



★ Highly Popular

Risotto & Pastas A-La-Carte or Set Meal (including handmade bread · starter or salad · soup · dessert · drink)



Rigatoni w/ Bolognese Sauce A-La-Carte NT\$299 Set Meal NT\$920
Bacon · Parmesan · Poached Egg



NEW Scallop Red Pepper Risotto A-La-Carte NT\$650 Set Meal NT\$1250
Caviar · Anchovies · Parmesan Cheese



Truffle Risotto Can be Veg A-La-Carte NT\$299 Set Meal NT\$920
Parmesan · Dried Porcini · Mushroom · Cream · Chicken Stock



NEW Seafood Spaghetti A-La-Carte NT\$680 Set Meal NT\$1300
Shrimp · Fish · Clams · Scallop · Mussels · Mushroom



Fettuccine w/ Clam & Pesto A-La-Carte NT\$350 Set Meal NT\$980
Clam · Onion · Garlic · Pine Nut · Parmesan Cheese · Olive Oil



NEW Spicy Lobster Spaghetti w/ Garlic Half A-La-Carte NT\$1100 Set Meal NT\$1580
Fresh Lobster(Half) · Basil · Olive Oil



Spicy Grilled Calamari Spaghetti A-La-Carte NT\$420 Set Meal NT\$990
BBQ Calamari · Garlic · Onion · Basil · Diced Tomato



Beef Lasagne A-La-Carte NT\$550 Set Meal NT\$1100
BBQ Beef · Mix Vegetables · Tomato Cream Sauce

Wine Buy 1 get 1 Free!

By Glass NT\$320/100ml

California, U.S.A. **White Wine**
Robert Mondavi Woodbridge, Chardonnay
Cycles Gladiator, Petite Sirah Red Wine

Spain **Red Wine**
Bodegas Luzon, Monastrell 100%

Australia **White Wine**
Hardys VR Moscato

France **Sparkling Wine**
Grandial Brut



(Customers at the same table may choose different drinks to order.)

Home-Made Bread w/ Truffle Butter

Starters or Salads (Please Choose One)

★ **Hokkaido Scallop**
Truffle Sauce · Stewed Radish · Seasonal Vegetables

★ **Beef Carpaccio**
Parmesan · Arugula · Peeled Chili Pepper · Onion · Olive Oil

★ **Caesar Salad w/ Smoked Salmon**
Padano Cheese · Cherry Tomato · Bacon · Crutons

NEW Fried Salted Cod Fritter
Mushroom · Sausage · Salmon Roe · Onion · Tartar Sauce · Fresh Tomato Salsa

★ **Smoked Salmon**
Caviar · Boiled Egg · Wasabi Mayonnaise

Chef'S Special Salad
Daily Selection of Food · Beetroot · Corn · Tomato · Tea Flavored Egg · Cheese
(Balsamic Dressing · Honey Mustard Sauce · Spicy Southwest Sauce · Mustard Japanese Dressing · Japanese Sesame Dressing · Apple Cider Vinaigrette) Please Choose One Sauce.

NEW Smoked Duck Breast
Tomato · Okra · Fig · Onion · Sesame Sauce

★ **Oysters(1pc) & Shrimp(2pc)**
Lemon · Cocktail Sauce
Extra NT\$290 shall be charged.

★ **Soft Shell Crab Salad**
Cherry Tomato · Pickled Cucumbers · Grilled Mushroom · Tea Flavored Egg · Japanese Sesame Dressing
Extra NT\$160 shall be charged.

★ **Baked Escargots**
Tomato Puree · Duck Gizzard · Tomato Sauce · Parmesan · Garlic Bread

★ **Grilled Calamari Salad**
Diced Tomato · Salmon Roe · Pickled Cucumbers · Tea Flavored Egg · Minced Mullet Roe · Flavored Garlic Chili Sauce
Extra NT\$199 shall be charged.

