



地中海牛排館

蔚藍海調酒晚餐套餐

COCKTAIL DINNER MENU

套餐內含

前菜選一 / 調酒選一 / 湯品 沙拉 選二 / 主菜選一 / 甜點選一

STARTER / 前菜

白蘆筍

鮑魚 / 青蔥慕斯
Deep Fried White Asparagus,
Abalone, Spring Onion Mousse

甜菜塔塔

費塔起士 / 芥末雪酪
Beet Tartare,
Feta Cheese, Wasabi Sorbet

COCKTAIL / 雞尾酒

長島冰茶 | Long Island Iced Tea

新加坡司令 | Singapore Sling

馬丁尼 | Martini

瑪格麗特 | Margarita

紙醉金迷(金柑) | Dazzling (Kinkan)

仲夏芒芒(芒果) | Midsummer Mango

蜜柚盃(柚子) | Honey Yuzu Highball

紅粉之戀(紫蘇) | Pink Love (Shiso)

甜蜜之心(草莓) | Sweet Heart (Strawberry)

水蜜桃氣泡飲 | Peach Squash (Mocktail)
(無酒精飲料)

SOUP SALAD / 湯品沙拉

海膽蒸蛋

帝王蟹 / 水田芥 (需加價\$180)
Uni Steamed Egg, King Crab,
Watercress (Add \$180)

日本北海道干貝

豌豆羅勒泥 / 酥脆西班牙賽拉諾火腿
Hokkaido Scallop, Pea Basil Puree,
Crispy Spanish Serrano Ham

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

時令生菜

酥炸鬼頭刀 / 野菜
Seasonal Lettuce,
Fried Mahi Mahi, Vegetables

進口新鮮生蠔

雞尾酒醬 / 檸檬
Fresh Oyster,
Cocktail Sauce, Lemon

黑蒜澄清雞湯

羊肚菇 / 綠竹筍 (需加價\$120)
Chicken Consommé, Morel Mushroom,
Green Bamboo Shoot (Add \$120)

玉米冷湯

檸檬蛋白乳泡 / 蘿勒油
Chilled Corn Soup,
Lemon Foam, Basil Oil

MAINS / 主菜

美國濕式熟成45天極黑和牛肋眼牛排

Snake River Farm Gold Level US Kobe Wet Aged 45 Days Rib Eye Steak 12oz (for 2) \$ 7600

16oz (for 2) \$ 8600

澳洲穀飼卡拉拉精品和牛M9肋眼牛排

AUS. Carrara Wagyu M9 Rib Eye Steak 12oz (for 2) \$ 7200

16oz (for 2) \$ 8200

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 (for 2) \$ 6300

16oz (for 2) \$ 7200

美國達科他牧場濕式熟成50天肋眼牛排

U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak 12oz (for 2) \$ 5500

16oz (for 2) \$ 6300

美國達科他牧場濕式熟成45天紐約客牛排

U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak 12oz (for 2) \$ 4300

16oz (for 2) \$ 4900

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 \$ 3580

U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon

(Add black tiger shrimp \$250 supplement)

波士頓龍蝦 / 香料麵疙瘩 / 葡萄柚沙巴雍(每日限量) \$ 3850

Boston Lobster, Gnocchi, Grapefruit Sabayon (Limited Daily)

船釣立鱗燒馬頭魚 / 糯米椒 / 宜蘭青蔥醬 \$ 3200

Crispy Scales Amadai Red Tile Fish, Manganji Pepper, Yilan Spring Onion Sauce

紐西蘭高地和羊 / 羊肚菇 / 防風草泥 \$ 2780

Te Mana Lamb Rack, Morel Mushroom, Parsnip Mash

DESSERT / 甜點

蘭姆鳳梨

椰奶西米露 / 辣椒
Pineapple Soaked in Vanilla and Rum Sauce,
Coconut Tapioca, Chili Powder

法式烤布蕾

鮮莓果 / 薄荷
Crème Brulee,
Fresh Berries, Mint

現煮研磨伊利咖啡或茶

Freshly Brewed Illy Coffee or Tea

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

Above price is quoted in NT dollar and subject to add 10% service charge
所有價錢皆以新台幣計算並另加百分之十服務費



COCKTAIL / 雞尾酒

蜜柚盃(柚子) | Honey Yuzu Highball \$ 470

(Yuzu Liqueur、Honey、Lemon Juice、Soda Water)

