

四季豐禾萬物茲長，我們抱著感恩與喜悅的心
將這片土地孕育的美好，透過料理與您分享



嚴選天然高品質食材
手揉烘烤出傳統歐式經典美味

人氣手工麵包

奶油布里歐、亞麻籽螺旋丹麥、有機洛神花
鹽之花抹茶、法式餐包、養生紅藜麥、全麥蔓越莓，等等...

特選 & 特製佐醬

紐西蘭無鹽奶油、特級冷壓初榨橄欖油
新鮮青豆醬、鯷魚黑橄欖醬

SET LUNCH | 套餐

STARTER / 前菜

前菜八擇二 Choice of Two Courses

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

炙烤花椰菜

賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

屏東鶺鴒

煙燻茄子泥 / 剝皮辣椒慕斯
Pingtung Quail,
Smoked Eggplant Puree, Pickled Peeled Chilli

四季豆

燻鮭魚 / 優格
Green Beans,
Smoked Salmon, Yogurt

東北角透抽

醃漬燈籠椒 / 鮭魚卵
Northeast Corner Neritic Squid,
Marinated Bell Pepper, Salmon Roe

牛肚蔬菜清湯

酸奶 / 羅勒青醬
Tripe Busecca Soup,
Sour Cream, Basil Pesto

甜菜

布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

主廚每日精選湯品

Chef Special Daily Soup

DESSERT · DRINKS

甜點 · 飲料

現煮研磨咖啡或茶

FRESHLY BREWED COFFEE OR TEA

MAINS / 主菜

高溫燒烤牛排

Grill Steak

美國濕式熟成45天極黑和牛肋眼牛排 12oz (for2) 6400
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak 16oz (for2) 7400

美國黑腳谷乾式熟成21天肋眼牛排 12oz (for2) 5300
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak 16oz (for2) 6300

美國達科他牧場濕式熟成50天肋眼牛排 12oz (for2) 4500
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak 16oz (for2) 5200

美國達科他牧場濕式熟成30天冷藏菲力牛排 4oz 2380
(可加根島蝦 需加價\$250) 6oz 2680
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon
(add black tiger shrimp \$250 supplement)

美國達科他牧場濕式熟成30天上蓋肉牛排 4oz 1980
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak 6oz 2680

美國達堡亞牧場濕式熟成50天無骨牛小排 4oz 2180
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak 6oz 2650

美國達科他牧場濕式熟成45天紐約客牛排 6oz 1680
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak 8oz 2100

威靈頓牛排 4oz 2680
Beef Wellington

東部定置漁場現捕野生魚 1980
櫻花蝦飯 / 昆布汁
Wild Fish Caught from East Coast,
Sakura Shrimps Seasoned Rice, Dashi

波士頓龍蝦 2540
米型麵 / 薩丁尼亞烤餅 (每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

燒烤花蓮蓮貞豬肋排 1680
炙烤關廟鳳梨 / 炸芝麻葉
BBQ Pork Ribs,
Pineapple, Deep Fried Arugula

紐西蘭嫩羊排 2100
過貓 / 台東黑米
Grilled New Zealand Lamb,
Vegetable Fern, Black Rice

脆皮櫻桃鴨胸 1650
姬松茸 / 紅蘿蔔泥
Crispy Cherry Duck Breast,
Blaze Mushroom, Carrot Puree

A LA CARTE

單點

STARTER / 前菜

日本北海道干貝 芥末酸奶慕斯 / 柑橘醃醬 Hokkaido Scallop, Horseradish and Sour Cream Mousse, Ceviche	680	東北角透抽 醃漬燈籠椒 / 鮭魚卵 Northeast Corner Neritic Squid, Marinated Bell Pepper, Salmon Roe	580
龜山島胭脂蝦 紅咖哩凍 / 香菜醬 Red Shrimp, Red Curry Jelly, Coriander Sauce	680	甜菜 布拉塔起司 / 自製穀物 Beet, Burrata Cheese, Homemade Granola	580
屏東鶺鴒 煙燻茄子泥 / 剝皮辣椒慕斯 Pingtung Quail, Smoked Eggplant Puree, Pickled Peeled Chilli	580	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
油封青殼鮑魚 波特菇 / 八里綠竹筍 Confit Abalone, Portobello Mushroom, Bamboo Shoot	820	進口新鮮生蠔 雞尾酒醬 / 檸檬 Fresh Oyster, Cocktail Sauce, Lemon	單顆 380

