



每人最低消費 NT\$250
Minimum NT\$250 order per person

明星菜 STAR DISHES

售價 | Price

法式龍蝦海鮮盤 贈精選葡萄酒乙瓶(原價 \$880)

\$2,999

French-style Lobster and Seafood Plate

One Free Bottle of Specially Selected Wine (Originally Priced at \$880)

極選波士頓活龍蝦、扇貝、生蠔、白蝦、法國海螺、鮑魚、血腥瑪麗牡蠣杯
Specially Selected Live Boston Lobster, Scallops, Oysters, Shrimp,
French Sea Snail, Abalone and Bloody Mary Oyster Cups

*每日限量供應，需提前三天預訂

Limited quantity daily; need to be ordered three days ahead of time



- 以上價格須加10%服務費 All prices are subject to 10% service charge -



法式龍蝦海鮮盤

沒有多餘的調味，自然奔放的原始海味橫溢，
一次盡饗7種奢美海鮮的甜腴嫩彈。



迷迭香烤羊肩排佐薄荷醬



香酥德國豬腳搭情人果酸菜



美國牛小排



開心果豬里肌
搭香煎大蝦佐Q梅肉



主菜 MAIN COURSE

售價 | Price

- ★ 美國牛小排/Prime極佳級6oz、季節時蔬、肉汁 \$1,280
USDA Prime Grade Beef Short Ribs (6oz), Seasonal Vegetables, Gravy
| 最高等級的美國牛肉，肉質與油花分布均勻，煎烤產生梅納反應，
| 外酥內嫩、濃腴噴香的最佳口感。
建議搭配酒品：坎波菲歐琳紅酒
- 美國紐約客/Prime極佳級8oz、季節時蔬、肉汁 \$1,180
USDA Prime Grade New York Strip (8oz), Seasonal Vegetables, Gravy
- 烤威尼斯市場海鮮 \$980
Roasted Venetian Style Seafood
- ★ 迷迭香烤羊肩排佐薄荷醬 \$800
Roasted Lamb Shoulder Chop with Rosemary and Mint Sauce
| 選用自然放牧飼育紐西蘭羊肉的肩胛部，肉質鮮嫩厚實，
| 搭配清爽迷人的特調薄荷醬，兩者交融更添層次，為老饕首選。
建議搭配酒品：蒙特皮佐紅酒
- 香酥鴨胸佐紅酒野莓肉汁 \$770
Duck Breast with Red Wine and Wild Berry Sauce
- ★ 開心果豬里肌搭香煎大蝦佐Q梅肉 \$770
Crispy German Pork Knuckles with Pickled Mango Sauerkraut
(豬肉產地：台灣 Origin of Pork: Taiwan)
| 裹上開心果醬和果碎的里肌肉，蘸上以在地Q梅熬煮的醬汁，
| 甜潤交織、口感腴厚豐滿。
- ★ 香酥德國豬腳搭情人果酸菜 \$750
Crispy German Pork Knuckles with Pickled Mango Sauerkraut
(豬腳產地：台灣 Origin of Pig Knuckle: Taiwan)
| 特選台灣在地酸爽的情人果自製獨門酸菜，與彈嫩噴香的豬腳一起入口，
| 絕妙搭配香氣橫溢。
建議搭配酒品：卡內維不甜氣泡酒、艾比及亞白酒
- 傳統家鄉味烤雞 \$700
Traditional Home-roasted Chicken

*以上主菜含：湯品、沙拉、飲料(美式咖啡&錫蘭紅茶)二擇一
The above main courses include soup, salad and drink (Americano or Ceylon black tea)

*加價NT\$100可任選手工甜點乙份
Add \$100 to choose a hand-made dessert

★主廚推薦 Chef's Recommendation

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湯品 SOUPS	售價 Price
主廚濃湯 Chef's Special Soup	\$150
每日例湯 Soup of the Day	\$150

冷肉 · 沙拉 COLD CUTS · SALADS 售價 | Price

- ★ 布拉塔乳酪、荷蘭肉腸、帕馬火腿 \$680

Burrata, Dutch Sausage, Parma Ham
 (豬肉產地：西班牙、荷蘭 Origin of Pork: Spain and the Netherlands)
 嚴選柔嫩鹹香帕馬火腿、荷蘭肉腸，佐上來自南義的布拉塔起司，
 滿口馥郁奶香。
 建議搭配酒品：卡內維不甜氣泡酒、艾比及亞白酒
- 烤蜂蜜南瓜起司堅果木盆沙拉佐風味柚子油醋 \$380

Honey Roasted Pumpkin Cheese Nut Bowl Salad
 with Yuzu Vinaigrette
- 摩德那豬嫩肉酸豆鯖魚沙拉 \$320

