

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

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| 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* 蜂蜜芥末 SEARED SALMON WITH HONEY MUSTARD | 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

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| 菲力* FILET 4 OZ. | 980 |
| 香煎魚柳 SEARED FISH DU JOUR | 680 |
| 厚切培根 JUMBO BACON | 580 |




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.

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|  | CORPORATE EXECUTIVE CHEF |  | TAIPEI EXECUTIVE CHEF | SWTPE SPRING 2021 |
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