
Panna Cotta
\$248



特濃熔岩巧克力
Lava Chocolate Cake
\$248

經典提拉米蘇
Tiramisu
\$248

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AFTERNOON TEA

14:00-17:00



隨意鹹食小點

任選一杯 松露薯條
非酒精款飲品 Truffle fries
Any one 鞋靴醬酥炸透抽
non-alcoholic drink + Crispy calamari
3選1 黑松露嫩蛋
Choice a dish Scrambled Egg with Truffle

\$408



隨意鳥經典甜品套餐

任選一杯 隨意鳥手工濃醇奶酪
非酒精款飲品 Panna Cotta \$208
Any one 特濃熔岩巧克力
non-alcoholic drink Lava Chocolate Cake \$328
+ 經典提拉米蘇
3選1 Tiramisu \$328
Choice a dish

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