Modenese Pork Loin, Capers and Tuna Salad
 (豬肉產地：台灣 Origin of Pork: Taiwan)
- 炭烤雞胸凱薩沙拉 \$300

Roast Chicken Breast Caesar Salad



布拉塔乳酪、荷蘭肉腸、帕馬火腿

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前菜 APPETIZERS

售價 | Price

- 炭烤牛舌佐佛羅倫斯綠醬** \$450
Roast Cow Tongue with Florentine Green Sauce
(牛舌產地：紐西蘭 Origin of Cow Tongue: New Zealand)
- ★ **米蘭香酥牛肚佐番茄辣醬&古早味薑汁** \$450
Milanese Tripe with Spicy Tomato Sauce and Traditional Ginger Sauce
(牛肚產地：中南美洲 Origin of Tripe: South America)
採用義式新派料理手法酥炸濃腴牛肚，搭上特調醬汁清爽涮嘴，
為聚餐小酌不可或缺的獨家下酒菜！
建議搭配酒品：卡內維不甜氣泡酒、艾比及亞白酒
- ★ **白酒檸檬海鮮搭法國麵包** \$450
White Wine and Lemon Seafood with French Bread
- 義式風味烤蔬菜** \$380
Italian-style Roasted Vegetables
- 摩洛哥風味炸雞** \$350
Moroccan-style Fried Chicken
- ★ **拿坡里炸海鮮** \$340
Neapolitan Fried Seafood
- ★ **法式自製杏桃鴨肝醬搭法國麵包** \$320
French Apricot Foie Gras with French Bread
選用台灣在地杏桃乾自製新鮮鴨肝醬，質地細緻滑順，
從口感到滋味兼俱醇美多芳。
建議搭配酒品：瑪西安可白酒
- 水牛乳酪番茄羅勒** \$320
Buffalo Cheese with Tomatoes and Basil
- 米蘭煙燻鮭魚蘆筍蛋** \$320
Milanese Smoked Salmon with Asparagus and Eggs
- 香料松露奶油炒野菇** \$280
Sautéed Wild Mushrooms with Spiced Truffle Butter
- 松露薯條** \$250
Truffle Fries
- 酥炸煙燻豬耳朵** \$220
Crispy Fried and Smoked Pig Ear
(豬肉產地：台灣 Origin of Pork: Taiwan)
- ★ **醋溜鱈魚** \$280
Vinaigrette Eel
當義式Crostini遇上台式炒鱈魚，法國麵包鋪上酸溜的高麗菜和酥炸鱈魚，
是值得一嚐的絕美混血料理！
建議搭配酒品：瑪西粉紅酒

*前菜加價NT\$180，附湯品、沙拉、飲料(美式咖啡、錫蘭紅茶擇一)

Add NT\$180 to the appetizers, with soup, salad, and drink (Americano or Ceylon black tea)

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義大利麵 PASTA

售價 | Price

★ 西西里海鮮大水管麵 Sicilian Seafood Penne Pasta	\$420
巴沙米可陳醋煎烤鴨腿義大利麵 Spaghetti with Balsamic Vinegar Fried Duck Leg	\$420
經典肉舖義大利圓直麵 Spaghetti with Classic Meat Sauce (牛肉產地：美國、豬肉產地：台灣 Origin of Beef: United States, Origin of Pork: Taiwan)	\$380
★ 油封番茄白酒蛤蜊墨魚麵 Sautéed Tomato, White Wine, Clams and Cuttlefish Pasta	\$350
帕米加諾培根奶油寬麵搭溫泉蛋 Fettuccine with Parmigiano Bacon Cream Sauce and Soft-boiled Egg	\$350
小農時蔬茄香千層麵(素) Vegetable and Eggplant Lasagna (Vegetarian)	\$350



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正宗台南家宴

義式燉飯結合台式白菜滷，搭配鮮香的烏魚子和乾煎虱目魚肚，溫暖濃郁的食材與料理手法有如台南的熱情澎湃！



燉飯 RISOTTO

售價 | Price

- ★ 正宗台南家宴 \$480
Traditional Tainan Home Meal
義大利米.扁魚.大白菜.野菇.烏魚子.白蝦.虱目魚
Italian rice, Flatfish, Cabbage, Mushrooms, Mullet Roe, Shrimps and Milkfish
建議搭配酒品：卡內維不甜氣泡酒、瑪西粉紅酒
- ★ 海味蝶豆花酥炸軟殼蟹燉飯 \$460
Seafood Risotto with Butterfly Pea Flower and Fried Soft Shell Crab
干貝、蛤蜊、軟殼蟹 Scallop, Clams, Soft Shell Crab
生食級干貝和酥脆的軟殼蟹，鋪於注入蛤蠣高湯及天然蝶豆花的奶油燉飯上，原始海味滿溢！
建議搭配酒品：卡內維不甜氣泡酒
- 青醬嫩雞燉飯 \$420
Chicken Pesto Risotto
- 義式香料牛肝菌綜合野菇燉飯 \$420
Wild Mushroom with Porcini and Italian Seasoning Risotto

