

**主菜 MAIN COURSES\*** (附湯和沙拉 with soup & salad)

羊肚菌菇牛肉三明治 MOREL MUSHROOM STEAK SANDWICH	980
台灣究好豬排 TAIWAN PORK CHOP	1,180
嫩煎鮭魚 法式奶油醬 SEARED SALMON WITH BEURRE BLANC	1,280
菲力 8 OZ. 主廚特製奶油 TWIN FILETS WITH STEAK BUTTER	1,580
紐約客 10 OZ. USDA PRIME NEW YORK STRIP	1,680
美國極黑和牛翼板 6 OZ. SNAKE RIVER WAGYU FLAT IRON STEAK	1,980
爐烤全骨牛小排 15 OZ. ROAST USDA PRIME WHOLE-BONE BEEF SHORT RIB	1,880

**主餐沙拉 ENTRÉE SALADS** (附湯 with soup)

凱薩沙拉  
CLASSIC CAESAR SALAD

**加 ADD**

菲力* FILET 4 OZ.	980
香煎魚柳 SEARED FISH DU JOUR	880
厚切培根 JUMBO BACON	880





牛肉來源：美國 | 豬肉來源：台灣

若您對特定食材會過敏，請於點餐前告知您的服務人員，主廚將以當日可取得之當季食材來為您特製餐點。

\*溫馨提醒：食用生肉或未煮熟的肉類，家禽，海鮮，貝類或雞蛋可能會增加食源性疾病的風險。

Before placing your order, please inform your server if your party has a food allergy. Items may be cooked to order.

\*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

	CORPORATE EXECUTIVE CHEF		TAIPEI EXECUTIVE CHEF	SWTPE WINTER 2021
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