

前菜 Starters

香烤北海道帶殼扇貝

Grilled Hokkaido Scallops

慢燉蔬菜, 特製麵包粉, 海藻米脆片

Stewed vegetables, flavored bread crumbs, seaweed rice chips

480

香煎明蝦

Seared Prawns

香炒蘆瓜、煙燻甜椒醬、時蘿油

Sautéed zucchini, smoked sweet pepper sauce, and dill oil

480

原木燒烤海鮮沙拉

Grilled Seafood Salad

烤中捲、海蝦、赤嘴蛤·鮮美的海鮮汁與萊姆油醋混合·淋在鮮脆的萵苣上·灑上酪梨和烤玉米粒

A hearty salad packed with naturally smoky flavors of grilled fresh clams, shrimps, and squid, mixed with avocado, charred corns, lettuce, and lime vinaigrette

480

原木煙燻甜菜鮭魚凱薩沙拉

Beet-Cured Smoked Salmon Caesar Salad

蒔蘿甜菜汁浸泡鮭魚·產生天然紫紅色的紋路·以冷燻處理·搭配數種萵苣沙拉葉、烤玉米粒、酪梨、紫洋蔥、酸豆、檸檬油醋

Que's signature housemade smoked salmon, seasoned with beets, spices, and sea salt for 36 hours, then smoked with cherry wood for a light, sweet flavor, served with charred romaine hearts, bacon bits, toasted walnut bread slices, and Caesar dressing

380

香煎蟹餅

Seared Crab Cakes Salad

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·搭配涼拌芹菜根細條·茵陳蒿蛋黃奶油醬

Housemade crab cakes made of plump, premium crabmeat, vegetables, and spices; juicy and flavor packed on the inside, crisp and golden brown on the outside; served with celeriac remoulade and Béarnaise sauce

420

手作新鮮布拉達

Housemade Burrata

新鮮布拉達乳酪(意大利)·榛果青醬·搭配以香草籽糖漿浸泡的新鮮草莓和香草沙拉

Creamy, semi-soft cheese with a milky, buttery flavor, freshly made from Italian cheese and hazelnut pesto, served with vanilla infused strawberries salad

400

柚子胡椒生鮪魚塔

Yuzu Pepper Tuna Ceviche

柚子胡椒檸檬醋·金桔·芥末美奶滋

Fresh premium tuna, seasoned with Yuzu pepper, lemon dressing, served with kumquat and wasabi mayo

380

艾爾啤酒炸雞翅

Crispy Pale Ale Brined Chicken Wings

以艾爾淡啤酒和香料浸泡後酥炸·搭配烤蒜苗·老巴伯BBQ白醬·烤榛果·自製紅辣油

Deep-fried chicken wings, brined with pale-ale and spices overnight, served with grilled leeks, toasted hazelnuts, Big Bob Gibson BBQ white sauce, and housemade chili oil

380

前菜 Starters

燒烤野菇沙拉

Grilled Mushroom Salad

多種野菇以原木燻烤，佐義大利陳年酒醋、綜合嫩葉沙拉

A symphony of mushrooms, served with mixed salad and balsamic dressing

380

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

湯 Soups

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

220

牛肝菌野菇清湯

Porcini Mushroom Soup

義大利頂級牛肝菌加多種野菇慢燉而成

Stewed prime Italian porcini with various types of mushrooms

220

配菜 Sides

美國大蘆筍

Grilled US Super Asparagus

以巴薩米兒黑醋浸泡後碳烤，增添酸甜風味

Crunchy US asparagus, soaked in balsamic vinegar for an added sweet and sour flavor, grilled to perfection

360

香濃起司焗烤通心粉

Truffled Mac & Cheese

自製乳酪醬混和四種香濃乳酪而成，添加牛肝菌和松露醬的大地風味

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

220

帕瑪森洋芋泥

Parmesan Mashed Potatoes

現刨帕瑪森起士

Delicious, creamy, mashed potatoes with shaved parmesan cheese

200

松露脆薯

Truffled 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

200

原木燒烤主菜

Woodfire Grilled Mains

主菜搭配季節蔬菜

All mains come with seasonal vegetables

澳洲 M9 和牛肋眼牛排 10oz

10oz Australian M9 Wagyu Ribeye Steak

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes and Malbec wine sauce

2,980

美國 Brandt 自然帶骨肋眼牛排 16oz

16oz US Brandt Bone-In Natural Ribeye Steak

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes and Malbec wine sauce

1,780

美國頂級紐約客牛排 14oz

14oz US Prime New York Striploin

烤櫻桃蕃茄、阿根廷紅酒醬汁

Robust with a powerful flavor and a firm texture; premium US beef; served with roasted cherry tomatoes and Malbec wine sauce

1,580

美國菲力牛排 7oz

7oz USDA Beef Tenderloin

烤櫻桃蕃茄、阿根廷紅酒醬汁

Juicy with a subtle flavor and a soft buttery texture that melts in your mouth; roasted cherry tomatoes and Malbec wine sauce

980

法式羔羊排

French-Trimmed Rack of Lamb

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes and Malbec wine sauce

880

戰斧豬排

Pork Chop

烤櫻桃蕃茄、阿根廷紅酒醬汁

Super-juicy pork chop with a beautiful brown crust; roasted cherry tomatoes, and Malbec wine sauce

780

香煎紅甘魚

Pan-Fried Amberjack

荷蘭白玉蔥、烤甜玉米、赤嘴蛤、蝦夷蔥、白酒

奶油醬

Roasted scallions, sous-vide egg, Japanese light soy sauce

780

桂丁土雞

Free Range Great Din Chicken

南美香料、烤櫻桃蕃茄、霹靂青辣醬

Tender, flavorful Taiwanese free-range chicken, seasoned with South American rub; served with roasted cherry tomatoes, and spicy green piri piri sauce

680

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

280

巧克力舒芙蕾

Chocolate Soufflé

現點現烤，以 75%與 58%調合香濃麵糊搭配香草醬

Freshly prepared soufflé, harmonic proportion of 75% and 58% of cream batter, served with vanilla dressing

280

香蕉重乳酪蛋糕

Banana Cheesecake

新鮮香蕉融入乳酪餡料的特製起士蛋糕，

搭配火燒焦糖香蕉、海鹽焦糖醬

Go bananas for this cheesecake made from fresh bananas and cream cheese, served with caramelized bananas and sea salt caramel sauce

250

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

250