*義大利麵/燉飯加價NT\$180，附湯品、沙拉、飲料(美式咖啡、錫蘭紅茶擇一)
Add NT\$180 to the pasta/risotto, with soup, salad, and drink (Americano or Ceylon black tea)

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番茄蜜餞披薩

新馬辣醬時蔬海鮮披薩

魔幻夏威夷肉腸披薩餃





披薩 PIZZA

售價 | Price

- | | |
|--|-------|
| 香料燉牛肉拿坡里披薩
Beef Neapolitan Pizza
(牛肉產地：美國 Origin of Beef: United States) | \$380 |
| 帕馬火腿芝麻葉披薩
Parma Ham and Arugula Pizza
(火腿產地：西班牙 Origin of Ham: Spain)) | \$380 |
| 拿坡里漁夫披薩
Neapolitan Fishermen's Pizza | \$380 |
| ★ 新馬辣醬時蔬海鮮披薩
Singaporean&Malaysian Spicy Seafood Pizza
with Seasonal Vegetables
靈感源自新加坡辣炒螃蟹，汲取其精華醬汁為披薩基底，
並鋪滿鮮蔬、海鮮和酥炸的鱈魚香絲，滋味香辣帶勁。
建議搭配酒品：瑪西安可白酒 | \$380 |
| 松露什錦菌菇披薩
Truffle and Assorted Mushroom Pizza | \$360 |
| ★ 番茄蜜餞披薩
Tomato and Pickled Fruit Pizza
主廚創意翻玩，將台式古早味一番茄蜜餞拆解，
搭配雙色起司滿佈餅皮，一口咬下酸、甜、香在齒間舌畔爆開！
建議搭配酒品：瑪西安可白酒 | \$360 |
| ★ 魔幻夏威夷肉腸披薩餃
Magical Hawaiian Sausage Calzone
(肉腸產地:荷蘭 Origin of Sausage: the Netherlands) | \$340 |
| 經典瑪格麗特披薩
Classic Pizza Margherita | \$280 |

* 比薩加價NT\$180，附湯品、沙拉、飲料(美式咖啡、錫蘭紅茶擇一)
Add NT\$180 to the pizza, with soup, salad,
and drink(Americano or Ceylon black tea)

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手工甜點 *Handmade Desserts*

售價 | Price

義式經典提拉米蘇
Classic Italian Tiramisu

\$180

瑪德蓮青蘋果派
Madeleine Green Apple Pie
* 季節性提供 *Seasonal Availability*

\$160

冰火布朗尼
Fire and Ice Brownies

\$160

巴斯克乳酪蛋糕
Basque Cheesecake

\$160

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鮮榨果汁 Fresh Juice

杯 | Cup

新鮮柳橙汁 Fresh Orange Juice	\$180
新鮮檸檬汁 Fresh Lemon Juice	\$180
新鮮奇異果汁 Fresh Kiwi Juice	\$180
新鮮鳳梨汁 Fresh Pineapple Juice	\$180

軟性飲料 Soft Drinks

罐 | Bottle

可口可樂330ml Coke Cola	\$90
雪碧330ml Sprite	\$90
通寧水330ml Tonic Water	\$90
蘇打水330ml Soda Water	\$90
薑汁汽水330ml Ginger Ale	\$90
聖沛黎洛氣泡礦泉水1000ml S .Pellegrino Mineral Water	\$180

咖啡 Coffee

杯 | Cup

義式濃咖啡

Espresso

\$120

美式咖啡

Americano

\$140

* 可免費續杯乙次 Free refill once

拿鐵咖啡

Latter

\$160

卡布奇諾咖啡

Cappuccino

\$160

經典紅茶系列 Classic Tea

壺 | Pot

皇家伯爵紅茶

Earl Grey Tea

\$180

極品錫蘭茶

Finest Ceylon Tea

\$180

歐式大吉嶺茶

Darjeeling Tea

\$180

調味茶系列 Flavored Tea

壺 | Pot

綜合野莓茶

Wild Berry Flavor Tea

\$200

香甜蜜桃茶

Peach Tea

\$200

無咖啡因花草茶 Infusion

杯 | Cup

舒活茶 Mint Osmanthus Tea	\$220
靜心茶 Chrysanthemum Osmanthus Tea	\$220
亮妍茶 Jasmine Rose Tea	\$220
安神茶 Longan Flower Chrysanthemum Tea	\$220

