

GUSTOSO

ITALIAN RESTAURANT

水資收費標準：用餐期間提供暢飲EIRA天然氣泡礦泉水、EIRA天然礦泉水，
5歲(含)以下不收水資、6-12歲(含)以上每人酌收NT100元。
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

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。

Water fee standard: EIRA Sparking Natural Mineral Water
and EIRA Natural Mineral Water are provided during the meal.
No water charge for children under 5 years old (inclusive)
and NT\$100 per person over 6-12 years old (inclusive).
Corkage Fee per bottle : Wine NT\$500; Spirits NT\$1,000.
The prices are subjected to 10% service charge.

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.

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



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

Main Course 精選主菜

“MADISON” Seafood Platter (Oyster/Lobster/Calamari/Mussel/Tiger Prawn/Scallop) 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)	NT\$5,680
Grilled A5 Wagyu Strip-loin Steak 4oz with Demi-glace 炭烤日本國產A5和牛紐約客4oz濃紅酒醬汁	NT\$2,880
“36hrs” Prime Short Rib 6oz with Dijon Red Wine Sauce “一日半”低溫爐烤美國極佳級純血安格斯牛小排6oz	NT\$2,280
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虎蝦)	NT\$2,280
Grilled USDA Prime Strip-loin with Dijon Red Wine Sauce	6oz NT\$1,680 12oz NT\$2,280
“Marlimu” Grilled LUMINA Lamb Chop with Chimichurri Sauce “馬里勿”炭烤紐西蘭南島高地和羊排,自製阿根廷醬	Half 半副 NT\$1,680 Whole 整副 NT\$2,280
Roasted Penghu King Prawn with Toscana Sauce(4pcs) 爐烤澎湖明蝦,托斯卡納奶油醬汁(四隻)	NT\$1,680
“Sicily” Roasted Daily Catch with Blood Orange Sauce “西西里島”義式爐烤海島漁獲,香料血橙醬汁	NT\$1,680
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
“Vichyssoise”Roasted Salmon , Iberico with Sweet Spring Onion Sauce “維希”爐烤挪威鮭魚伊比利火腿,國產甜大蔥奶油醬汁	NT\$1,480
“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
Cream of Black Truffle Risotto & Sautéed Portobello mushroom 嫩煎國產波特菇,阿爾巴黑松露野菇燉飯(奶素)	NT\$1,280
Roasted Spring Chicken with Dijon Red Wine Sauce 爐烤柴燻甜椒香料春雞第戎芥末籽醬汁	NT\$1,280

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