



M-CHEF STEAK & TEPPANYAKI  
皇饗牛排館鐵板燒

M-CHEF DINNER MENU

# M-CHEF Dinner Set

## 皇饗晚間套餐

### Starter

#### 享口福!!

Choice of one 三選一

##### GILLARDEAU OYSTER

###### 吉拉多生蠔

lemon olive caviar/smoked bell pepper sauce/cocktail sauce  
檸檬橄欖油精球/煙燻辣味甜椒醬/雞尾酒醬汁

##### M-CHEF THICK CUT SPICE-CURED BACON

###### 皇饗招牌厚切燻脆台灣培根

red pepper sauce/mixed herb/nut oil/  
beer mustard  
紅甜椒油醋/綜合香料沙拉/堅果油/啤酒芥末

##### USDA PRIME BEEF CARPACCIO

###### 頂級美國薄片生牛肉沙拉

baby lettuce/parmesan cheese/truffle/  
pepper/cherry radish  
寶寶生菜/帕馬森起司/黑松露/胡椒/櫻桃蘿蔔

### Appetizer

#### 開胃菜

Choice of one 三選一

##### SLOW COOKED ABALONE

###### 慢煮鮑魚

saffron foam/salmon roe/fregola  
番紅花泡泡/鮭魚卵/珍珠米麵

##### SEARED CANADIAN DUCK FOIE GRAS

###### 香酥鴨肝

berry rhubarb root/red wine  
caramelized onion/pea sprouts  
莓果大黃根/紅酒焦糖漬洋蔥/小豆苗

##### SEARED HOKKAIDO SCALLOP

###### 香煎北海道干貝

beurre blanc/roe powder/green peas/  
olive oil caviar  
法式白酒醬/烏魚子粉/珍珠碗豆/橄欖油晶球

### Soup

#### 豐厚、濃郁

Choice of one 三選一

##### 21-DAY DRY-AGED HAY SMOKED DUCK CONSOMMÉ

###### 21天熟成鴨架澄清湯

duck breast/micro herb/leek/dried longan  
熟成鴨肉薄片/微型香料/歐洲蔥/桂圓

##### M-CHEF CLAM CHOWDER

###### 皇饗經典蛤蜊巧達湯

clams/fresh fish/oysters/  
seasonal vegetables/dill/leek  
蛤蜊/鮮魚/生蠔/季節蔬菜/蒔蘿/青蒜

##### SMOKY EGGPLANT SOUP

###### 煙燻茄子濃湯

basil seeds/confit garlic/coriander  
羅勒籽/油封大蒜/香菜

### Mains

#### 饗滿足!!

Choice of one 十三選一

##### CANADIAN AAA BEEF STRIPLOIN

###### 加拿大A3紐約客

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$2,270 (12oz/336g)

##### CANADIAN AAA BEEF RIBEYE

###### 加拿大A3肋眼牛排

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$2,470 (14oz/392g)

##### USDA PRIME BEEF TENDERLOIN

###### 美國頂級菲力

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$2,600 (8oz/224g)

##### USDA PRIME 21-DAY DRY-AGED STRIPLOIN

###### 21天乾式熟成美國頂級紐約客

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$2,880 (10oz/280g)

##### USDA PRIME 21-DAY DRY-AGED RIBEYE

###### 21天乾式熟成美國頂級肋眼

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$3,080(10oz/280g)

##### AUS SHER FULL BLOOD WAGYU BEEF TENDERLOIN

###### 澳洲 M-9 射和牛菲力

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$3,150 (6oz/168g)

##### USDA PRIME PORTERHOUSE STEAK (FOR 2)

###### 美國頂級紅屋牛排 (雙人)

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$5,040 (36oz/1008g)

##### USDA PRIME BONE-IN RIBEYE (FOR 2)

###### 美國頂級帶骨肋眼 (雙人)

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$5,290(30oz/840g)

##### AUS MAYURA FULL BLOOD WAGYU BEEF STRIPLOIN (FOR 2)

###### 澳洲 M-9 巧克力和牛紐約客 (雙人)

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$7,120 (12oz/336g)

##### AUS BLACKMORE FULL BLOOD WAGYU BEEF RIBEYE (FOR 2)

###### 澳洲 M-9 黑毛純種和牛肋眼 (雙人)

seasonal vegetables/mashed potatoes/  
red wine sauce  
季節蔬菜/洋芋泥/紅酒醬汁  
NT\$8,040 (14oz/392g)

##### SEARED SOLE FISH FILLET

###### 香煎檸檬龍利魚

lemon butter sauce/seasonal vegetables  
檸檬奶油醬汁/季節時蔬  
NT\$1,980

##### 21-DAY DRY-AGED HAY SMOKED DUCK BREAST

###### 21天蔗燻熟成鴨胸 (台灣櫻桃鴨)

orange duck sauce/shallots/fresh orange  
柳橙醬汁/醋漬紅蔥/新鮮柳橙  
NT\$1,980 (8oz/224g)

##### 14-DAY DRY-AGED LAMB CHOP

###### 14天熟成紐西蘭小羔羊

seasonal vegetables/mashed potatoes/  
morel cream sauce  
季節蔬菜/洋芋泥/羊肚菇奶油醬汁  
NT\$1,980 (6oz/168g)

### Dessert

#### 甜甜蜜蜜~入你心!!

Choice of one 四選一

##### CITRUS BASQUE BURNT CHEESECAKE

###### 香橙巴斯克乳酪蛋糕

##### RED VELVET CAKE WITH LEMON CREAM CHEESE

###### 紅絲絨蛋糕佐檸檬奶霜

##### SEASONAL FRUIT PLATE

###### 季節水果盤

##### SOUFFLE WITH BERRY SAUCE

###### 皇饗舒芙蕾佐莓果醬汁

### Coffee / Tea

#### 咖啡/茶

### Petit four

#### 法式小點

如果您有特殊的飲食需求、食物過敏或食物不耐症，請通知我們的服務人員。

以上所有價格為新台幣，需另加 10% 服務費。

主菜加點一隻波士頓龍蝦僅需加價 NT\$980；加點一片鴨肝僅需加價 NT\$400。

Please let our server know if you have any special dietary requirements, food allergies or food intolerances. All prices are in Taiwan dollars and subject to 10% service charge.

NT\$980 in addition for each Boston lobster

NT\$400 in addition for each Canadian duck foie gras