SOUP / 湯品

牛肚蔬菜清湯 酸奶 / 羅勒青醬 Tripe Busecca Soup, Sour Cream, Basil Pesto	350	蘋果洋蔥湯 西芹 / 起士餅 Apple and Onion Soup, Celery, Cheese Crispy	300
羽衣甘藍冷湯 番茄沙沙 / 法國薄脆片 Kale Cold Soup, Tomato Salsa, Baguette Crispy	300	龍蝦濃湯 香煎根島蝦 / 皺葉甘藍 Lobster Soup, Black Tiger Shrimp, Savoy Cabbage	520

SALAD / 沙拉

雲林有機生菜 長濱鄉無毒蝦 / 醋漬小洋蔥 Yunlin Organic Green, Changbin Township Shrimps, Pickled Baby Onion	550	四季豆 燻鮭魚 / 優格 Green Beans, Smoked Salmon, Yogurt	450
炙烤花椰菜 賽拉諾火腿 / 帕馬森起士 Grilled Broccoli, Serrano Ham, Parmesan Cheese	450	里昂沙拉 低溫水波蛋 / 黃皮小洋芋 Lyonnaise Salad, Poached Egg, Baby Yellow Potato	450

DESSERT / 甜點

蜂蜜奶酪 荔枝冰沙 / 玫瑰天竺葵覆盆子冰茶 Honey Panna Cotta, Lychee Granita, Rose Geranium and Raspberry Tea	380	榛果巴瑞脆餅 水果凍 / 檸檬白巧慕斯 Hazelnut Paillete Feuilletine Cookies, Fruit Jelly, Lemon White Chocolate Mousse	380
法式烤布蕾 鮮莓果 / 薄荷 Crème Brulee, Fresh Berries, Mint	380	主廚冰淇淋 堅果碎 / 果乾 Chef Homemade Ice Cream, Nut Topping, Dry Fruit	380
帕芙洛娃蛋糕 莫希多雞尾酒凍 / 開心果奶油 Pavlova, Mojito Jelly, Pistachio Cream	380		

MAINS / 主菜

美國濕式熟成45天極黑神戶肋眼牛排	12oz	5050
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak	16oz	6100
美國黑腳谷乾式熟成21天肋眼牛排	12oz	4250
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak	16oz	5300
美國達科他牧場濕式熟成50天肋眼牛排	12oz	3580
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak	16oz	4200
美國達科他牧場濕式熟成30天冷藏菲力牛排 (可加根島蝦 需加價\$250)	6oz	2280
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon (add black tiger shrimp \$250 supplement)		
美國達科他牧場濕式熟成30天上蓋肉牛排	6oz	2100
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak		
美國達堡亞牧場濕式熟成50天無骨牛小排	6oz	2200
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak		
美國達科他牧場濕式熟成45天紐約客牛排	6oz	1350
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak	8oz	1800

船釣立鱗燒馬頭魚 2080
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

東部定置漁場現捕野生魚 1650
櫻花蝦飯 / 昆布汁
Wild Fish Caught from East Coast,
Sakura Shrimps Seasoned Rice, Dashi

