

GUSTOSO

ITALIAN RESTAURANT

Water fee standard: S.Pellegrino Sparking Natural Mineral Water and
Acqua Panna Mineral Water are provided during the meal.

No water charge for children under 5 years old (inclusive) and NT\$100 per person over 6-12 years old (inclusive).

水資收費標準：用餐期間提供暢飲S.Pellegrino氣泡礦泉水、Acqua Panna礦泉水，
5歲(含)以下不收水資、6-12歲(含)以上每人酌收NT100元。

Corkage Fee per bottle : Wine NT\$500 ; Spirits NT\$1,000. The prices are subjected to 10% service charge.

自備酒水服務費：葡萄酒每瓶500元；烈酒每瓶1,000元以上價格需外加10%服務費

All the pork we use in this menu is TAIWAN PORK. All the beef we use in this menu is AUSTRALIA BEEF, USDA BEEF and
NEW ZEALAND BEEF. We use Non-GMO bean and corn products.

本餐廳使用台灣豬肉、澳洲牛肉、美國牛肉及紐西蘭牛肉，餐點使用之黃豆、玉米製品皆為非基因改造。

SEMI - BUFFET MENU

半自助式套餐菜單

Service Hours 營業時間

週一至週日 Mon. - Sun. 11:30am - 14:00pm

週五至週日 Fri. - Sun. 18:00pm - 22:00pm



Selection of Antipasti and Salad from the Buffet

自助式沙拉吧

Choice of Daily Soup

主廚例湯

Main Course

精選主菜

Dessert Bar

自助式甜點吧

Freshly Brewed Coffee or Tea

現煮咖啡或茶



Prices are quoted in NT dollars and subject to a 10% service charge

以上價格均為新台幣並需外加一成服務費

Main Course 精選主菜

“MADISON” Seafood Platter (Oyster/Lobster/Calamari/Mussel/Tiger Prawn/Scallop) 慕軒歐陸式海鮮拼盤 (歐洲生蠔/活龍蝦/現流明蝦, 淡菜, 軟絲/日本干貝)	NT\$5,680
Grilled A5 Wagyu Strip-loin Steak 5oz with Demi-glace 炭烤日本國產A5和牛紐約客5oz濃紅酒醬汁	NT\$2,880
“36hrs” Prime Short Rib 6oz with Dijon Red Wine Sauce “一日半”低溫爐烤美國極佳級純血安格斯牛小排6oz	NT\$2,580
Surf & Turf (Grilled USDA Prime Strip-loin 6oz & King Prawn) 慕軒海陸雙拼(炭烤美國極佳級紐約客與澎湖明蝦)	NT\$2,580
Grilled USDA Prime Strip-loin with Dijon Red Wine Sauce	6oz NT\$1,880 12oz NT\$2,580
Grilled LUMINA Lamb Chop & Vegetable with Chimichurri Sauce 炭烤南島高地和羊羔羊排, 夏季蔬菜, 自製阿根廷醬	Half 半副 NT\$1,880 Whole 整副 NT\$2,580
“La Piccola Venezia” Roasted Penghu Prawns alla Busara (4pcs) “小威尼斯”炭烤現流澎湖明蝦白酒番茄醬汁(四隻)	NT\$1,880
Sea Urchin & Blood Orange Risotto with Grilled Mussels, Scallop & Daxi Red Prawn 炭烤馬祖淡菜, 生食干貝, 大溪胭脂蝦, 血橙海膽燉飯	NT\$1,880

Main Course 精選主菜

Hualien Cherry Duck Breast with Red Wine & Pineapple Berry Sauce	NT\$1,680
香煎奇萊活水櫻桃鴨胸, 金鑽鳳梨野莓紅酒醬 	
Roasted Norwegian Salmon with Mullet Roe & Mango Habanero Sauce	NT\$1,680
爐烤挪威鮭魚, 烏魚子, 愛文芒果哈瓦內羅辣醬    	
“Brasato di stinco di manzo” Angus Beef Cheek Red Wine Stew	NT\$1,480
“皮耶蒙特”巴貝拉燉黑牛頰  	
Pan-Seared Portobello with Wild Mushroom Tagliolini & Alba Black Truffle	NT\$1,280
嫩煎國產波特菇, 阿爾巴黑松露野菇鳥巢麵(奶素)  	
Roasted Spring Chicken with Dijon Red Wine Sauce	NT\$1,280
爐烤柴燻甜椒香料春雞第戎芥末籽醬汁 	

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Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
本餐廳之食材部份含有以下過敏源種類，不適合對其過敏體質者食用。
如您有特殊飲食需求，食物過敏或食物不耐症，請主動告知我們的服務人員。


Spicy
辣味


Vegetarian
素食


Mango
芒果


Dairy Products
乳製品


Eggs
蛋類


Crustaceans
甲殼類


Fish
魚類


Pork
豬肉


Beef
牛肉


Gluten
麩質穀物


Sesame
芝麻


Nuts
堅果類


Peanuts
花生


Soy
大豆


Use of sulphites
亞硫酸鹽類