長島冰茶 | Long Island Iced Tea \$ 430

(Gin、Vodka、Rum、Tequila、Cointreau、Honey、Coke)

紅粉之戀(紫蘇) | Pink Love (Shiso) \$ 390

(Perilla Liqueur、Grapefruit Juice、Cranberry Juice、Tonic Water)

甜蜜之心(草莓) | Sweet Heart (Strawberry) \$ 390

(Rum、Strawberry Juice、Cranberry Juice、Pineapple Juice)

仲夏芒芒(芒果) | Midsummer Mango \$ 390

(Oriental Beauty Oolong Vodka, Grand Marnier, Mango Purée, Caramel)

紙醉金迷(金柑) | Dazzling (Kinkan) \$ 360

(Whisky、Martini Rosso、Kinkan Liqueur、Lemon juice)

新加坡司令 | Singapore Sling \$ 280

(Gin、Cherry Brandy、Benedictine、Cointreau、Pineapple Juice)

瑪格麗特 | Margarita \$ 280

(Tequila、Cointreau、Lemon Juice)

馬丁尼 | Martini \$ 280

(Gin、Martini Dry)

水蜜桃氣泡飲(無酒精飲料) | Peach Squash (Mocktail) \$ 350

(Peach Juice、Cranberry Juice、Pineapple Juice、Lemon Juice、Soda Water)

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Corkage fee NT\$ 600 per bottle 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

ALCOHOLIC DRINKS / 含酒精飲料



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|---|---------------|
| 開胃酒 APERITIFS (CAMPARI · MARTINI VERMOUTH · DUBONNET) | \$ 240 |
| 琴酒 GIN (BEEFEATER · GORDON'S) | \$ 240 |
| 伏特加酒 VODKA (ABSLOUT · STOLICHNAYA) | \$ 240 |
| 龍舌蘭酒 TEQUILA (JOSE CUERVO) | \$ 240 |
| 蘭姆酒 RUM (BACARDI WHITE · MYER'S DARK) | \$ 240 |
| 蘇格蘭威士忌 REGULAR SCOTCH (CHIVAS REGAL · RED LABEL · BLACK LABEL) | \$ 240 |
| 美國波本威士忌 BOURBON (JACK DANIEL'S · JIM BEAM) | \$ 240 |
| 愛爾蘭威士忌 IRISH (JAMESON) | \$ 240 |
| 蘇格蘭純麥威士忌 SINGLE MALT SCOTCH WHISKEY (BOWMORE 15 YEARS · GLENFIDDICH 12 YEARS · THE GLENLIVET 12 YEARS · GLENMORANGIE 10 YEARS) | \$ 340 |
| 皇家禮砲威士忌 ROYAL SALUTE (THE ROYAL GUN SALUTES 21 YEARS) | \$ 430 |
| 香甜酒 LIQUEUR DOVER(PERILLA · YUZU) MARIE BRIRIZARD (CACAO BRUN /JOLIE CHERRY / MENTHE VERTE) DOM BENEDECTINE · COINTREAU · DRAMBUIE · BAILEY'S · SAMBUCA · RICARD | \$ 250 |
| 水果白蘭地 EAU DE VIE (WILLIAMS PEAR) | \$ 250 |
| 干邑白蘭地 V.S.O.P COGNAC V.S.O.P (HENNESSY · REMY MARTIN) | \$ 320 |
| 干邑白蘭地 X.O COGNAC X.O (HENNESSY · MARTELL) | \$ 430 |
| 雪莉酒 SHERRY (TIO PEPE FINO SHERRY) | \$ 240 |
| 波特酒 PORT (ROYAL OPORTO RUBY PORTO) | \$ 240 |

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BEERS & SOFT DRINKS 啤酒 & 不含酒精飲料

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

COFFEE & TEA / 咖啡、茶

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|--|--------|
| 香醇咖啡/茶/巧克力 COFFEE / TEA / CHOCOLATE | \$ 160 |
| 冰咖啡/茶/巧克力 ICED COFFEE / TEA / CHOCOLATE | \$ 160 |
| 義式卡布奇諾咖啡 CAPPUCCINO | \$ 190 |
| 歐華經典摩卡咖啡 CAFÉ MOCHA | \$ 200 |
| 伯爵茶 EARL GREY TEA | \$ 180 |
| 薄荷茶 MINT TEA | \$ 180 |
| 洋甘菊茶 CHAMOMILE TEA | \$ 180 |
| 茉莉花茶 JASMINE TEA | \$ 180 |

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