

# A LA CARTE

單  
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## STARTER / 前菜

嫩煎路奇鴨肝 馬告 / 蘋果薄片 Searred Rougié Foie Gras, Litsea Cubeba, Apple Sliced	820	北海道干貝 醃檸指西瓜 / 香橙醬 Hokkaido Scallop, Pickled Cucamelon, Orange Sauce	680
軟殼蟹 蘋果西芹沙拉 / 酸豆細香蔥醬 Deep Fried Soft Shell Crab, Apple and Celery Salad, Gribiche Sauce	520	章魚 香辣洋芋 / 紫高麗汁 Octopus, Patatas Bravas, Red Cabbage Sauce	520
海膽奶酪 鮭魚卵 / 鹽醃黃瓜 Uni Soymilk Panna Cotta, Salmon Roe, Pickled Cucumber	520	核桃木燻鮭魚 西谷米脆餅 / 酸奶 Walnut Wood Smoked Salmon, Tapioca Cracker, Sour Cream	480
烤甜菜 烤胡蘿蔔 / 法式白乳酪醬 Roasted Beetroot, Roasted Carrot, Fromage Blanc Sauce	360	進口新鮮生蠔 雞尾酒醬 / 檸檬 Fresh Oyster, Cocktail Sauce, Lemon	單顆 280

## SOUP / 湯品

烘烤南瓜濃湯 鴨胸 / 蝦夷蔥 Roasted Pumpkin Soup, Duck Breast, Chive	300	腰果洋芋濃湯 烤紅蔥頭 / 自家栽種新鮮香料 Cashew and Patato Soup, Roasted Shallot, Home Grow Herbs	300
野菇濃湯 杏仁 / 香蒜脆麵包 Wild Mushroom Soup, Roasted Almond, Garlic Crouton	300	焗烤起司洋蔥湯 艾曼托乳酪 / 帕馬森乳酪 Onion Soup, Emmental Cheese, Parmesan Cheese	300

## SALAD / 沙拉

蜜漬大黃根 時令鮮蔬 / 白巴薩米克檸檬油醋 Candied Rhubarb, Seasonal Lettuce, White Balsamic Vinaigrette	450	蘆筍 四季豆 / 葡萄柚 Asparagus, Green Beans, Grape Fruit	450
賽拉諾火腿 西瓜 / 菲達乳酪 Serrano Ham, Watermelon, Feta Cheese	450	水波蛋 嫩葉高莖 / 松露油醋 Poached Egg, Baby Lettuce, Truffle Vinaigrette	450

## DESSERT / 甜點

法式薄餅舒芙蕾 八角焦化柳橙糖漿 / 蜜橘片 Crêpe Soufflé, Star Anise and Caramelized Orange Syrup, Candied Orange	380	法式烤布蕾 鮮莓果 / 薄荷 Crème Brulee, Fresh Berries, Mint	380
焦糖鳳梨 檸檬香茅薑味糖汁 / 椰子雪酪 Caramelized Pineapple, Lemongrass Ginger Syrup, Coconut Sorbet	380	主廚冰淇淋 堅果碎 / 黑糖脆片 Chef Homemade Ice Cream, Nut Topping, Brown Sugar Tuile	380
季節鮮果 羅勒冰沙 / 跳跳糖 Seasonal Fruit, Basil Granita, Pop Rocks	380		

## MAINS / 主菜

美國達堡亞牧場濕式熟成45天紐約客牛排 U.S. Double R Ranch Wet Aged 45 Days New York Strip Steak	6oz	1050
美國杉河農場濕式熟成30天冷藏菲力牛排 U.S. Cedar River Farm Wet Aged 30 Days Prime Fillet Mignon	6oz	1980
美國達堡亞牧場濕式熟成50天無骨牛小排 U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak	6oz	1800
美國達堡亞牧場濕式熟成30天上蓋肉牛排 U.S. Double R Ranch Wet Aged 30 Days Top Cap Steak	6oz	2000
荷蘭范德利農場帶骨小牛肋眼牛排 Holland Van Drie Farm Bone-in Veal Rib Eye Steak	12oz 16oz	2080 2680
美國杉河農場濕式熟成50天肋眼牛排 U.S. Cedar River Farm Wet Aged 50 Days Natural Prime Rib Eye Steak	12oz 16oz	2680 3300
美國黑腳谷乾式熟成21天肋眼牛排 U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak	12oz 16oz	3850 4900
美國濕式熟成45天極黑神戶肋眼牛排 Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak	12oz 16oz	4800 5900