威靈頓牛排 4oz 2580
Beef Wellington

脆皮櫻桃鴨胸 1450
姬松茸 / 紅蘿蔔泥
Crispy Cherry Duck Breast,
Blaze Mushroom, Carrot Puree

波士頓龍蝦 1980
米型麵 / 薩丁尼亞烤餅(每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

燒烤花蓮蓮貞豬肋排 1450
炙烤關廟鳳梨 / 炸芝麻葉
BBQ Pork Ribs,
Pineapple, Deep Fried Arugula

紐西蘭嫩羊排 1650
過貓 / 台東黑米
Grilled New Zealand Lamb,
Vegetable Fern, Black Rice

義大利肉醬麵(美國熟成牛肉) 550
Spaghetti with Meat Sauce
(U.S. Aged Beef)

蒜香東北角透抽義大利墨魚麵 880
Squid Ink pasta with Northeast
Corner Neritic Squid and Garlic

SIDE DISH / 配菜

洋芋泥 280 Mashed Potato	焗烤菠菜 280 Spinach au Gratin
香料四季豆 280 Green Beans with Herbs	焗烤千層洋芋 280 Gratin Dauphinoise Potato
辣味奶油玉米 280 Jalapeño Creamed Corn	炸薯條佐松露美乃滋 280 French Fries With Truffle Sauce
自家栽種香料炒野菇 280 Sautéed Mushroom with Herbs	

DRINKS | 飲料

咖啡 · 茶 · 飲料

COFFEE · TEA · BEVERAGE

歐華經典摩卡咖啡
CAFÉ MOCHA

200

茉莉花茶
JASMINE TEA

180

義式卡布奇諾咖啡
CAPPUCCINO

190

洋甘菊茶
CHAMOMILE TEA

180

拿鐵咖啡
CAFÉ LATTE

190

冰咖啡/茶/巧克力
ICED COFFEE/ TEA/ CHOCOLATE

160

薄荷茶
PEPPERMINT TEA

180

歐式香濃咖啡
ESPRESSO COFFEE

160

伯爵茶
EARL GREY TEA

180

香醇咖啡/茶/巧克力
COFFEE / TEA / CHOCOLATE

160

COCKTAILS / 雞尾酒

蜜柚盃 (柚子)
Honey Yuzu Highball
(Yuzu Liqueur, Honey, Lemon Juice, Soda Water)

470

馬丁尼
Martini
(Gin, Martini Dry)

280

長島冰茶
LONG ISLAND ICED TEA
(Gin, Vodka, Rum, Tequila, Cointreau, Honey, Coke)

430

瑪格麗特
Margarita
(Tequila, Cointreau, Lemon Juice)

280

紅粉之戀 (紫蘇)
Pink Love (Shiso)
(Perilla Liqueur, Grapefruit Juice, Cranberry Juice, Tonic Water)

390

邁泰
Mai-Tai
(Rum, Disaronno, Cointreau, Pineapple Juice)

280

甜蜜之心 (草莓)
Sweet Heart (Strawberry)
(Rum, Strawberry Juice, Cranberry Juice, Pineapple Juice)

390

新加坡司令
Singapore Sling
(Gin, Cherrt Brandy, Benedictine, Cointreau, Pineapple Juice)

280

水蜜桃氣泡飲 (無酒精飲料)
PeachSquash (Mocktail)
(Peach Juice, Cranberry Juice, Pineapple Juice, Lemon Juice, Soda Water)

350

啤酒 · 不含酒精飲料

BEER & SOFT DRINKS

台灣啤酒 (瓶裝)
TAIWAN BEER (BOTTLE)

220

台灣啤酒 (罐裝)
TAIWAN BEER (CAN)

160

進口啤酒 (海尼根、可樂娜)
IMPORTED BEER
(HEINEKEN、CORONA)

220

罐裝果汁
CAN JUICE (GUAVA)

130

現榨新鮮果汁
(柳橙、檸檬、葡萄柚、西瓜)
FRESH JUICE
(ORANGE, LEMON, GRAPEFRUIT, WATERMELON)

220

不含酒精飲料
(雪碧、可樂、0卡可樂、薑味汽水、蘇打汽水、通寧汽水)
SOFT DRINKS
(SPRITE, COKE, COKE ZERO, GINGER ALE, SODA, TONIC)

