

WEEKEND SET MENU

義大利餐廳假日套餐

Selections of Antipasti and Salad from the Buffet

自助式冷開胃菜及沙拉吧

Choice of Daily Soup

主廚例湯

Main Course 主菜

Please choose one 請選擇一道

Roasted Spring Chicken with Seasonal Vegetables

爐烤春雞襯季節時蔬

Half 半隻 NT\$1,500

Basque Grouper Stew

巴斯克風味燉石斑魚

NT\$1,600

Homemade Tagliolini with Boston Lobster

波士頓龍蝦手工細板麵

NT\$3,080

“Exclusive” U.S. WYO Murraymere Farms Prime Filet Mignon 6 o.z.

“獨家供應” 美國懷俄明州慕瑞玫爾農場頂級菲力牛排6盎司

NT\$3,480

X “Classic” Dry-aged U.S. Prime Rib Eye Steak 10 o.z.

“經典” 乾式熟成頂級美國肋眼牛排10盎司

NT\$3,488

“Exclusive” U.S. WYO Murraymere Farms Prime Rib Eye Steak 12 o.z.

“獨家供應” 美國懷俄明州慕瑞玫爾農場頂級肋眼牛排12盎司

NT\$3,800

Sharing 雙人分享餐

For 2 Persons 二人份

X “Exclusive” U.S. WYO Murraymere Farms Prime Bone-in Striploin Steak 16 o.z.

“獨家供應” 美國懷俄明州慕瑞玫爾農場頂級帶骨紐約客牛排16盎司

NT\$5,280

“Classic” Dry-aged U.S. Prime Rib Eye Steak 16 o.z.

“經典” 乾式熟成頂級美國肋眼牛排16盎司

NT\$5,488

“Exclusive” U.S. WYO Murraymere Farms Prime T-Bone Steak 24 o.z.

“獨家供應” 美國懷俄明州慕瑞玫爾農場頂級丁骨牛排24盎司

NT\$7,280

Family Sharing 家庭分享餐

For 4 Persons 四人份

X Homemade Tagliolini with Boston Lobster & Barolo Barrel Smoked Dry-aged U.S. Prime Bone-in Rib Eye 24 o.z.

波士頓龍蝦手工細麵 與 巴羅洛橡木桶煙燻乾式熟成頂級美國帶骨肋眼牛排24盎司

NT\$9,800

Selection of Fresh Fruits and Desserts from the Buffet

自助式甜點吧

Freshly Brewed Coffee or Tea

現煮咖啡或紅茶

X **Chef Recommends 主廚推薦**

All above prices are subjected to a 10% service charge 以上價格均需另加一成服務費