



單點菜單 | À La Carte Menu

吉拉多生蠔

Fresh Shucked Gillardeau Oysters

肥美鮮甜的法國頂級生蠔，搭配特製琴雞尾酒醬

Gin cocktail sauce

560 兩隻 Two pieces

1600 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

580

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

美國頂級紐約客牛排 14oz

14oz US Prime New York Strip

頂級自然牛，前腰脊部位，口感和油花兼具

Robust with a powerful flavor and a firm texture, premium US beef, served with roasted cherry tomatoes and au jus

1680

美國頂級菲力牛排 7oz

7oz US Prime Filet

頂級菲力，最嫩的牛腰肉部位

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

1800

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

1480

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

海鮮烤飯

Saffron Seafood Paella

金黃番紅花米飯，與鮮蝦、小卷、淡菜、蛤蠣、時蔬一起燉烤而成

Golden saffron rice, baked with shrimps, squids, mussels, clams, and vegetables

780

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

680

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

250

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