

URBAN

331

Corkage Fee per bottle :Wine NT\$500 ; Spirits NT\$1,000.
The prices are subjected to 10% service charge.
自備酒水服務費:葡萄酒每瓶500元；列酒每瓶1,000元以上價格需外加10%服務費。

All the pork we use in this menu is TAIWAN PORK.All the beef we use in this menu is AUSTRALIA BEEF, USDA BEEF and NEW ZEALAND BEEF.
We use Non-GMO bean and corn products.
本餐廳使用台灣豬肉、澳洲牛肉、美國牛肉及紐西蘭牛肉，
餐點使用之黃豆、玉米製品皆為非基因改造。

Please let one of our staff know if you have any special dietary requirements , food allergies or food intolerances.
本餐廳之食材部份含有以下過敏源種類，不適合對其過敏體質者食用，
如您有特殊飲食需求，食物過敏或食物不耐症，請主動告知我們的服務人員。

								
Spicy 辣味	Vegetarian 素食	Mango 芒果	Dairy Products 乳製品	Eggs 蛋類	Crustaceans 甲殼類	Fish 魚類	Pork 豬肉	Beef 牛肉
								
Gluten 麩質穀物	Sesame 芝麻	Nuts 堅果類	Peanuts 花生	Soy 大豆	Use of sulphites 亞硫酸鹽類			



URBAN 331 FOOD MENU



Service Hour 供應時間：

Mon.-Thu.週一至週四 13:30~22:30 | Fri.週五 13:30~23:30

Sat.週六 11:30~23:30, Sun.週日 11:30~22:30

Salad 沙拉 / Appetizer 開胃菜

Crispy Fries with Truffle Mayonnaise \$260

酥炸薯條配松露美乃滋 🍷 🍟

Classic Caesar Salad (Grilled Chicken or Smoked Salmon) \$420

經典凱薩沙拉(烤雞或燻鮭魚) 🍷 🐟 🍷 🌿

Garden Salad with Kumquat Dressing (Grilled Chicken or Smoked Salmon) \$420

小農田園沙拉金桔山蘿蔔油醋(烤雞或燻鮭魚) 🐟 🍷

Roselle & Burrata Cheese Salad \$420

“洛神”綜合番茄布拉塔乳酪沙拉 🍷 🍷

Grilled Seasonal Vegetable with Balsamic \$380

炭烤香料季節時蔬葡萄陳醋醬 🍷

“British” Fish & Chips \$480

不列顛式炸魚薯條 🐟 🌿

“Penghu” Seafood Platter(Calamari/Clovesfish/Fish Roe Sausage) \$480

“澎湖”濱海炸物拼盤(小卷/丁香魚/飛魚卵香腸) 🐟 🍷 🌿

“Hiroshima” Seafood Platter(Oyster/Soft Shell Crab/Cuttlefish Balls) \$480

“廣島”和洋炸物拼盤(廣島牡蠣/軟殼蟹/花枝丸) 🍷 🐟 🌿

“Kung Pao” Deep-fried Spicy Chicken Drumstick \$480

“丁宮保”辣味酥炸國產土雞腿, 椒麻沾醬 🍷 🌿 🍷 🍷

Sautéed Daily Clam with Cordia Dichotoma Sauce \$480

台式甘樹子清炒季節貝類 🍷 🌿 🌿

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Western Cuisine 西式精選

Spaghetti alle Vongole 白蘇維農白酒蛤蠣麵   	\$460
Classic Bolognese Paccheri 經典波隆那肉醬水管麵   	\$460
“Lanyang” Tagliatelle alla Carbonara “蘭陽”拉齊歐燻鴨肉蛋奶培根麵    	\$480
Wild Mushroom & Truffle Paccheri 奶油松露野菇水管麵    	\$520
B.L.C.T Sandwiches with Fries 炭烤培根萵苣雞胸番茄三明治附薯條  	\$560
“Le Petit Chef” Chicken Teriyaki Focaccia Sandwiches “小廚師”照燒放牧雞腿佛卡夏三明治  	\$580
“SASEBO” 7oz Black Angus Beef Burger with Grilled Bacon “佐世保”7盎司安格斯黑牛肉漢堡 含培根    	\$680
“Steak Frites” Bistro Steak & Fries 小酒館式的牛排薯條 	\$980

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Touch the Asia 精選亞洲美食

Seafood Laksa Noodle Soup \$520

南洋叻沙鮮蝦湯麵       

Native Chicken & Clam Noodle Soup \$560

台式紅羽土雞腿蛤蠣雞湯麵    

MADISON U.S.D.A Beef Noodle Soup (Wide Noodles/ Fine Noodles) \$680

“舜水先生”慢燉美國安格斯番茄牛肉麵
(手工寬麵/博多細麵)     

Semi- Dried Fourfinger Threadfin Fish \$720

自製現流海魚半日曬

Home-Made Dessert and Fruit 主廚自製甜點及水果

Chef Specially Dessert \$320

主廚特製甜點    

Tiramisu \$320

提拉米蘇   

Seasonal Fruit Platter \$320

四季水果拼盤 

MOVENPICK ICE CREAM 莫凡彼冰淇淋

MOVENPICK Ice Cream 100ml (Vanilla/Chocolate/Strawberry) \$180

莫凡彼冰淇淋100ml(香草/巧克力/草莓)   

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Piano Duet X Gustoso 有點「義」思的四手聯彈

Service Hour 供應時間：
Mon.–Sun.週一至週日 17:00~20:30

Daily Soup	\$320
每日例湯 	
Cream of Truffle Mushroom Soup	\$480
奶油黑松露野菇濃湯  	
Jamón ibérico ,Melon & Figs	\$480
伊比利火腿, 密瓜, 無花果 	
Fritto Misto di mare	\$580
坎培尼亞酥炸海鮮拼盤   	
Pizza quattro formaggi	\$680
四種乳酪披薩   	
Pizza Diavola	\$680
小惡魔披薩   	
“Risotto ai Gamberi”Sea Urchin & Scallop Risotto	\$880
瓦倫西亞螯蝦海膽干貝燉飯  	
“Gambas al Ajillo”Roasted Herb King Prawn(4pcs)	\$1,480
西班牙式蒜味辣椒海大蝦(四隻)  	
“Marlimu i”Grilled Prime Short Rib 6oz with Chimichurri Sauce	\$2,080
“馬里勿”炭烤美國極佳級純血安格斯牛小排6oz 附阿根廷醬   	
Grilled USDA Prime Strip-loin 12oz	\$2,080
炭烤美國極佳級安格斯黑牛紐約客牛排12oz  	

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