Soup (Please Choose One)

★ **Mushroom Soup**
Black Truffle Sauce

★ **Beef Vegetable Soup**
Potato · Pasta Macaroni · Garlic Bread · Tabasco

★ **Salmon Pumpkin Soup**
Cream · Smoked Salmon · Puff Pastry Top

★ **Seafood Chowder**
Seasonal Seafood · Potato · Corn · Puff Pastry Top

★ **Clam Mushroom Chowder**
Chicken Broth · Clam · Onion
Extra NT\$60 shall be charged.

NEW Tomato Seafood Soup (Limited offers)
Shrimp · Scallop · Fish · Clam · Squid · Mussels
Extra NT\$380 shall be charged.

Mains (Please Choose One)

Steaks
| USDA PRIME |

- ★ **USDA Prime Ribeye Top Cap Steak(6oz)** NT\$2280
- USDA Prime "Ribeye Filet" Steak(8oz)** NT\$1780
- USDA Prime Ribeye Steak(12oz)** NT\$2990
- ★ **USDA Prime Ribeye Steak(16oz For 2 People)** NT\$4760
- USDA Prime Blade Steak(7oz)** NT\$1380
- ★ **F1 Japanese Wagyu NY Strip Steak(4oz)** NT\$2600
- NZ PS Filet Steak(7oz)** NT\$1680
- NEW USDA Choice Bone-In Short Rib Steak(8oz)** NT\$1680

+ Sides Seafood



+ **King Prawn**
NT\$320



+ **Boston Lobster(Half)**
NT\$1580

Seafood

- ★ **Pan Fried Grouper and Hokkaido Scallop** NT\$1680
Crueted Rice w/ Green Peas · Seasonal Vegetables · Saffron Scallop Sauce
- ★ **Seafood Platter** NT\$1800
Prawn · Scallops · Fresh Fish · Squid · Sriracha Chili Sauce
- ★ **Boston Lobster** Half NT\$1880 Whole NT\$2880
Mentaiko Mayonnaise Sauce · Lemon · Asparagus · Scrambled Eggs w/ Black Truffles

Others

- ★ **New Zealand Lamb Chop** NT\$1700
Spice Potato · Seasonal Vegetables · Broccoli · Red Wine Gravy
- ★ **Tomahawk Pork Chop** NT\$1350
Spice Potato · Seasonal Vegetables · Morels Sauce
- ★ **Pan Fried Duck Breast** NT\$1280
Cointreau Sauce · Vanilla Apple Puree · Seasonal Vegetables · Fig
- ★ **Beef Cheek Bourguignon** NT\$1120
Pearl Barley Risotto · Broccoli · Parmesan · Arugula
- ★ **Stuffed Chicken Breast w/ Cheese and Mushrooms** NT\$1120
Vegetable Lasagne · Broccoli · Tomato Cream Sauce

Dessert (Please Choose One)

Mango Cheese Cake · Lychee Cheese Cake · Crème Brulee · Chef's Special Dessert

Drinks (Please Choose One)

Americano · Latte · Tea · Milk Tea · Seasonal Juice
(Upgrade to a single order any non-alcoholic beverages is equivalent to a NT\$60 discount ; Upgrade to a glass of red · white wine or cocktail is equivalent to a NT\$50 discount.)

+ Sides A-La-Carte

- Truffle Fries NT\$150
- Butter Corn NT\$150
- Baked Cauliflower · Broccoli w/ Cheese NT\$160
- ★ **New Orleans Chicken Wings(4 Wings)** NT\$200
- Sautéed Mushroom NT\$250
- Grilled Asparagus NT\$350

Above prices are subject to a 10% service charge. Please be sure to let our staff know of any food allergies. Corkage: Wine\$300/Bottle · Spirit\$500/Bottle. Drinking under age is prohibited. Weekday dinners, Weekends, and National holidays: Minimum spending of NT\$500 per person ; Weekday lunches, Monday to Sunday late-nights: Minimum spending of NT\$300 per person. No minimum for children under 6. No beverage à la carte available. The menu photos are for reference only.