



GUSTOSO A LA CARTE

It 's Chef Favorite Antipasti ! 主廚最愛前菜

Tomato and Vegetables Stew with Italian Bolognese Cheese Aranchini

嫵嫵的蕃茄燉時蔬搭義式肉醬起司炸飯糰

\$320

Seasonal Vegetables, Bolognese, Parmesan Cheese, Spiced Tomato
新鮮當季燉時蔬. 豬肉醬. 帕馬森起司絲. 香料番茄

Caprese

卡布列茲

\$360

Homemade Burrata Cheese, Local Farm Organic Tomatoes, Basil Infused Olive Oil,
Giusti 6 Years Aged White Balsamic Vinegar
布拉塔起司 金勇農場多彩有機番茄 羅勒橄欖油 朱斯蒂 6 年熟成義大利白香醋

Salad 沙拉

Grilled Romaine Caesar Salad

主廚推薦炭烤蘿蔓凱薩沙拉

\$380

Romaine Lettuce, Crispy Bacon, Garlic Baguette, Caesar Dressing
蘿蔓生菜 脆烤培根 香蒜法國麵包 凱薩醬

Sicilian Grilled Zucchini and Feta Cheese Salad

西西里烤櫛瓜乳酪沙拉

\$420

Zucchini, Avocado, Lettuce, Olives, Feta Cheese, Local Farm Tomatoes, Olive Oil,
Red Wine Vinegar Charcoal Grilled Watermelon Lemon
綠櫛瓜 酪梨 水耕生菜 黑橄欖 Feta 起司 金勇農場彩色番茄 橄欖油 紅酒醋 炭烤西瓜
新鮮萊姆

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Soup 湯品

Truffle Mushroom Soup

松露奶油蘑菇湯

\$320

Truffle Sauce, Dry Mushrooms, Crispy Straw Potatoes, Truffle Oil, Cream
松露醬 風乾蘑菇 酥炸馬鈴薯絲 頂級松露油 鮮奶油

French Bouillabaisse

法式馬賽海鮮湯

\$320

Scallops, Clams, Local Fish, Shrimp, Pesto Oil, Chervil
干貝 蛤蜊 魚片 鮮蝦 羅勒青醬油 山蘿蔔葉

Chef's Daily Soup

主廚每日例湯

\$320

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Classic Pasta Series 經典義大利麵系列

Classic Braised Beef Cheek and Spaghetti Bolognese

經典燉牛頰 肉醬義大利麵

\$480

Beef Cheek, Garlic Confit, Parmesan Cheese, Arugula, Sun-Dried Tomatoes
牛頰肉 油封蒜 帕瑪森乾酪 芝麻葉 手工風乾番茄

Spaghetti Alla Puttanesca

煙花女海鮮義大利麵

\$580

Shrimp, Mussels, Scallops, Fresh Fish, Garlic, Chilli, Capers, Onions, Basil,
Lemon Juice
海大蝦 淡菜 干貝 鮮魚 蒜碎 辣椒 酸豆 洋蔥 九層塔 檸檬汁

Risotto 主廚創意燉飯

Pesto Risotto with Grilled Chicken Breast

炭烤雞胸青醬燉飯

\$480

Risotto, Sous Vide Chicken Breast, Pesto, Pine Nuts, Parmesan Cheese, Basil
義大利米 舒肥雞胸 青醬 松子 帕馬森起司 九層塔

Risotto Nero with Neritic Squid

烏漆嘛黑透抽燉飯

\$580

Fresh Neritic Squid, Squid-Ink Sauce, Caviar
新鮮透抽 墨魚醬 魚子醬

Pasta and Risotto are All Dante. If you need a soft taste, please simply let us know.
義大利麵與燉飯屬於較硬且彈牙的口感。如您需要較軟爛的口感，請不吝告知我們。

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Sharing Italy Pizza 來片披薩義起分享

