GUSTOSO

ITALIAN RESTAURANT

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　Fri. - 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

"MADISON" Seafood Platter
(Oyster/Lobster/Calamari/Mussel/Tiger Prawn/Scallop)　　NT$5,680
慕軒歐陸式海鮮拼盤（歐洲生蠔／活龍蝦／現流明蝦,淡菜,軟絲／日本干貝）

Grilled A5 Wagyu Strip-loin Steak 4oz with Demi-glace　　NT$2,880
炭烤日本國產A5和牛紐約客4oz濃紅酒醬汁

"36hrs" Prime Short Rib 6oz with Dijon Red Wine Sauce　　NT$2,280
"一日半"低溫爐烤美國極佳級純血安格斯牛小排6oz

Surf & Turf (Grilled USDA Prime Strip-loin 6oz & King Prawn)　　NT$2,280
慕軒海陸雙拼(炭烤美國極佳級紐約客與海虎蝦)

Grilled USDA Prime Strip-loin with Dijon Red Wine Sauce　　6oz NT$1,680
炭烤美國極佳級紐約客牛排第戎紅酒醬汁　　　　　　　　　12oz NT$2,280

"Marlimu" Grilled LUMINA Lamb Chop with　　Half 半副 NT$1,680
Chimichurri Sauce　　　　　　　　　　　　　Whole 整副 NT$2,280
"馬里勿"炭烤紐西蘭南島高地和羊排,自製阿根廷醬

Roasted Penghu King Prawn with Toscana Sauce(4pcs)　　NT$1,680
爐烤澎湖明蝦,托斯卡納奶油醬汁(四隻)

"Sicily" Roasted Daily Catch with Blood Orange Sauce　　NT$1,680
"西西里島"義式爐烤海島漁獲,香料血橙醬汁

Pan-fried Cherry Duck Breast with Mixed Berry Sauce　　NT$1,480
"廣寒香"香煎櫻桃鴨胸春季野莓醬汁

"Vichyssoise"Roasted Salmon ,
Iberico with Sweet Spring Onion Sauce Sauce　　NT$1,480
"維希"爐烤挪威鮭魚伊比利火腿,國產甜大蔥奶油醬汁

"Brasato di stinco di manzo" Angus Beef Cheek Red Wine Stew　　NT$1,280
"皮耶蒙特"巴貝拉燉黑牛頰

Cream of Black Truffle Risotto & Sautéed Portobello mushroom　　NT$1,280
嫩煎國產波特菇,阿爾巴黑松露野菇燉飯（奶素）

Roasted Spring Chicken with Dijon Red Wine Sauce　　NT$1,280
爐烤柴燻甜椒香料春雞第戎芥末籽醬汁

以上價格均為新台幣並需外加一成服務費
Prices are quoted in NT dollars and subject to a 10% service charge