



## 單點菜單 | À La Carte Menu

### 新鮮生蠔

Fresh Oysters

鮮甜生蠔 · 搭配特製琴雞尾酒醬

Gin cocktail sauce

580 兩隻 Two pieces

1650 六隻 Six pieces

### 開味菜

#### Starters

#### 精選起士火腿盤

Cheese & Charcuterie Board

藍紋、布利、艾曼達、煙燻起士、山火腿、

薩拉米、堅果、果乾、小酸瓜

豬肉原產地: 加拿大、丹麥、荷蘭

Blue cheese, brie, emmentaler cheese, smoked cheese,

parma ham, salami, mixed nuts, dried fruits, pickles

Country of origin of pork: Canada, Denmark and

Netherlands

590

#### 新鮮核桃麵包

Fresh Walnut Bread

自製手工麵包

Hot, freshly-baked housemade bread with a crispy

crust and a soft center

150

### 香煎蟹餅

Seared Crab Cakes

招牌蟹肉餅、碳烤玉米莎莎、墨西哥辣味塔塔醬

Crab meat, charred corn succotash, chipotle tartar

sauce

450

### 美式南方秘製炸雞

Southern Boneless Fried Chicken

去骨雞腿以優格浸泡後以特製炸粉包裹酥炸，外  
焦脆內多汁，搭配煙燻萊姆優格醬

Crunchy yet tender, juicy boneless chicken thighs,  
served with chili lime yogurt sauce

380

### 一口手工香辣腸(微辣)

Grilled Mini Chorizo Sausages

手工西班牙迷你香腸、碳烤糯米椒、珍珠洋芋、

蒜味美奶滋

豬肉原產地: 台灣

Served with grilled sweet chili, pearl potatoes, roasted  
garlic mayo

Country of origin of pork: Taiwan

360

## 湯、沙拉

### Soup & Salads

#### 高纖藜麥沙拉

##### Quinoa Lettuce Salad

紅藜麥、櫻桃蕃茄、蔓越莓、核桃、菲達起士、  
蜂蜜萊姆油醋

Red quinoa, red onions, cherry tomatoes, cranberries,  
walnuts, feta cheese, lettuce, served with honey-lime  
dressing

380

#### 凱薩沙拉

##### Caesar Salad

蘿美心、帕瑪森起士、培根、香烤裸麥麵包、凱  
薩醬

培根原產地: 加拿大、荷蘭、西班牙

Bacon bits, toasted rye bread croutons, house Caesar  
dressing

Country of origin of bacon: Canada, Netherlands and  
Spain

280

#### Add-Ons

##### 蒔蘿甜菜冷燻鮭魚

紫紅色的紋路，以冷燻處理

Flavorful, housemade beet root cured smoked salmon

+100

##### 香烤海鮮: 鮮蝦、小卷、淡菜

Grilled seafood: fresh shrimps, squids, mussels

+220

#### Que's 洋蔥湯

##### Que's Five-Onion Soup

以五種蔥蒜 - 白洋蔥、紅洋蔥、火蔥、蒜苗、大  
蒜 - 慢炒而成，再以瑞士起士焗烤

A rich, flavorful soup made from caramelized red  
onions, white onions, leeks, shallots and garlic, and  
slow-cooked chicken broth, topped with Swiss cheese  
au gratin and toasted rye bread

280

#### 季節濃湯

##### Yesterday's Soup

以當季蔬菜熬煮的蔬菜濃湯，熟成一晚滋味更豐  
富

It's always better the next day

220

## 原木燒烤牛排

### Woodfire Grilled Steaks

美國牛仔帶骨肋眼

US Cowboy Ribeye Steak

美國 Brandt 家族農場的自然牛，365 天玉米飼

養，35 天熟成，肉質鮮嫩，風味濃郁

Tender, flavorful US Brandt natural beef, corn fed 365 days, wet aged 35 days

35oz 3580

16oz 1780

美國 MR 純血統和牛肋眼 10oz

10oz US Wagyu Ribeye Steak

美國 Marble Ranch 的純血統和牛，600 日穀飼，

自然養殖

Incredibly tender with a rich and buttery flavor, grain fed 600 days, 100% fullblood Wagyu