Pizza Margherita

瑪格莉特披薩

\$480

Local Farm Organic Tomatoes, Mozzarella, Fresh Basil, O-Med Extra Virgin Olive Oil
金勇農場有機番茄 蒙佐力拉起司 新鮮羅勒 O-Med 初榨特級橄欖油

Quattro Funghi

綜合野菇披薩

\$520

Wild Mushrooms, Local Farm Arugula, Sun-Dried Tomatoes, White Truffle Oil
綜合野菇 番挖農場芝麻葉 風乾蕃茄 白松露油

Pizza Diavola

吃了會涮嘴的披薩

\$560

Salami, Homemade Pickled Chili, Local Farm Arugula
義大利沙拉米 自製醋漬辣椒 番挖農場芝麻葉

Our Pizza Size's is 10 Inches (Approx. 30 cm size)

我們的披薩尺寸均為 10 英吋(約為 30 公分大小)

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Main Course 主菜

Chef Special Daily Grilled Fish (Limited)

主廚精選當日碳烤鮮魚(限量) \$1,080

Caramelized Lime, Lemon Cream Sauce
炭烤焦糖萊姆 檸檬奶油醬

Grilled SRF Pork Shoulder

蛇河農場炭烤極黑梅花豬 \$1,280

Roasted Garlic, Hawaiian Black Salt, Chef's Special Cajun Spices
炭烤皮蒜 夏威夷黑鹽 主廚特製肯瓊粉

Lagio Finger Burner Lamb Chops

拉吉歐燙手指法式小羔羊排 \$1,380

Grilled Lamb, Mustard Sauce with Mix Nuts, Mint Sauce
炭烤小羔羊 綜合堅果芥末 薄荷醬

6oz USDA Grilled Prime Tenderloin Steak

6 盎司美國炭烤 PRIME 菲力牛排 \$1,580

Chef's Special Gravy, Roasted Garlic with Butter, Homemade Cajun Spices,
Maldon Smoked Sea Salt, Hawaiian Black Salt
主廚特製肉汁 奶油烤皮蒜 自製肯瓊粉 煙燻辣椒莫爾頓海鹽 夏威夷黑鹽

6oz SRF USDA Prime Short Ribs

6 盎司美國蛇河農場 PRIME 牛小排 \$1,780

Chef's Special Gravy, Roasted Garlic with Butter, Homemade Cajun Spices,
Maldon Smoked Sea Salt, Hawaiian Black Salt
主廚特製肉汁 奶油烤皮蒜 自製肯瓊粉 煙燻辣椒莫爾頓海鹽 夏威夷黑鹽

Australia Wagyu New York Striploin M9 6oz

6 盎司澳洲和牛紐約克 M9 \$1,980

Chef's Special Gravy, Roasted Garlic with Butter, Homemade Cajun Spices,
Maldon Smoked Sea Salt, Hawaiian Black Salt
主廚特製肉汁 奶油烤皮蒜 自製肯瓊粉 煙燻辣椒莫爾頓海鹽 夏威夷黑鹽

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Share Main Course 分享主菜

32oz Roasted Half-Chicken

32oz 爐烤脆皮半雞

\$1,280

Roasted Gui Ding Half-Chicken, Garlic Rosemary Fries, Salad Sticks, Lemon
爐烤桂丁土雞 香蒜迷迭香薯條 沙拉棒 檸檬

16oz St. Louis Roasted Pork Ribs

16OZ 美國聖路易碳烤豬肋排

\$1,480

French Fries, BBQ Sauce, Garden Salad, Italian Pita Bread
薯條 BBQ 醬 水耕綜合生菜 義大利口袋麵包

32oz American Signature Bone-In Short Ribs

32oz 美國招牌帶骨牛小排

\$2,480

Chef's Special Gravy, Japanese Style Teriyaki Sauce, Special Cajun Spices,
Fried Garlic Flakes
主廚特製肉汁 日式照燒蜜汁 特製肯瓊粉 酥炸蒜片

