

❖ **Soup** ❖

Creamy Leek and Potato with Scallops
leek, onions, potatoes, milk cream

燻干貝香蒜濃湯

NT\$200



Tomato & Chicken Consommé
tomato, onion, celery, carrot, zucchini, enoki mushroom

紅茄雞肉清湯

NT\$220

❖ **Fresh from the Pier** ❖



Slow-Poached Nordic King Salmon with Pistachio Crust
fluffy pumpkin purée, porcini-champagne veloute

水波開心果鮭魚佐香檳牛蒡菇

NT\$690

Pan-Seared Atlantic Halibut
balsamic-marinated tomatoes, celery & garden greens, silky potato mousseline

香煎比目魚佐油醋番茄

NT\$500

Grilled Deep-Sea Cobia
new potatoes & seasonal vegetables

清烤深海黑龍魚

NT\$660

Grilled King Prawns
cheese, eggplants

清烤明蝦盤

NT\$800



Milk-Fed Rack of Spring Lamb
parmesan cheese cup, bell peppers, pickles, polenta & fresh mint sauce

嫩烤羔羊羊排

NT\$660

Choice of Sauce:

- Simple Au Jus 原味醬汁
- Roasted Garlic 慢烤大蒜醬汁
- Black Pepper 黑胡椒醬汁
- Port Wine 紅酒醬汁

Traditional Duck Leg Confit
duck fat-fried baby potatoes, market greens, thyme-infused orange gastrique

法式功夫鴨腿

NT\$800

❖ **Starters** ❖



Tempura of Crab Cake with Papaya Salsa
squid, crab, fish & papaya salsa

天婦羅蟹肉餅佐木瓜莎莎

NT\$200

Grilled Vegetables
gorgonzola, mushrooms, artichokes & tomato sauce

爐烤綜合蔬菜

NT\$250



Pan-Seared Duo of Duck Foie Gras
ginger bread, crusted foie gras & torchon, panna cotta, homemade compote light mesclun salad

雙味鴨肝

NT\$490

Napa Organic Salad
organic mixed greens, goat cheese with manuka honey - roasted beet, candied walnuts, drizzled house vinaigrette

有機綠沙拉搭核果山羊乳酪

NT\$270



Pan-Seared Scallop & Avocado Tian
provence vegetables, parmegiano croutons, sauce gazpacho

香煎干貝酪梨塔

NT\$260

Salmon Tartare
black peppers, shallots, parsley, olive oil, salmon caviar, drizzled lemon

鮮鮭魚塔

NT\$220

Soft-Shelled Crab with Organic Salad
cheddar cheese, enoki mushrooms, Japanese-style vinegar

軟殼蟹搭有機沙拉

NT\$200

❖ **Hot from Grille** ❖



New York Striploin 8oz
頂級紐約牛排

NT\$690

Beef Medallion 8oz
頂級肋眼心牛排

NT\$990

Beef Blade Medallion 6oz
老饕級肋眼牛排
(Limited availability)

NT\$1,080

Angus Beef Tenderloin
頂級安格斯菲力

6 OZ 10 OZ
NT\$900 / NT\$1,200

All our U.S Prime Steaks are served with new potatoes and seasonal vegetables