2880

美國菲力牛排 7oz

7oz US Filet Mignon

最嫩的牛腰部部位

Roasted cherry tomatoes, Malbec wine sauce

1280

## 海鮮

### Seafood

原木燒烤波士頓活龍蝦

Grilled Whole Live Boston Lobster

來自大西洋純淨海域的波士頓活龍蝦，

口感 Q 彈，搭配檸檬奶油幕斯

Sweet, delicate flavor, served with lemon butter sauce

1980

香煎頂級智利圓鱈

Seared Chilean Sea Bass

油脂豐富的深海鱈魚搭配檸檬奶油幕斯

Meaty, deliciously mild flavor, served with lemon butter sauce

1580

香煎現流海魚

Seared Ocean Fish

破布子紅椒油醋、香炒季節時蔬

Sautéed seasonal vegetables, roasted red pepper-cordia vinaigrette

780

辣炒海鮮義大利麵

Seafood Spaghetti (spicy)

茄汁、白蝦、小章魚、蛤蜊

Tomato sauce, shrimps, baby octopus, clam

580

## 特色主菜

### Specialty Meats

原木燒烤法式羔羊排 10oz

10oz Grilled Lamb Chops

鮮嫩帶骨羔羊排，搭配薄荷油醋醬

Roasted cherry tomatoes, mint chimichurri

1080

原木燒烤台東玉米去骨半雞 14oz

14oz Grilled Taitung Corn-Fed Half Chicken

嚴選台東玉米飼養牧場雞，肉厚多汁，搭配霹靂

青辣醬

Tender, flavorful Taiwanese corn-fed half chicken, served with spicy green piri piri sauce

980

原木燒烤雲林帶骨豬排 10oz

10oz Grilled Bulgogi Pork Chop

以韓式辣味豆瓣 BBQ 醬刷塗增添風味

豬肉原產地: 台灣

Super-juicy pork chop with a beautiful brown crust, served with Korean BBQ sauce

Country of origin of pork: Taiwan

880

爐烤香料鴨胸

Roasted Duck Breast

以紹興酒滷汁醃製，搭配紫酥梅酸甜醬

Marinated in Shaoxing wine brine, served with sweet and sour plum sauce

780

## 蔬食

### Vegetarian

南瓜燉飯

Pumpkin risotto

480

## 配菜

### Sides

波士頓龍蝦通心粉

Lobster Mac & Cheese

龍蝦肉 2oz 以奶油拌炒，搭配香濃乳酪通心粉

2oz lobster meat, served with four-cheese mac & cheese

580

原木燒烤美國大蘆筍

Grilled US Super Asparagus

多汁輕脆的碳烤大蘆筍，搭配奶油檸檬慕斯

Crunchy, fiber-rich, super large asparagus, served with hollandaise sauce

360

爐烤季節時蔬

Baked Seasonal Vegetables

筊白筍、甜椒、南瓜、節瓜

Bamboo shoot, peppers, pumpkin, zucchini

300

香濃乳酪通心粉

Mac & Cheese

自製乳酪醬混和四種香濃乳酪而成味

Taking the classic mac & cheese to the next level with housemade cheese fondue made of red cheddar, Swiss cheese, cream cheese, and Padano cheese

280

新鮮百里香炒磨菇

Sautéed Fresh Mushrooms

奶油和大蒜一起香炒

Juicy, flavorful mushrooms sautéed with butter and garlic

280

## 配菜

### Sides

#### 香濃奶油洋芋泥

Butter Whipped Mashed Potatoes

香滑奶油和新鮮洋芋泥一起打發而成，柔順滑口

Delicious, creamy, silky texture

250

#### 松露脆薯

Truffle Fries

頂級牛肝菌松露醬、白松露油調味、帕瑪森起士

粉

Porcini and truffle paste, white truffle oil, parmesan cheese

250

## 甜點

### Desserts

#### 榛果巧克力布朗尼

Hazelnut Brownie

搭配烤榛果、巧克力酥菠蘿、溫熱巧克力醬、

手工香草冰淇淋

For the chocoholic in you! Made from premium chocolate with 72% cacao, served with toasted hazelnuts, chocolate crumbles, warm chocolate fudge, and housemade vanilla ice cream

300

#### 紐約重乳酪蛋糕

New York Cheesecake

融合酸奶和高品質白乳酪的餡料，慢烤而成，

風味濃郁，搭配季節莓果雪酪

Rich and creamy, made with sour cream and cream cheese, slowly baked in the oven, served with seasonal sorbet

300

#### 佛手柑檸檬塔

Lemon Meringue

佛手柑和綠檸檬融合特製的酸甜內餡，

搭配火燒蛋白霜

Zesty and light! A refreshing twist to this classic pie, made from Buddha's hand citrus and lime filling, topped with torched meringue

280

#### 精選主廚甜點

Daily Dessert

250