



APPETIZERS 開胃菜

Caesar salad

classic romaine lettuce, Caesar dressing, croutons, anchovies, Parmesan cheese, bacon

凱撒沙拉嫩蘿蔓萵苣配凱薩醬·麵包丁·鯷魚·培根與帕瑪森起司
with choice of grilled chicken or smoked salmon

可選擇烤雞或煙燻鮭魚 NT\$ 580

Chef's salad

(choice of olive oil and balsamic vinaigrette, cocktail, tartar, blue cheese sauce)

smoked salmon, York ham, chicken, smoked bacon, egg

主廚沙拉(可選擇橄欖油醋·雞尾酒·韃靼或藍起司沙拉醬)

煙燻鮭魚·約克火腿·雞肉·煙燻培根·雞蛋 NT\$ 580

Cheese platter

(4 cheeses) served with dry fruits and crackers

綜合起司拼盤(四種)佐乾果·餅乾 NT\$ 1,100**Cold cuts platter**

homemade pâté and condiments

冷肉盤搭配自製鴨肝醬佐小料 NT\$ 600**Smoked salmon**

bagel chip, dill cream and smoked herring caviar

煙燻鮭魚佐貝果薄脆·蒔蘿奶油起司和煙燻鮭魚魚子醬..NT\$ 580**Pan fried duck liver**

mango and black pepper sauce

香煎鴨肝佐芒果和黑胡椒醬汁 NT\$ 790**Crab cakes**

avocado and tomato salsa

蟹肉酥餅佐酪梨和蕃茄莎莎 NT\$ 750

SOUP 湯品

French onion soup

traditional bread and Gruyère cheese crust

法式洋蔥湯傳統麵包佐格魯耶起司 NT\$ 400**Lobster bisque**

soya bean, coriander purée and turnip pickle

龍蝦湯佐黃豆及香菜泥 NT\$ 600**Mediterranean seafood soup**

clams, fish, mussels, scallop and squid

地中海海鮮湯 NT\$ 800

PASTA 義大利麵

Spaghetti or penne pasta

(choice of tomato, carbonara or bolognese sauce)

義大利細麵或筆管麵可選擇蕃茄或培根起司奶油或肉醬醬汁
..... NT\$ 550**Linguini pasta with lobster tail**

lobster sauce, tomato and herbs

香蒜龍蝦細扁麵佐龍蝦醬汁 NT\$ 820**Squid ink risotto**

mixed seafood

墨魚汁燉飯佐什錦海鮮 NT\$ 990

MAIN COURSES 主菜

Fish and chips

tartare sauce and mashed green peas

英式炸魚薯條佐塔塔醬和青豆泥 NT\$ 820**Roasted cod fish**

brandade

香烤鱈魚佐鱈魚馬鈴薯泥和蕃茄油醋汁 NT\$ 1,100**Australian beef cheek**

slow braised with black truffle mash

澳洲牛頰肉佐黑松露馬鈴薯泥 NT\$ 990**Roasted chicken breast**

wild mushroom, mashed potatoes, seasonal vegetables

香煎野菇雞胸佐馬鈴薯泥與季節時蔬 NT\$ 650**Lamb shoulder**

roasted with ratatouille, garlic potatoes and rosemary sauce

嫩烤羊肩佐法式燉蔬菜·蒜味馬鈴薯和迷迭香汁 NT\$ 890**U.S. beef tenderloin with half lobster**

grilled vegetables and Béarnaise sauce

美國菲力牛排·龍蝦配時蔬和法式伯那西醬汁 NT\$ 1,800**U.S. beef tenderloin**

seasonal vegetables, mashed potato, served with black pepper and Béarnaise sauce (4 oz.)

美國菲力牛排·搭配黑胡椒醬與法式伯那西醬汁(4盎司)..... NT\$ 1,100**Seafood cataplana**

mixed seafood, tomato, potato and black olives (Suggested for 2 to 3)

葡萄牙式蕃茄海鮮燉鍋搭配綜合海鮮·蕃茄·馬鈴薯·黑橄欖
(建議2-3人使用)..... NT\$ 3,200**U.S. beef ribeye**

for share, served with ratatouille, mashed potato, red wine sauce (25 o.z.)

美國肋眼牛排佐法式燉蔬菜與馬鈴薯泥·紅酒醬汁(25盎司). NT\$ 3,600

SIDE DISHES 配菜

Mashed potato

with butter

奶油馬鈴薯泥 NT\$ 250**French fries**

with Parmesan and truffle snow

炸薯條佐帕馬森起司和松露碎 NT\$ 310**Roasted potatoes****烤馬鈴薯** NT\$ 250**Seasonal vegetables****季節時蔬** NT\$ 250**Ratatouille****法式燉蔬菜** NT\$ 250

For special dietary requests please ask your server. The corkage charge per bottle at this restaurant is NT\$1,000 for wines and spirits.