120

含酒精飲料

ALCOHOLIC DRINKS

開胃酒，雪莉酒，波特酒
APERITIFS, SHERRY, PORT

240

龍舌蘭酒，琴酒，伏特加酒，蘭姆酒
TEQUILA, GIN, VODKA, RUM

240

蘇格蘭，美國波本，愛爾蘭
SCOTCH, BOURBON, IRISH

240

香甜酒，水果白蘭地
LIQUEUR, EAU DE VIE

250

干邑白蘭地 V.S.O.P
COGNAC V.S.O.P

320

干邑白蘭地 X.O
COGNAC X.O

430

皇家禮砲威士忌
ROYAL SALUTE WHISKY

430

蘇格蘭純麥威士忌
SINGLE MALT SCOTCH WHISKEY

340

四季豐禾萬物茲長，我們抱著感恩與喜悅的心
將這片土地孕育的美好，透過料理與您分享



嚴選天然高品質食材
手揉烘烤出傳統歐式經典美味

人氣手工麵包

奶油布里歐、亞麻籽螺旋丹麥、有機洛神花
鹽之花抹茶、法式餐包、養生紅藜麥、全麥蔓越莓，等等...

特選 & 特製佐醬

紐西蘭無鹽奶油、特級冷壓初榨橄欖油
新鮮青豆醬、鯷魚黑橄欖醬

SET DINNER

套餐

STARTER / 前菜

日本北海道干貝
芥末酸奶慕斯 / 柑橘醃醬
Hokkaido Scallop,
Horseradish and Sour Cream Mousse,
Ceviche

龜山島胭脂蝦
紅咖哩凍 / 香菜醬
Red Shrimp,
Red Curry Jelly, Coriander Sauce

屏東鶺鴒
煙燻茄子泥 / 剝皮辣椒慕斯
Pingtung Quail,
Smoked Eggplant Puree,
Pickled Peeled Chilli

油封青殼鮑魚
波特菇 / 八里綠竹筍(需加價\$420)
Confit Abalone,
Portobello Mushroom, Bamboo Shoot
(add \$420)

東北角透抽
醃漬燈籠椒 / 鮭魚卵
Northeast Corner Neritic Squid,
Marinated Bell Pepper, Salmon Roe

甜菜
布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

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

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

SOUP / 湯品

牛肚蔬菜清湯
酸奶 / 羅勒青醬
Tripe Busecca Soup,
Sour Cream, Basil Pesto

羽衣甘藍冷湯
番茄沙沙 / 法國薄脆片
Kale Cold Soup,
Tomato Salsa, Baguette Crispy

蘋果洋蔥湯
西芹 / 起士餅
Apple and Onion Soup,
Celery, Cheese Crispy

龍蝦濃湯
香煎根島蝦 / 皺葉甘藍(需加價\$250)
Lobster Soup,
Black Tiger Shrimp, Savoy Cabbage
(add \$250)

SALAD / 沙拉

雲林有機生菜
長濱鄉無毒蝦 / 醋漬小洋蔥
Yunlin Organic Green,
Changbin Township Shrimps,
Pickled Baby Onion

炙烤花椰菜
賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

四季豆
燻鮭魚 / 優格
Green Beans,
Smoked Salmon, Yogurt

里昂沙拉
低溫水波蛋 / 黃皮小洋芋
Lyonnaise Salad,
Poached Egg, Baby Yellow Potato

DESSERT / 甜點

蜂蜜奶酪
荔枝冰沙 / 玫瑰天竺葵覆盆子冰茶
Honey Panna Cotta,
Lychee Granita,
Rose Geranium and Raspberry Tea

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

帕芙洛娃蛋糕
莫希多雞尾酒凍 / 開心果奶油
Pavlova,
Mojito Jelly, Pistachio Cream

榛果巴瑞脆餅
水果凍 / 檸檬白巧慕斯
Hazelnut Paillete Feuilletine Cookies,
Fruit Jelly, Lemon White Chocolate Mousse