燒烤紐西蘭嫩羊排 普羅旺斯燉蔬菜 / 肉汁 Grilled New Zealand Lamb, Provençal Vegetable Stewed, Gravy	1450	龍蝦 焦糖白花椰菜 / 奶油龍蝦醬 (每日限量) Lobster, Caramelized Cauliflower, Creamy Bisque Sauce (Limited Daily)	1700
七星潭定置漁場現捕野生海魚 檸檬詩羅蛋黃醬 / 燉煮西芹 Wild Fish Caught from Malongayangay, Lemon Dill Aioli, Boiled Celery	1350	船釣脆鱗馬頭魚 海鮮高湯 / 烤椰瓜 Crispy Scales Amadai, Lemongrass Fish Stock, Grilled Courgette	1280
燒烤蓮貞豬肋排 焦糖蘋果 / 洋蔥泥 BBQ Pork Ribs, Caramelized Apple, Onion Puree	1080	桂丁雞 牛肝菌菇惹仁燉飯 / 綠胡椒醬 Roasted Chicken Breast, Porcini Mushroom Barley Risotto, Green Pepper Corn Sauce	880
義大利肉醬麵 Spaghetti with Meat Sauce	550		

## SIDE DISH / 配菜

奶油香蒜野菜 Stir Fried Potherb	220	洋芋泥 Mashed Potato	220
燻烤青花菜 Oven Roasted Broccoli	220	辣味奶油玉米 Jalapeno Creamed Corn	260
焗烤菠菜 Spinach au Gratin	260	自家栽種香料炒野菇 Sautéed Mushroom with Herbs	260
燻烤甜椒洋蔥 Roasted Sweet Peppers and Onion	260		



Menu is based in NTS  
上列價格均以新台幣計算

A 10% Service Charge Will Be Added  
上列價格均另加10%服務費

Corkage fee of NT\$600 will be charged to Guest  
bringing outside liquor  
貴賓自備酒水，每瓶酌收開酒服務費NT\$600元

Green Earth  
珍愛地球 - 本紙採用環保紙材 07.2018

Menu is based in NTS  
上列價格均以新台幣計算

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Green Earth  
珍愛地球 - 本紙採用環保紙材 07.2018

# SET LUNCH 套餐

## STARTER / 前菜

前菜八擇二  
Choice of Two Courses

水波蛋  
嫩葉萵苣 / 松露油醋  
Poached Egg, Baby Lettuce,  
Truffle Vinaigrette

蜜漬大黃根  
時令鮮蔬 / 白巴薩米克檸檬油醋  
Candied Rhubarb, Seasonal Lettuce,  
White Balsamic Vinaigrette

軟殼蟹  
蔬果西芹沙拉 / 酸豆細香蔥醬  
Deep Fried Soft Shell Crab,  
Apple and Celery Salad,  
Gribiche Sauce

章魚  
香辣洋芋 / 紫高麗汁  
Octopus, Patatas Bravas,  
Red Cabbage Sauce

蘆筍  
四季豆 / 葡萄柚  
Asparagus, Green Beans,  
Grape Fruit

經典凱撒沙拉  
酥脆培根 / 現刨帕瑪森起司片  
Caesar Salad, Crispy Bacon,  
Parmesan Cheese

核桃木燻鮭魚  
西谷米脆餅 / 酸奶  
Walnut Wood Smoked Salmon,  
Tapioca Cracker, Sour Cream

主廚每日精選湯品  
Chef Special Daily Soup

## DESSERT · DRINKS

甜點 · 飲料

主廚特製甜點盤  
DESSERT PLATTER

現煮研磨咖啡或茶  
FRESHLY BREWED COFFEE OR TEA

## MAINS / 主菜

高溫燒烤牛排  
Grill Steak

美國達堡亞牧場濕式熟成45天紐約客牛排 6oz 1300  
U.S. Double R Ranch Wet Aged 45 Days New York Strip Steak

美國達堡亞牧場濕式熟成30天上蓋肉牛排 4oz 1680  
6oz 2350  
U.S. Double R Ranch Wet Aged 30 Days Top Cap Steak

美國杉河農場濕式熟成30天菲力牛排(可加鴨肝需加價\$350) 4oz 1580  
6oz 2180  
U.S. Cedar River Farm Wet Aged 30 Days Prime Fillet Mignon  
(add duck foie gras \$350 supplement)

美國達堡亞牧場濕式熟成50天無骨牛小排 4oz 1380  
6oz 2050  
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak

荷蘭范德利農場帶骨小牛肋眼牛排(2人份) 12oz 2500  
16oz 3200  
Holland Van Drie Farm Bone-in Veal Rib Eye Steak (for 2)