Menu selections are subject to change without prior notice. Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

若您有任何飲食上的特殊需求·務請事先告知我們的服務人員。菜單品項將不定期更換·恕不另行通知。

以上所有價格為新台幣含稅價格·外加10% 服務費。自備酒水服務費 葡萄酒、烈酒每瓶 NT\$1,000。

ASIAN CUISINE 亞洲風味

Taiwanese beef noodle soup 🍲

slow braised U.S. beef short rib, beef tendon and green vegetables

台式牛肉麵 搭配慢燉牛小排 · 牛筋與季節時蔬NT\$ 570

Traditional Taiwanese minced pork rice

with bamboo shoot, soy egg, steamed vegetables, deep fried tofu, pan-fried milkfish

台式黑毛豬魯肉飯

搭配炒筍干 · 魯蛋 · 燙青菜 · 油豆腐 · 煎虱目魚NT\$ 480

Slow braised Taiwanese black pork belly

with oolong tea egg and white or brown rice

慢燉台灣黑毛豬爌肉飯 佐烏龍茶葉蛋 · 您可選擇白米飯或糙米飯NT\$ 570

Wok fried rice 🍲

prawns, conpoy, egg white and pine nuts

瑤柱鮮蝦炒飯 搭配鮮蝦 · 干貝絲 · 蛋白與松子NT\$ 520

Hainan chicken rice

poached chicken, double boiled soup, served with ginger, chili and sweet soya sauce

海南雞飯 搭配去骨嫩雞 · 明火例湯 · 佐薑蔥醬 · 辣椒醬與甜醬油NT\$ 570

Curry Laksa 🍲

prawns, bean curd puffs, fish patty, boiled egg

新加坡叻沙麵 搭配鮮蝦 · 豆腐 · 魚板 · 蛋NT\$ 500

Nasi Goreng 🍲

prawns, fried egg, chicken satay, shrimp crackers, chili sauce

印尼炒飯 搭配太陽蛋 · 蝦餅與雞肉沙嗲NT\$ 570

Chicken satay 🍲

with peanut sauce

雞肉沙嗲 佐花生醬NT\$ 390

Salmon Teriyaki

pickled ginger and steamed rice

日式照燒鮭魚 佐酸子薑和米飯NT\$ 590

SANDWICHES 三明治與漢堡

Grilled ham and cheese, truffle sandwich

烤火腿起司松露三明治NT\$ 430

Club sandwich (choice of white or whole wheat toast)

chicken, ham, bacon, cheddar cheese, fried egg, tomato, lettuce

總匯三明治(可選擇白麵包或全麥麵包)

雞肉 · 火腿 · 培根 · 巧達起司 · 煎蛋 · 蕃茄 · 生菜NT\$ 570

Australian wagyu beef burger

(choice of cheddar, Gruyere or blue cheese)

onion chutney, tomato, bacon, fried egg, gherkins

澳洲和牛肉漢堡(可選擇切達或格魯耶或藍起司)

洋蔥酸辣醬 · 蕃茄 · 培根 · 煎蛋 · 酸黃瓜NT\$ 680

Lobster sandwich

酪梨龍蝦三明治NT\$ 1,250

Australian wagyu beef sliders (2 pieces) 🍲

澳洲和牛肉迷你漢堡(2顆)

peanut butter and cheddar cheese

花生醬及巧達起司NT\$ 520

VEGETARIAN 蔬食、素食

Greek salad 🍲

lettuce with feta cheese, zucchini, tomato, bell pepper and Kalamata olives

希臘沙拉 搭配生菜沙拉佐羊奶酪 · 櫛瓜 · 蕃茄 · 甜椒和卡拉馬橄欖NT\$ 470

Tomato salad 🍲

organically grown, burrata cheese, baby arugula, balsamico and basil vinaigrette

有機蕃茄沙拉 佐布拉塔起司 · 芝麻菜和羅勒巴薩米可油醋汁NT\$ 480

Tomato cream soup

spicy taco cream

蕃茄奶油湯 佐辣奶油NT\$ 390

Soft tofu with wood ear mushroom 🍲

braised, soy sauce

燴黑木耳豆腐NT\$ 360

Wild mushroom risotto

with mushroom ragout and trufflle

松露野菇燉飯NT\$ 550

DESSERTS 甜點

Baked Alaska

blackcurrant sorbet and vanilla ice cream flambé

火焰冰淇淋 黑醋栗冰沙香草冰淇淋佐柑橙酒NT\$ 350

Hazelnut soufflé

with vanilla ice cream

榛果舒芙蕾 佐香草冰淇淋NT\$ 350

Chocolate fondant cake

with creamy milk truffle ice cream

熔岩巧克力蛋糕 佐松露香草冰淇淋NT\$ 350

Finger Lemon tart

with citrus sorbet

檸檬塔 佐柑橘冰沙NT\$ 300

Ice cream and sorbet

homemade with toppings

冰淇淋和冰沙 佐調味醬料NT\$ 150

START THE DAY WITH A SMILE

&

FINISH IT WITH CHAMPAGNE



🍷 HEALTHY LIGHT 健康輕食 | 🐚 SHELLFISH 貝類 | 🍳 CHEF'S SPECIAL 主廚精選 | 🌰 NUTS 堅果類 | 🌶️ SPICY 香辣

○ Can contain genetically modified soy bean or corn, GMO 含基因改造大豆或玉米產品

● Does not contain genetically modified soy bean or corn, non-GMO 含非基因改造大豆或玉米產品