主廚冰淇淋
堅果碎 / 果乾
Chef Homemade Ice Cream,
Nut Topping, Dry Fruit



MAINS / 主菜

高溫燒烤牛排

Grill Steak

美國濕式熟成45天極黑和牛肋眼牛排	12oz (for1)	6300
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak	12oz (for2)	7000
	16oz (for2)	8000
美國黑腳谷乾式熟成21天肋眼牛排	12oz (for1)	5200
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak	12oz (for2)	5800
	16oz (for2)	6700
美國達科他牧場濕式熟成50天肋眼牛排	12oz (for1)	4500
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak	12oz (for2)	5000
	16oz (for2)	5800
美國達科他牧場濕式熟成30天冷藏菲力牛排 (可加根島蝦 需加價\$250)	4oz	2680
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon (add black tiger shrimp \$250 supplement)	6oz	3080
美國達科他牧場濕式熟成30天上蓋肉牛排	4oz	2380
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak	6oz	3050
美國達堡亞牧場濕式熟成50天無骨牛小排	4oz	2480
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak	6oz	2980
美國達科他牧場濕式熟成45天紐約客牛排	6oz	1980
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak	8oz	2400

威靈頓牛排 4oz 2980
Beef Wellington

東部定置漁場現捕野生魚 2250
櫻花蝦飯 / 昆布汁
Wild Fish Caught from East Coast,
Sakura Shrimps Seasoned Rice, Dashi

船釣立鱗燒馬頭魚 3000
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

脆皮櫻桃鴨胸 1980
姬松茸 / 紅蘿蔔泥
Crispy Cherry Duck Breast,
Blaze Mushroom, Carrot Puree

波士頓龍蝦 2890
米型麵 / 薩丁尼亞烤餅(每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

燒烤花蓮蓮貞豬肋排 1980
炙烤關廟鳳梨 / 炸芝麻葉
BBQ Pork Ribs,
Pineapple, Deep Fried Arugula

紐西蘭嫩羊排 2400
過貓 / 台東黑米
Grilled New Zealand Lamb,
Vegetable Fern, Black Rice

A LA CARTE

單點

STARTER / 前菜

日本北海道干貝 芥末酸奶慕斯 / 柑橘醃醬 Hokkaido Scallop, Horseradish and Sour Cream Mousse, Ceviche	680	東北角透抽 醃漬燈籠椒 / 鮭魚卵 Northeast Corner Neritic Squid, Marinated Bell Pepper, Salmon Roe	580
龜山島胭脂蝦 紅咖哩凍 / 香菜醬 Red Shrimp, Red Curry Jelly, Coriander Sauce	680	甜菜 布拉塔起司 / 自製穀物 Beet, Burrata Cheese, Homemade Granola	580
屏東鶺鴒 煙燻茄子泥 / 剝皮辣椒慕斯 Pingtung Quail, Smoked Eggplant Puree, Pickled Peeled Chilli	580	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
油封青殼鮑魚 波特菇 / 八里綠竹筍 Confit Abalone, Portobello Mushroom, Bamboo Shoot	820	進口新鮮生蠔 雞尾酒醬 / 檸檬 Fresh Oyster, Cocktail Sauce, Lemon	單顆 380

SOUP / 湯品

牛肚蔬菜清湯 酸奶 / 羅勒青醬 Tripe Busecca Soup, Sour Cream, Basil Pesto	350	蘋果洋蔥湯 西芹 / 起士餅 Apple and Onion Soup, Celery, Cheese Crispy	300
羽衣甘藍冷湯 番茄沙沙 / 法國薄脆片 Kale Cold Soup, Tomato Salsa, Baguette Crispy	300	龍蝦濃湯 香煎根島蝦 / 皺葉甘藍 Lobster Soup, Black Tiger Shrimp, Savoy Cabbage	520