美國杉河農場濕式熟成50天肋眼牛排(2人份) 12oz 3200  
16oz 3800  
U.S. Cedar River Farm Wet Aged 50 Days Rib Eye Steak (for 2)

美國黑腳谷乾式熟成21天肋眼牛排(2人份) 12oz 4500  
16oz 5500  
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak (for 2)

美國濕式熟成45天極黑神戶肋眼牛排(2人份) 12oz 5500  
16oz 6500  
Snake River Farm Gold Level US Kobe Wet Aged 45 Days Rib Eye Steak (for 2)

七星潭定置漁場現捕野生海魚 1600  
檸檬蒜蓉蛋黃醬 / 燉煮西芹  
Wild Fish Caught from Malongayangay,  
Lemon Dill Aioli, Boiled Celery

船釣脆鱗馬頭魚 1600  
海鮮高湯 / 烤椰瓜  
Crispy Scales Amadai,  
Lemongrass Fish Stock,  
Grilled Courgette

燒烤運貞豬肋排 1200  
焦糖蘋果 / 洋葱泥  
BBQ Pork Ribs,  
Caramelized Apple,  
Onion Puree

桂丁雞 980  
牛肝菌菇蔥仁燉飯 / 綠胡椒醬  
Roasted Chicken Breast,  
Porcini Mushroom Barley Risotto,  
Green Pepper Corn Sauce



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## STARTER / 前菜

嫩煎路奇鴨肝 馬告 / 蘋果薄片 Searred Rougié Foie Gras, Litsea Cubeba, Apple Sliced	820	北海道干貝 醃檸檬西瓜 / 香橙醬 Hokkaido Scallop, Pickled Cucamelon, Orange Sauce	680
軟殼蟹 蘋果西芹沙拉 / 酸豆細香蔥醬 Deep Fried Soft Shell Crab, Apple and Celery Salad, Gribiche Sauce	520	章魚 香辣洋芋 / 紫高麗汁 Octopus, Patatas Bravas, Red Cabbage Sauce	520
海膽奶酪 鮭魚卵 / 鹽醃黃瓜 Uni Soymilk Panna Cotta, Salmon Roe, Pickled Cucumber	520	核桃木燻鮭魚 西谷米脆餅 / 酸奶 Walnut Wood Smoked Salmon, Tapioca Cracker, Sour Cream	480
烤甜菜 烤胡蘿蔔 / 法式白乳酪醬 Roasted Beetroot, Roasted Carrot, Fromage Blanc Sauce	360	進口新鮮生蠔 雞尾酒醬 / 檸檬 Fresh Oyster, Cocktail Sauce, Lemon	單顆 280

## SOUP / 湯品

烘烤南瓜濃湯 鴨胸 / 蝦夷蔥 Roasted Pumpkin Soup, Duck Breast, Chive	300	腰果洋芋濃湯 烤紅蔥頭 / 自家栽種新鮮香料 Cashew and Patato Soup, Roasted Shallot, Home Grow Herbs	300
野菇濃湯 杏仁 / 香蒜脆麵包 Wild Mushroom Soup, Roasted Almond, Garlic Crouton	300	焗烤起司洋蔥湯 艾曼托乳酪 / 帕馬森乳酪 Onion Soup, Emmental Cheese, Parmesan Cheese	300

## SALAD / 沙拉

蜜漬大黃根 時令鮮蔬 / 白巴薩米克檸檬油醋 Candied Rhubarb, Seasonal Lettuce, White Balsamic Vinaigrette	450	蘆筍 四季豆 / 葡萄柚 Asparagus, Green Beans, Grape Fruit	450
賽拉諾火腿 西瓜 / 菲達乳酪 Serrano Ham, Watermelon, Feta Cheese	450	水波蛋 嫩葉高苔 / 松露油醋 Poached Egg, Baby Lettuce, Truffle Vinaigrette	450

## DESSERT / 甜點

法式薄餅舒芙蕾 八角焦化柳橙糖漿 / 蜜橘片 Crêpe Soufflé, Star Anise and Caramelized Orange Syrup, Candied Orange	380	法式烤布蕾 鮮莓果 / 薄荷 Crème Brulee, Fresh Berries, Mint	380
焦糖鳳梨 檸檬香茅薑味糖汁 / 椰子雪酪 Caramelized Pineapple, Lemongrass Ginger Syrup, Coconut Sorbet	380	主廚冰淇淋 堅果碎 / 黑糖脆片 Chef Homemade Ice Cream, Nut Topping, Brown Sugar Tuile	380
季節鮮果 羅勒冰沙 / 跳跳糖 Seasonal Fruit, Basil Granita, Pop Rocks	380		

