

牛排館午間套餐 Prime One Steak House Lunch Set Menu

精選葡萄酒搭配 Selected Wine Pairing
一款 / 1 Glasses NT\$290 • 三款 / 3 Glasses NT\$680
本餐廳僅提供瓶裝礦泉水，每人酌收水資90元+10%
We serve only mineral water at NT\$90+10% per person

主菜 Main Course

請任選一種主餐 Choose any one main course

炭烤紅魚菲力 Grilled Red Snapper Fillet	NT\$1,080
碳烤國產黑豚里肌 Grilled Taiwanese Black Pork Loin	NT\$1,080
法式油封胭脂鴨腿 Confit Canard Rouge Breast	NT\$1,180
直火燉烤牛頰心 Braised and Roasted Beef Cheek	NT\$1,180
Prime one精選牛排佐炙燒虎蝦 Prime One Selected Steak and Grilled Tiger Prawns	NT\$1,380
紐西蘭Lumina高地和羊(4骨) New Zealand Lumina Highland Lamb(4 Bones)	NT\$1,680
美國濕式熟成30天肋眼心牛排6oz U.S. Wet Aged 30 Days Ribeye Fillet Steak 6oz	NT\$1,680
美國Prime濕式熟成30天菲力牛排4oz U.S. Prime Wet Aged 30 Days Fillet Steak 4oz	NT\$1,680
美國Prime濕式熟成30天老饕牛排6oz U.S. Prime Wet Aged 30 Days Ribeye Cap Steak 6oz	NT\$2,080
美國1855 Prime濕式熟成45天肋眼牛排10oz(雙人) U.S. 1855 Prime Wet Aged 45 Days Ribeye 10oz	NT\$3,880

以上套餐均包含手工麵包、花園經典沙拉、湯品、主菜、配菜、甜點及飲品
The above set menu includes handmade bread,
garden salad, soup, main course, side dishes, dessert, and drinks.

供應時段：平日午餐 11:30~14:00 (最後點餐 13:00)
Serving Hour: Weekday Lunch 11:30~14:00 (Last order 13:00)
此菜單為季節性菜單，本飯店保留最後修改的權利。
This is a seasonal menu. The hotel reserves the right to make final modifications.
本餐廳使用台灣豬肉，蔬果類使用在地食材
Pork is sourced from Taiwan. Local produce is used whenever possible.
每位需另加一成服務費Plus 10% service charge per person
未成年請勿飲酒Please do not drink if you are a minor.
如有特需求請洽服務人員For special requests, please contact our service staff.