

URBAN

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.

◆ **URBAN 331 Week Day Lunch Set** ◆

URBAN331 商務午間套餐

Service Hour 供應時間：Weekday 平日 11:30-13:30

Touch the Asia 亞洲風味

Roasted Mackerel 爐烤薄鹽日式鯖魚	\$560
Chicken Teriyaki 日式照燒國產雞腿	\$560
Native Chicken & Clam Noodle Soup 台式紅羽土雞腿蛤蠣雞湯	\$560
“Navy” Black Angus Beef Curry 昭和海軍安格斯黑牛咖哩	\$560
Roasted Salmon Kombu Salt Yaki with Scallop 北海道昆布鹽燒挪威鮭魚帆立貝	\$680
MADISON U.S.D.A Beef Noodle Soup (Wide noodles/ fine noodles) “舜水先生”慢燉美國安格斯番茄牛肉麵(手工寬麵/博多細麵)	\$680
Semi-Dried Fourfinger Threadfin Fish 自製現流海魚半日曬	\$720

Around the world 世界佳餚

B.L.C.T Sandwiches with Fries 炭烤培根萵苣雞胸番茄三明治附薯條	\$560
“SASEBO”7oz Black Angus Beef Burger with Gilled Bacon “佐世保”7盎司安格斯黑牛肉漢堡 含培根	\$680
“Po’boy”Deep-fried Prawn & Oyster Sandwiches “1930”酥炸虎蝦&牡蠣三明治	\$680
“OSSO BUCCO”Herb , Black Pork Shank Stew 倫巴底式慢燉噶瑪蘭黑豬腱	\$720
Steak frites Bistro Steak & Fries 小酒館式的牛排薯條	\$980

Lunch Special is served with Fresh Fruit, Soup, Dessert and Coffee, Tea or juice,
subject to a 10% service charge.

以上皆附贈水果、湯、甜點、咖啡、茶或果汁，另需加一成服務費。