

※限平日午餐及住房專案使用

※ Restrict the use of weekday lunches and housing projects.

低烹爐烤香草雞胸

NT\$ 780

Roasted chicken breast with sauce

■ 雞肉產地：台灣

慢燉匈牙利式豬肋排

NT\$ 780

Stewed pork ribs by Hungarian Style

■ 豬肉產地：台灣

藍絲可白酒海鱸魚

NT\$ 780

Grilled almond and tilapia with creamy white wine sauce

爐烤肯瓊低脂黑磚牛排 5oz

NT\$ 780

Cajun-Style Oven-Roasted Lean Beef Steak

■ 牛肉產地：美國

■ 牛肉建議熟度3分或5分

Recommended beef doneness is medium-rare or medium

羅漢素齋珍珠菇千層麵(蛋奶素)

NT\$ 780

Mushroom and vegetable lasagna

熟成肝菌高山鮮蔬燉飯(全素)

NT\$ 780

Risotto with porcini mushroom and vegetable

太子活力兒童餐

NT\$ 520

Children meal

■ 雞肉產地：台灣

* 兒童餐限12歲以下兒童適用

- 凡入內用餐，皆須用一份主餐
- 餐廳訴求主菜現點現做，請耐心等待
- 如果您對任何食物有過敏反應或食物不耐症，請在點（取）餐前告知服務人員
- All meals are required to choose a main course.
- Due to food hygiene and safety, no takeaway.
- All the main dish cook for immediate consumption, please be patient.
- Meals including buffet-style salads, soups, drinks and desserts.
- If you have any concerns regarding food allergies or intolerances please alert your server prior to ordering.

以上所有價格外加一成服務費
All prices are subject to a 10% service charge.

炙燒波特紅酒紐約客牛排 8oz

NT\$ 980

Grilled Strip Loin with Port wine sauce

■ 牛肉產地：美國

■ 牛肉建議熟度3分或5分

Recommended beef doneness is medium-rare or medium

爐烤酒窖香草老饕豬排

NT\$ 980

Oven-roasted wine cellar herb gluttonous pork chops

■ 豬肉產地：台灣

爐烤黑松露紐西蘭羔羊排

NT\$ 980

Oven-roasted black truffle New Zealand lamb chops

■ 羊肉產地：紐西蘭

■ 羊肉建議熟度7分

Bone-in mutton is recommended medium-well

低烹鴨胸配黃金葡萄醬

NT\$ 980

Low-cooked duck breast with golden grape sauce

板根酒漬風味大西洋鮭魚排

NT\$ 980

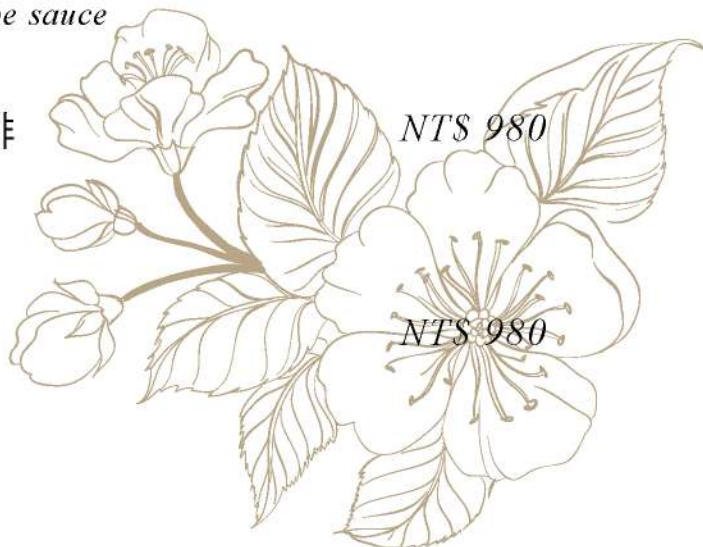
Wine-stained Atlantic salmon steak

■ 鮭魚產地：加拿大

板根森林元氣素齋(蛋奶素)

NT\$ 980

Vegetarian set meals



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每日限定季節大蝦及鮮干貝
Fisherman style daily prawn wrapped and scallop
■大蝦產地：台灣 ■干貝產地：日本

NT\$ 1,080

爐烤美國頂級肋眼牛排 9oz
Oven-grilled America's finest ribeye steak

NT\$ 1,280

■牛肉產地：美國
■牛肉建議熟度3分或5分
Recommended beef doneness is medium-rare or medium

爐烤美國頂級老饕牛排 5oz
Grilled U.S top cap steak

NT\$ 1,480

■牛肉產地：美國
■牛肉建議熟度3分或5分
Recommended beef doneness is medium-rare or medium

典藏肋眼明蝦海陸雙味 9oz
Rib-eye prawns are both sea and land

NT\$ 1,680

■明蝦產地：台灣 ■牛肉產地：美國
■牛肉建議熟度3分或5分
Recommended beef doneness is medium-rare or medium

經典老饕明蝦干貝三重奏 5oz
A trio of classic gourmet steaks, prawns, and scallops

NT\$ 1,880

■明蝦產地：台灣 ■干貝產地：日本 ■牛肉產地：美國
■牛肉建議熟度3分或5分
Recommended beef doneness is medium-rare or medium



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※ 需提前一天預定《限量供應》
※ Need to book one day in advance (Limited supply)

美國頂級厚切肋眼牛排 28oz
America's top thick-cut rib-eye steak

四人分享餐 NT\$ 4,680

■ 牛肉產地：美國

■ 牛肉建議熟度7分

Recommended beef doneness is medium-well

美國頂級戰斧牛排 40oz
America's top tomahawk steak

六人分享餐 NT\$ 7,580

■ 牛肉產地：美國

■ 牛肉建議熟度7分

Recommended beef doneness is medium-well

此套餐限定

Meals are limited to set meals

酥皮巧達玉米濃湯 / 位上
Puff pastry and corn bisque / Personally

黑松露奶油義大利麵
Black truffle cream pasta

脆炸魚柳及薯條
Crispy fish fillet chips

時令季節蔬菜
grilled vegetables

以上套餐皆為現點、現做等候時間約45分鐘

The above packages are made to order: waiting time 45 minutes

- 因應食品衛生考量，餐點均無提供外帶服務，除主餐能打包
- 餐廳訴求主菜現點現做，請耐心等待
- 餐點皆搭配自助式沙拉、湯品、飲料、甜點等
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