

本菜單牛肉選自美國、澳洲及紐西蘭,豬肉產地為台灣。 本餐廳餐點使用之黃豆、玉米製品皆為非基因改造。

若您對海鮮、芒果、花生堅果類、甲殼類、蛋奶類等及其製品、或其他食物過敏,請務必告知服務人員。 自備酒水服務費:葡萄酒每瓶500元;烈酒每瓶1,000元。 以上價格須外加10%服務費。

Our kitchen uses beef products from the .U.S., Australia and New Zealand.

Pork is sourced from Taiwan.

We use Non-GMO bean and corn products.

If you are allergic to seafood, mango, peanut and nuts, crustacean, eggs and milk, and any other food allergies, please be sure to inform our service staff.

Corkage Fee per bottle: Wine NT\$500; Spirits NT\$1,000.

The prices are subjected to 10% service charge.

SEMI - BUFFET MENU 半自助式套餐菜單

Service Hours 營業時間

週一至週日 Mon. - Sun. 11:30am - 14:30pm 週五至週日 Mon. - Sun. 18:00pm - 21:00pm



Selection of Antipasti and Salad from the Buffet 自助式沙拉吧

Soup 湯品

Choice of Daily Soup 主廚例湯

Main Course 精選主菜

Dessert Bar 自助式甜點吧

Freshly Brewed Coffee or Tea 現煮咖啡或茶



Main Course 精選主菜

Caribbean Seafood Platter (Lobster/Salmon/Calamari/Mussel/Tiger Prawn) "加勒比海" 雙人碳烤海鮮拼盤(緬因州龍蝦/鮭魚/澎湖軟絲/馬祖淡菜/虎蝦)	NT\$4,280
Grilled Wagyu M9+ Flank Steak 7oz with Demi-glace 炭烤澳洲M9+和牛側腹牛排7oz濃紅酒醬汁	NT\$2,680
"Marlimu" Grilled Prime Short Rib 6oz with Chimichurri Sauce "馬里勿"炭烤美國極佳級純血安格斯牛小排6oz附阿根廷醬	NT\$2,080
Surf & Turf (Grilled USDA Prime Strip-loin 6oz & King Prawn) 慕軒海陸雙拼(炭烤美國極佳級紐約客與海大蝦)	NT\$2,080
·	NT\$1,680 NT\$2,080
	NT\$1,480 NT\$1,880
"Gambas al Ajillo" Roasted Herb King Prawn(4pcs) 西班牙式蒜味辣椒海大蝦(四隻)	NT\$1,480
Pan-fried Cherry Duck Breast with Mixed Berry Sauce "廣寒香" 香煎櫻桃鴨胸春季野莓醬汁	NT\$1,480
"Risotto ai Gamberi" Sea Urchin & Scallop Risotto 瓦倫西亞螯蝦海膽干貝燉飯	NT\$1,480
Roasted Salmon , Iberico Ham with Brown swordbelt Baby bamboo Sauce 爐烤挪威鮭魚伊比利火腿,春筍柳松菇醬汁	NT\$1,280
"Brasato di stinco di manzo" Angus Beef Cheek Red Wine Stew "皮耶蒙特"巴貝拉燉黑牛頰	NT\$1,280
Roasted Spring Chicken with Romesco Sauce 爐烤柴燻甜椒香料春雞加泰隆尼亞醬汁	NT\$1,080