SALAD / 沙拉

雲林有機生菜 長濱鄉無毒蝦 / 醋漬小洋蔥 Yunlin Organic Green, Changbin Township Shrimps, Pickled Baby Onion	550	四季豆 燻鮭魚 / 優格 Green Beans, Smoked Salmon, Yogurt	450
炙烤花椰菜 賽拉諾火腿 / 帕馬森起士 Grilled Broccoli, Serrano Ham, Parmesan Cheese	450	里昂沙拉 低溫水波蛋 / 黃皮小洋芋 Lyonnaise Salad, Poached Egg, Baby Yellow Potato	450

DESSERT / 甜點

蜂蜜奶酪 荔枝冰沙 / 玫瑰天竺葵覆盆子冰茶 Honey Panna Cotta, Lychee Granita, Rose Geranium and Raspberry Tea	380	榛果巴瑞脆餅 水果凍 / 檸檬白巧慕斯 Hazelnut Paillete Feuilletine Cookies, Fruit Jelly, Lemon White Chocolate Mousse	380
法式烤布蕾 鮮莓果 / 薄荷 Crème Brulee, Fresh Berries, Mint	380	主廚冰淇淋 堅果碎 / 果乾 Chef Homemade Ice Cream, Nut Topping, Dry Fruit	380
帕芙洛娃蛋糕 莫希多雞尾酒凍 / 開心果奶油 Pavlova, Mojito Jelly, Pistachio Cream	380		

MAINS / 主菜

美國濕式熟成45天極黑神戶肋眼牛排	12oz	5050
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak	16oz	6100
美國黑腳谷乾式熟成21天肋眼牛排	12oz	4250
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak	16oz	5300
美國達科他牧場濕式熟成50天肋眼牛排	12oz	3580
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak	16oz	4200
美國達科他牧場濕式熟成30天冷藏菲力牛排 (可加根島蝦 需加價\$250)	6oz	2280
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon (add black tiger shrimp \$250 supplement)		
美國達科他牧場濕式熟成30天上蓋肉牛排	6oz	2100
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak		
美國達堡亞牧場濕式熟成50天無骨牛小排	6oz	2200
U.S. Double R Ranch Wet Aged 50 Days Boneless Short Rib Steak		
美國達科他牧場濕式熟成45天紐約客牛排	6oz	1350
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak	8oz	1800

船釣立鱗燒馬頭魚	2080	東部定置漁場現捕野生魚	1650
糯米椒 / 宜蘭青蔥醬		櫻花蝦飯 / 昆布汁	
Crispy Scales Amadai Red Tile Fish, Manganji Pepper, Yilan Spring Onion Sauce		Wild Fish Caught from East Coast, Sakura Shrimps Seasoned Rice, Dashi	

威靈頓牛排	4oz	2580	脆皮櫻桃鴨胸	1450
Beef Wellington			姬松茸 / 紅蘿蔔泥	
			Crispy Cherry Duck Breast, Blaze Mushroom, Carrot Puree	

波士頓龍蝦	1980	燒烤花蓮蓮貞豬肋排	1450
米型麵 / 薩丁尼亞烤餅(每日限量)		炙烤關廟鳳梨 / 炸芝麻葉	
Boston Lobster, Orzo, Pane Carasau (Limited Daily)		BBQ Pork Ribs, Pineapple, Deep Fried Arugula	

紐西蘭嫩羊排	1650	義大利肉醬麵(美國熟成牛肉)	550
過貓 / 台東黑米		Spaghetti with Meat Sauce (U.S. Aged Beef)	
Grilled New Zealand Lamb, Vegetable Fern, Black Rice			