## MAINS / 主菜

美國達堡亞牧場濕式熟成45天紐約客牛排 U.S. Double R Ranch Wet Aged 45 Days New York Strip Steak	6oz	1050
美國杉河農場濕式熟成30天冷藏菲力牛排 U.S. Cedar River Farm Wet Aged 30 Days Prime Fillet Mignon	6oz	1980
美國達堡亞牧場濕式熟成50天無骨牛小排 U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak	6oz	1800
美國達堡亞牧場濕式熟成30天上蓋肉牛排 U.S. Double R Ranch Wet Aged 30 Days Top Cap Steak	6oz	2000
荷蘭范德利農場帶骨小牛肋眼牛排 Holland Van Drie Farm Bone-in Veal Rib Eye Steak	12oz 16oz	2080 2680
美國杉河農場濕式熟成50天肋眼牛排 U.S. Cedar River Farm Wet Aged 50 Days Natural Prime Rib Eye Steak	12oz 16oz	2680 3300

美國黑腳谷乾式熟成21天肋眼牛排 U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak	12oz 16oz	3850 4900
美國濕式熟成45天極黑神戶肋眼牛排 Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak	12oz 16oz	4800 5900

燒烤紐西蘭嫩羊排 普羅旺斯燉蔬菜 / 肉汁 Grilled New Zealand Lamb, Provençal Vegetable Stewed, Gravy	1450	龍蝦 焦糖白花椰菜 / 奶油龍蝦醬 (每日限量) Lobster, Caramelized Cauliflower, Creamy Bisque Sauce (Limited Daily)	1700
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七星潭定置漁場現捕野生海魚 檸檬詩羅蛋黃醬 / 燉煮西芹 Wild Fish Caught from Malongayangay, Lemon Dill Aioli, Boiled Celery	1350	船釣脆鱗馬頭魚 海鮮高湯 / 烤椰瓜 Crispy Scales Amadai, Lemongrass Fish Stock, Grilled Courgette	1280
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燒烤運貞豬肋排 焦糖蘋果 / 洋蔥泥 BBQ Pork Ribs, Caramelized Apple, Onion Puree	1080	桂丁雞 牛肝菌菇惹仁燉飯 / 綠胡椒醬 Roasted Chicken Breast, Porcini Mushroom Barley Risotto, Green Pepper Corn Sauce	880
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義大利肉醬麵 Spaghetti with Meat Sauce	550		
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## SIDE DISH / 配菜

奶油香蒜野菜 Stir Fried Potherb	220	洋芋泥 Mashed Potato	220
燻烤青花菜 Oven Roasted Broccoli	220	辣味奶油玉米 Jalapeño Creamed Corn	260
焗烤菠菜 Spinach au Gratin	260	自家栽種香料炒野菇 Sautéed Mushroom with Herbs	260
燻烤甜椒洋蔥 Roasted Sweet Peppers and Onion	260		



