



週末早午餐 | Weekend Brunch

含一份主菜及無限量配菜、湯、沙拉、甜點、軟性飲料、果汁、咖啡及茶
Including one main course and 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
培根原產地: 加拿大、荷蘭、西班牙
Scrambled eggs, fingerling potato hash, smoked bacon, brussels sprouts, Malbec wine sauce
Country of origin of bacon: Canada, Netherlands and Spain
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
豬肋排原產地: 台灣
培根原產地: 加拿大、荷蘭、西班牙
Smoked pork ribs, scrambled eggs, fingerling potato hash, smoked bacon, brussels sprouts, tamarind BBQ sauce
Country of origin of pork: Taiwan
Country of origin of bacon: Canada, Netherlands and Spain
880

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
培根原產地: 加拿大、荷蘭、西班牙
Poached eggs, fingerling potato hash, smoked bacon, brussels sprouts, hollandaise sauce
Country of origin of bacon: Canada, Netherlands and Spain
980

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
2100

加購優惠 Special Add-Ons
Veuve Clicquot Champagne Brut NV, France 375ml
+2700 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

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

香腸豬肉原產地: 台灣

培根原產地: 加拿大、荷蘭、西班牙

Herb de province sausage, fingerling potatoes, smoked bacon, brussels sprouts, white cheddar cheese

Country of origin of pork sausage: Taiwan

Country of origin of bacon: Canada, Netherlands and Spain

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

培根原產地: 加拿大、荷蘭、西班牙

Poached eggs, fingerling potato hash, smoked bacon, brussel sprouts, hollandaise sauce

Country of origin of bacon: Canada, Netherlands and Spain

780

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
3180

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
2180

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

1980

美國頂級菲力牛排 7oz

7oz US Prime Filet

頂級菲力，最嫩的牛腰部部位

Roasted cherry tomatoes, Malbec wine sauce
1580

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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

1880

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

1380

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

1380

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

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

1280

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

1180

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