Toscana Seafood Stew with Grilled Shrimp

托斯卡納風味番茄燉海鮮炭烤海大蝦

\$2,980

Banded Shrimp, Scallops, Fresh Fish of The Day, Whole Shell Mussels,
Fresh Neritic Squid, Sun-Dried Tomatoes, Italian Mix Olives
海大蝦 干貝 當日鮮魚 全殼淡菜 新鮮透抽 風乾番茄 義大利綜合橄欖

Additional Price For Side Dishes 另加價配菜

Mashed Potato

絲絨馬鈴薯泥

\$180

Grilled Asparagus

炭烤蘆筍

\$180

Sautéed Mushrooms with Butter

奶油炒野菇

\$180

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Joyful Dolci Pâtisserie 甜點

Coconut Meringue with Strawberry Ice Cream

椰子蛋白餅佐草莓冰淇淋

\$280

Coconut Meringue, Berry Jam, Strawberry Ice Cream, Peach Jam, Popping Candy, Raspberry Cream

椰子蛋白餅 莓果醬 草莓冰淇淋 白桃餡 跳跳糖 覆盆子奶油

Tiramisu

提拉米蘇

\$280

Mascarpone Cheese, Coffee Sauce, Finger Biscuits, Coffee Cream, Brandy, Cointreau

瑪斯卡邦乳酪 自製咖啡醬 手指餅乾 咖啡奶油 白蘭地 君度橙酒

Blueberry Cheese Cake

藍莓起司蛋糕

\$280

Blueberry Cheesecake, Blueberry Cheese Mousse, Triple Berry

藍莓起司蛋糕 藍莓起司慕斯 綜合莓果

Almond & Hazelnut Mille-Feuille

榛果杏仁千層酥

\$280

Hazelnut Almond Praliné, Mille-Feuille, Caramel sauce

榛果杏仁醬,手桿千層酥,焦糖醬

Black Sesame and Vanilla Puff

黑芝麻香草泡芙

\$280

Sesame Cream, Vanilla Cream, Chocolate Puff

黑芝麻奶油,香草奶油,巧克力脆皮泡芙

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四人經典分享餐

MENU

Appetizers 前菜

Tomato and Vegetable Stew With Italian Bolognese Cheese Aranchini
嫵嫵的蕃茄燉時蔬搭義式炸飯糰(4 顆)

Salad 沙拉

Grilled Caesar Salad
炭烤凱薩沙拉

Soup 湯品

Chef's Daily Soup
主廚推薦例湯

Classic Pasta Series 經典義大利麵系列

Classic Braised Beef Cheek and Spaghetti Bolognese
經典燉牛頰 肉醬義大利麵

Main Course 主菜

16oz St. Louis Roasted Pork Ribs
16oz 美國聖路易碳烤豬肋排

OR

32oz Roasted Half-Chicken
32oz 爐烤半雞

Dessert 甜點

Daily Dessert
主廚特製甜點

Freshly Brewed Coffee or Tea
現煮咖啡或茶品

NT\$3,980+10%服務費



四人主廚饗宴

MENU

Appetizers 前菜

Brittany Moules Marinières
布列塔尼白酒淡菜

Salad 沙拉

Sicilian Salad with Grilled Zucchini and Feta Cheese
西西里烤櫛瓜乳酪沙拉

Soup 湯品

Chef's Daily Soup
主廚推薦例湯

Classic Pasta Series 經典義大利麵系列

Spaghetti Alla Puttanesca
煙花女海鮮酸辣義大利麵

Main Course 主菜

32oz American Signature Sous Vide Bone-in Short Rib
32oz 美國招牌帶骨低溫烹調牛小排

OR

Tuscan Seafood Stew With Grilled Banded Shrimp
托斯卡納風味番茄燉海鮮炭烤海大蝦

Dessert 甜點

Daily Dessert
主廚特製甜點

Freshly Brewed Coffee or Tea
現煮咖啡或茶品

NT\$4,980+10%服務費