



早午餐 Brunch

含無限量配菜、湯、沙拉、甜點、軟性飲料、果汁、咖啡及茶
Including unlimited sides, soups, salads, desserts, soft drinks, juices, coffee, and tea

周末限量慢烤美國紐約客 8oz
8oz Slow-Roasted US Beef New York
Striploin
肋眼心以特製低溫慢烤箱烘烤 3 小時，鮮嫩多汁，搭配炒蛋、香炒培根薯塊苞子甘藍、阿根廷紅酒醬汁
Scrambled eggs, fingerling potato hash, smoked bacon, brussels sprouts, Malbec wine sauce
980

香煎蟹餅班乃迪克蛋
Crab Cakes Eggs Benedict
飽滿的蟹背肩肉，混合蔬菜香料，手工揉製而成，表面煎至金黃焦脆，搭配水波蛋、熱炒培根薯塊苞子甘藍、檸檬奶油幕斯
Poached eggs, fingerling potato hash, smoked bacon, brussels sprouts, hollandaise sauce
980

黏呼呼 BBQ 豬肋排
Sticky BBQ Pork Ribs
慢火煙燻豬肋排，搭配炒蛋、香炒培根薯塊苞子甘藍、狂野羅望子 BBQ 醬
Smoked pork ribs, scrambled eggs, fingerling potato hash, smoked bacon, brussels sprouts, tamarind BBQ sauce
880

法式手工香腸鐵鍋早午餐
Housemade Sausage & Eggs Breakfast Skillet
普羅旺斯法式手工香腸、蛋、培根、薯塊、苞子甘藍、巧達起士、櫻桃蕃茄、白酒、多種食材一次放入高溫鐵鍋中一起送進烤箱烘烤，所有味道融合在一隻鐵鍋中的料理
Herb de province sausage, fingerling potatoes, smoked bacon, brussels sprouts, white cheddar cheese
780

甜菜醃燻鮭魚班乃迪克蛋
Beet-Cured Smoked Salmon Eggs Benedict
自製甜菜辣根煙燻鮭魚，搭配水波蛋、熱炒培根薯塊苞子甘藍、檸檬奶油幕斯
Poached eggs, fingerling potato hash, smoked bacon, brussels sprouts, hollandaise sauce
780

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
2,100

加購優惠 Special Add-Ons
Veuve Clicquot Champagne Brut NV, France 375ml
+2,700 每瓶 per bottle

Creation Peche Sparkling Wine, France 750ml
+900 每瓶 per bottle

以上價格皆以新台幣計算，需另加 10% 服務費。如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的員工

兒童 6 歲到 12 歲沙拉吧每人新台幣 390 元；5 歲以下沙拉吧免費

All prices are in TWD and subject to 10% service charge. Please let us know if you have any dietary requirements or food allergies
Children aged 6 to 12: Salad Bar TWD390 per person; children aged 0 to 5: Free Salad Bar

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原木燒烤牛排

Woodfire Grilled Steaks

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

Grain fed 600 days, 100% fullblood Wagyu
3,180

美國牛仔帶骨肋眼 16oz

16oz 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
2,180

美國頂級紐約客牛排 14oz

14oz US Natural 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

1,980

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
1,580

特色主菜

Specialty Meats & Fish

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

1,880

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
1,380

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
1,380

原木燒烤雲林帶骨豬排 10oz

10oz Bulgogi Pork Chop

以韓式辣味豆瓣 BBQ 醬刷塗增添風味

Super-juicy pork chop with a beautiful brown crust, served with Korean BBQ sauce
1,280

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

1,180

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