蒜香東北角透抽義大利墨魚麵	880
Squid Ink pasta with Northeast Corner Neritic Squid and Garlic	

SIDE DISH / 配菜

洋芋泥	280	焗烤菠菜	280
Mashed Potato		Spinach au Gratin	
香料四季豆	280	焗烤千層洋芋	280
Green Beans with Herbs		Gratin Dauphinoise Potato	
辣味奶油玉米	280	炸薯條佐松露美乃滋	280
Jalapeño Creamed Corn		French Fries With Truffle Sauce	
自家栽種香料炒野菇	280		
Sautéed Mushroom with Herbs			

DRINKS | 飲料

咖啡 · 茶 · 飲料

COFFEE · TEA · BEVERAGE

歐華經典摩卡咖啡 CAFÉ MOCHA	200	茉莉花茶 JASMINE TEA	180
義式卡布奇諾咖啡 CAPPUCCINO	190	洋甘菊茶 CHAMOMILE TEA	180
拿鐵咖啡 CAFÉ LATTE	190	冰咖啡/茶/巧克力 ICED COFFEE/ TEA/ CHOCOLATE	160
薄荷茶 PEPPERMINT TEA	180	歐式香濃咖啡 ESPRESSO COFFEE	160
伯爵茶 EARL GREY TEA	180	香醇咖啡/茶/巧克力 COFFEE / TEA / CHOCOLATE	160

COCKTAILS / 雞尾酒

蜜柚盃 (柚子) Honey Yuzu Highball (Yuzu Liqueur, Honey, Lemon Juice, Soda Water)	470	馬丁尼 Martini (Gin, Martini Dry)	280
長島冰茶 LONG ISLAND ICED TEA (Gin, Vodka, Rum, Tequila, Cointreau, Honey, Coke)	430	瑪格麗特 Margarita (Tequila, Cointreau, Lemon Juice)	280
紅粉之戀 (紫蘇) Pink Love (Shiso) (Perilla Liqueur, Grapefruit Juice, Cranberry Juice, Tonic Water)	390	邁泰 Mai-Tai (Rum, Disaronno, Cointreau, Pineapple Juice)	280
甜蜜之心 (草莓) Sweet Heart (Strawberry) (Rum, Strawberry Juice, Cranberry Juice, Pineapple Juice)	390	新加坡司令 Singapore Sling (Gin, Cherrt Brandy, Benedictine, Cointreau, Pineapple Juice)	280
水蜜桃氣泡飲 (無酒精飲料) PeachSquash (Mocktail) (Peach Juice, Cranberry Juice, Pineapple Juice, Lemon Juice, Soda Water)	350		

啤酒 · 不含酒精飲料

BEER & SOFT DRINKS

台灣啤酒(瓶裝) TAIWAN BEER (BOTTLE)	220	台灣啤酒(罐裝) TAIWAN BEER (CAN)	160
進口啤酒(海尼根、可樂娜) IMPORTED BEER (HEINEKEN、CORONA)	220	罐裝果汁 CAN JUICE (GUAVA)	130
現榨新鮮果汁 (柳橙、檸檬、葡萄柚、西瓜) FRESH JUICE (ORANGE, LEMON, GRAPEFRUIT, WATERMELON)	220	不含酒精飲料 (雪碧、可樂、0卡可樂、薑味汽水、蘇打汽水、通寧汽水) SOFT DRINKS (SPRITE, COKE, COKE ZERO, GINGER ALE, SODA, TONIC)	120

含酒精飲料

ALCOHOLIC DRINKS

開胃酒，雪莉酒，波特酒 APERITIFS, SHERRY, PORT	240	龍舌蘭酒，琴酒，伏特加酒，蘭姆酒 TEQUILA, GIN, VODKA, RUM	240
蘇格蘭，美國波本，愛爾蘭 SCOTCH, BOURBON, IRISH	240	香甜酒，水果白蘭地 LIQUEUR, EAU DE VIE	250
干邑白蘭地V.S.O.P COGNAC V.S.O.P	320	干邑白蘭地 X.O COGNAC X.O	430
皇家禮砲威士忌 ROYAL SALUTE WHISKY	430	蘇格蘭純麥威士忌 SINGLE MALT SCOTCH WHISKEY	340