



Salad

Mimosa 爐烤蔬菜沙拉佐羅勒香草醬 Grilled Vegetables / Zucchini / Mimosa Flavor / Basil Aioli	360
季節水果芝麻葉沙拉與 Ricotta 起司 Seasonal Fruits Arugula Salad / Ricotta Cheese	420
布拉塔起司與彩色番茄沙拉 Burrata Cheese / Pesto / Tomato / Croutons	380

Appetizer

炭烤麵包與布拉塔起司、糖漬培根、自製番茄果醬 Bruschetta / Burrata Cheese / Tomato Jam / Candied Bacon	300
義式生牛肉片佐黑蒜醬 Beef Carpaccio / Black Garlic Aioli	520
番茄燉牛肚與牛舌佐綠莎莎醬 Trippa alla Romana / Salsa Verde	380
爐烤海虎蝦佐蝦醬 Grilled Tiger Shrimp / Shrimp Sauce	520
松露醬脆薯條 French Fries / Truffle Aioli	280

Soup

今日例湯 Daily Soup	180
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Pasta & Risotto

波士頓龍蝦燉飯 Lobster Risotto	780
牛肝蕈與鮮菇燉飯 Porcini Mushroom Risotto	460
自製義式培根奶油寬帶麵與溫泉蛋 Pancetta / Pappardelle / Cream Sauce / Poached Egg	450
羅勒鮮菇貓耳朵麵 Orecchiette / Pesto / Mushroom / Ricotta	420
手工肉醬大水管麵 Bolognese / Rigatoni / Ricotta	420

Oven & Grill

煎烤戰斧豬排26盎司佐香料綠奶油風味 Grilled Tomahawk Pork Chop 26 oz / Pesto Butter	1,880
托斯卡尼式烤半雞 Herb Rubbed Roasted Chicken / Seasonal Vegetables	780
爐烤波士頓活龍蝦 Grilled Boston Lobster	1,800
爐烤F1日本和牛紐約客牛排6盎司/16盎司 Grilled F1 Japanese Wagyu New York Strip 6 oz / 16 oz	1,780 / 4,680
爐烤頂級美國肋眼牛排16盎司 Grilled Prime U.S. Ribeye 16 oz	2,880

Pot & Pan

松露楓糖豬排 Pan-fried Pork Chop / Truffled Maple Sauce	780
羅馬風燉小牛膝 Osso Buco	1,180
瘋狂之水燉煮海鮮與海虎蝦 Acqua Pazza / Tiger Prawn	980

Dessert

巧克力熔岩蛋糕與香草冰淇淋 Chocolate Molten Cake / Vanilla Flavored Ice Cream	300
提拉米蘇與咖啡冰淇淋 Tiramisu / Coffee Flavored Ice Cream	280
綜合冰淇淋 (咖啡、香草、草莓各一球) Ice Cream (Coffee / Vanilla / Strawberry)	220
義式香草焦糖布丁 Creme Caramel	220

每位凡點選主餐或飯麵品項，即可加價 **NT\$200** 享季節沙拉、每日例湯、美式咖啡或馨香茶各一份 (平日中午限定) / 餐廳最低消費為每位 NT\$800 (每位加價升等套餐者不另計低消) / 餐廳僅提供氣泡水及薄荷草本水，每人酌收水資 NT\$80 / 以上價格需加收 10% 服務費 / 酒水服務費每瓶酌收 NT\$600。

◆ 牛原料產地 | 牛舌-紐西蘭、澳洲 / 牛肚及小牛膝-澳洲 / 肉醬-美國、紐西蘭、澳洲 / 紐約客-日本 / 其他牛肉製品-美國

◆ 豬原料產地 | 培根-西班牙 / 其他豬肉製品-台灣

Order an entrée, Risotto or Pasta, add Seasonal Salad, Daily Soup, Coffee or Tea for only NT\$200. (Weekday lunch only) / The minimum charge at the restaurant is NT\$800 per person. (No minimum charge will be required if guests upgrade the meal set) / We serve only Sparkling & Herbal Water at NT\$80 per person. / All prices are subject to 10% service charge. / Corkage fee NT\$600 per bottle. / Beef origin: Beef tongue - New Zealand or Australia / Beef tripe & Osso buco - Australia / Bolognese sauce - U.S. or New Zealand or Australia / Strip steak - Japan / Other meals beef products - U.S. / Pork origin: Bacon - Spain / Other meals pork products - Taiwan