啤酒 Beer

壺 | Pot

台灣生啤酒 330ml Taiwan Draft Beer	\$120
台灣啤酒 330ml Taiwan Beer	\$120
麒麟啤酒 330ml Kirin Ichiban	\$150
海尼根啤酒 330ml Heineken	\$150
朝日啤酒 334ml Asahi Super Dry	\$180

*飲酒勿開車 Do not drink and drive

*飲酒過量有礙健康 Excessive drinking can be hazardous to your health

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經典雞尾酒 Classic Cocktails

杯 | Cup

飛行

Aviation

琴酒、紫羅蘭、黑櫻桃、萊姆 Gin, Violet, Black Cherry, Lime

\$300

琴蕾

Gimlet

琴酒、萊姆 Gin, Lime

\$300

尼格羅尼

Negaroni

琴酒、Campari、香艾酒 Gin, Campari, Aromatic Vermouth

\$300

柯夢波丹

Cosmopolitan

伏特加、橙酒、蔓越莓、萊姆 Vodka, Orange Wine, Cranberry, Lime

\$300

戴克瑞

Daiquiri

蘭姆酒、萊姆 Rum, Lime

\$300

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經典雞尾酒 Classic Cocktails

杯 | Cup

惡魔 El Diablo 龍舌蘭酒、黑醋栗、萊姆、薑汁汽水 Tequila, Black Currant, Lime, Ginger Ale	\$300
教母 God Mother 伏特加、杏仁 Vodka, Almond	\$300
側車 Side Car 白蘭地、橙酒、萊姆 Brandy, Orange Wine, Lime	\$300
威士忌酸酒 Whiskey Sour 波本威士忌、蛋白、萊姆 Bourbon Whiskey, Egg Whites, Lime	\$300
莫希托 Mojito 蘭姆酒、薄荷、萊姆 Rum, Mint, Lime	\$300
薄荷朱利普 Mint Julep 波本威士忌、薄荷 Bourbon Whiskey, Mint	\$300
莫斯琴費茲 Ramos Gin Fizz 琴酒、鮮奶油、橙花水、蘇打水 Gin, Fresh Cream, Orange Blossom Water, Soda Water	\$380

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原創雞尾酒 Original Cocktails

杯 | Cup

歐，親愛的	\$380
Oh Sweet Sweetheart 蘭姆酒、巧克力、香蕉、薄荷 Rum, Chocolate, Banana, Mint	
★ 我的繆思	\$380
My Muse 龍舌蘭、辣油、柳橙、青花椒 Tequila, Spicy Oil, Orange, Green Sichuan Peppercorn	
未成年	\$380
But Before Age 琴酒、蛤蜊、蕃茄醋、麻油、蒜苗 Gin, Clams, Tomato Vinegar, Sesame oil, Garlic Cloves	
灌醉我，再喚醒我	\$380
Let Me Drunk and Wake Me up 伏特加、肉桂、迷迭香、萊姆 Vodka, Cinnamon, Rosemary, Lime	
★ 青春!	\$380
Too Youthful 波本威士忌、綠茶梅、白話梅、綠茶、鮮奶油 Bourbon Whiskey, Green Tea Plum, White Plum, Green Tea, Fresh Cream	
★ 柚見煙波	\$380
Meet Again with Lakeshore 伏特加、鳳梨、伯爵茶、葡萄柚 Vodka, Pineapple, Earl Grey Tea, Grapefruit	
煙雨波瀾	\$380
Misty and Rainy 琴酒、紫羅蘭、咖啡香艾酒 Gin, Violet, Coffee Vermouth	
特製調酒	\$400
Special Cocktail	

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無酒精雞尾酒 Mocktail

杯 | Cup

- ★ 無罪 \$280
Not Guilty
杜松子、檸檬汁、通寧水
Juniper Berry, Lemon Juice, Tonic Water
- 蕉響曲 \$280
Banana Symphony
香蕉、牛奶、肉桂
Banana, Milk, Cinnamo
- 泡泡大公國 \$280
Grand Duchy of Bubbles
香蕉、綠茶、白話梅、肉桂、青花椒、牛奶
Banana, Green Tea, White Plum, Cinnamon, Green Sichuan Peppercorn, Milk
- 晚風 \$280
Night Breeze
杜松子、鮮奶油、橙花水、蘇打水
Juniper Berry, Fresh Cream, Orange Blossom Water, Soda Water