# SET DINNER

## 套餐



### STARTER / 前菜

**軟殼蟹**  
蘋果西芹沙拉 / 酸豆細香蔥醬  
Deep Fried Soft Shell Crab,  
Apple and Celery Salad, Gribiche Sauce

**章魚**  
香辣洋芋 / 紫高麗汁  
Octopus, Patatas Bravas,  
Red Cabbage Sauce

**核桃不燻鮭魚**  
西谷米脆餅 / 酸奶  
Walnut Wood Smoked Salmon,  
Tapioca Cracker, Sour Cream

**烤甜菜**  
烤胡蘿蔔 / 法式白乳酪醬  
Roasted Beetroot, Roasted Carrot,  
Fromage Blanc Sauce

### SOUP / 湯品

**烘烤南瓜濃湯**  
鴨胸 / 蝦夷蔥  
Roasted Pumpkin Soup,  
Duck Breast, Chive

**野菇濃湯**  
杏仁 / 香蒜脆麵包  
Wild Mushroom Soup, Roasted  
Almond, Garlic Crouton

### SALAD / 沙拉

**蜜漬大黃根**  
時令鮮蔬 / 白巴羅米克檸檬油醋  
Candied Rhubarb, Seasonal Lettuce,  
White Balsamic Vinaigrette

**蘆筍**  
四季豆 / 葡萄柚  
Asparagus, Green Beans,  
Grape Fruit

### DESSERT / 甜點

**法式薄餅舒芙蕾**  
八角焦化柳橙糖漿 / 蜜橘片  
Crêpe Soufflé, Star Anise and Caramelized  
Orange Syrup, Candied Orange

**法式烤布蕾**  
鮮莓果 / 薄荷  
Crème Brûlée,  
Fresh Berries, Mint

**季節鮮果**  
羅勒冰沙 / 跳跳糖  
Seasonal Fruit, Basil Granita,  
Pop Rocks

**北海道干貝**  
醃梅指西瓜 / 香橙醬  
Hokkaido Scallop, Pickled Cucamelon,  
Orange Sauce

**嫩煎路奇鴨肝**  
馬告 / 蘋果薄片 (需加價\$ 300)  
Seared Rougié Foie Gras, Litsea Cubea,  
Apple Sliced (add \$ 300)

**海膽奶酪**  
鮭魚卵 / 鹽醃黃瓜  
Uni Soymilk Panna Cotta,  
Salmon Roe, Pickled Cucumber

**進口新鮮生蠔**  
雞尾酒醬 / 檸檬  
Fresh Oyster, Cocktail Sauce,  
Lemon

**腰果洋芋濃湯**  
烤紅蔥頭 / 自家栽種新鮮香料  
Cashew and Potato Soup, Roasted  
Shallot, Home Grow Herbs

**焗烤起司洋蔥湯**  
艾曼托乳酪 / 帕馬森乳酪  
Onion Soup, Emmental Cheese,  
Parmesan Cheese

**賽拉諾火腿**  
西瓜 / 菲達乳酪  
Serrano Ham, Watermelon,  
Feta Cheese

**水波蛋**  
嫩葉高莖 / 松露油醋  
Poached Egg, Baby Lettuce,  
Truffle Vinaigrette

**焦糖鳳梨**  
檸檬香茅薑味糖汁 / 椰子雪酪  
Caramelized Pineapple, Lemongrass  
Ginger Syrup, Coconut Sorbet

**主廚冰淇淋**  
堅果碎 / 焦糖脆片  
Chef Homemade Ice Cream,  
Nut Topping, Brown Sugar Tuile

### MAINS / 主菜

#### 高溫燒烤牛排

Grill Steak

美國達堡亞牧場濕式熟成45天紐約客牛排 6oz 1590  
U.S. Double R Ranch Wet Aged 45 Days New York Strip Steak

美國達堡亞牧場濕式熟成30天上蓋肉牛排 4oz 1980  
U.S. Double R Ranch Wet Aged 30 Days Top Cap Steak 6oz 2650

美國杉河農場濕式熟成30天冷藏菲力牛排 4oz 1880  
U.S. Cedar River Farm Wet Aged 30 Days Prime Fillet Mignon 6oz 2550

美國達堡亞牧場濕式熟成50天無骨牛小排 4oz 1680  
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak 6oz 2350

荷蘭范德利農場帶骨小牛肋眼牛排 12oz (for1) 2500  
Holland Van Drie Farm Bone-in Veal Rib Eye Steak 12oz (for2) 3000  
16oz (for2) 3850

美國杉河農場濕式熟成50天肋眼牛排 12oz (for1) 3000  
U.S. Cedar River Farm Wet Aged 50 Days Rib Eye Steak 12oz (for2) 3600  
16oz (for2) 4600

美國黑腳谷乾式熟成21天肋眼牛排 12oz (for1) 4300  
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak 12oz (for2) 4900  
16oz (for2) 5900

美國濕式熟成45天極黑神戶肋眼牛排 12oz (for1) 5300  
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days 12oz (for2) 5900  
Rib Eye Steak 16oz (for2) 6900

燒烤紐西蘭嫩羊排 1980 龍蝦 2200  
普羅旺斯燉蔬菜 / 肉汁 焦糖白花椰菜 / 奶油龍蝦醬 (每日限量)  
Grilled New Zealand Lamb, Provençal Lobster, Caramelized Cauliflower,  
Vegetable Stewed, Gravy Creamy Bisque Sauce (Limited Daily)

七星潭定置漁場現捕野生海魚 1980 船釣脆鱗馬頭魚 1980  
檸檬時蔬蛋黃醬 / 燉煮西芹 海鮮高湯 / 烤蕃瓜  
Wild Fish Caught from Malongayangay, Crispy Scales Amasai, Lemongrass  
Lemon Dill Aioli, Boiled Celery Fish Stock, Grilled Courgette

燒烤運貞豬肋排 1590 桂丁雞 1290  
焦糖蘋果 / 洋蔥泥 牛肝菌菇薏仁燉飯 / 綠胡椒醬  
BBQ Pork Ribs, Caramelized Apple, Roasted Chicken Breast,  
Onion Puree Porcini Mushroom Barley Risotto,  
Green Pepper Corn Sauce

