



# SET MENU

## STARTER

[Choose one]  
Octopus ,artichoke,  
pickled onion, lemon vinaigrette  
or  
Hokkaido scallop, prickly ash,  
calamansi ponzu  
or  
Daily salad

\*\*\*

[Choose one]  
Seafood bisque, Cognac, dill  
or  
Daily soup

\*\*\*

[Choose one]  
Fried soft shell crabs, sriracha onion,  
maggi-mayo  
or  
Fried neritic squid  
pickled vegetables, romesco  
or  
Crunchy crab cake, caviar,  
yuzu kosho rémoulade +480

## DESSERT

Basque Cheesecake  
or  
Dessert of the day  
or  
Seasonal fruit dessert

## BEVERAGE

Coffee  
or  
Tea

## MAIN COURSE

Catch of the day, grilled baby corn,  
tempeh, garlic, cherry tomato vinaigrette  
2280

Taiwan Sasso chicken leg, potato purée, piri piri  
2180

Taiwan pork jowl, grilled baby corn, tempeh, garlic, herb mustard butter  
2280

NZ lamb chops, truffled mac & cheese, herb mustard butter  
2580

AUS grain-feed 150 days tenderloin 6 oz,  
potato purée, horseradish crème fraîche  
2380

USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus  
3580

USDA prime ribeye filet 6 oz, potato fries,  
spicy ketchup, herb mustard butter  
2880

USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri  
2980

USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus  
3480

Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,  
truffled mac & cheese, cherry tomato vinaigrette  
3780

Toscana seafood stew, half lobster, red coral trout fillet,  
squid, tiger prawns, mussels, clams, scallop, fennel  
4180

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn,  
parmesan cheese, maple cauliflower, sun-dried tomato,  
bacon, chimichurri, black pepper beef jus (for 2)  
8380/for two

Head Chef  
Jarry Liu

All prices are listed in NTD.

The water charge is NTD120 / per person and subject to 10% service charge.

If you have any concerns regarding food allergies or intolerances, please alert the server before ordering.