

A LA CARTE

STARTER

Kanpachi sashimi, cherry, wasabi, chive	480
Crunchy soft shell crab, salted egg yolk, curry leaf	480
Beef tartare, scallion pancake, ginger, mustard leaf <i>(with Oscietra caviar 30g +1880)</i>	780
Uni, crispy nori rice, ponzu, shiso <i>(with Oscietra caviar 10g +780)</i>	1180
Shrimp sliders, pickled onion, sriracha, arugula	520
Sweetbreads, black pepper lime sauce, chive	520
Eel gua bao, gochujang glaze, pickled green papaya, shiso	520
Fig toast, ricotta cheese, port wine, lemon balm	480
Quail, lemongrass, rice noodle, nuoc mam, herbs	980
Green bamboo, avocado, watercress, citrus vinaigrette	420
“Banh mi” paté, puff pastry, house pickles	420

MAIN

Pork chop, sukiyaki sauce, taro, chive	1580
Fried chicken, raita, guava, togarashi	880
Grouper, asparagus, turmeric, dill	1480
Abalone, scallion-chili crisp pasta, parmesan	1180
Beef tenderloin, carrots, “mala” sauce, baby leek	1680

FINISH

Kaya French toast, soy caramel, espresso ice cream	380
Pistachio mousse, cherry jam, black sesame ice cream	380
Carrot cake, cinnamon, walnut, white miso	380
Chocolate mousse, mint sorbet	380

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN

Longtail Seasonal Experience

Red prawn, puffed rice, culantro, ginger, maqaw

胭脂蝦、爆米香、刺芫荽、薑、馬告胡椒

(With Oscietra caviar 10g + 780)

(加配 奧賽嘉魚子醬 10g +780)

Persimmon salad, avocado, nuts, yogurt-citrus dressing

柿子沙拉、酪梨、堅果、優格柑橘醬

Stewed oysters, green chili sauce, water chestnut, vegetable fern

燴鮮蚶、辣味青醬、荸薺、過貓

Sweetbreads, custard apple, peanut-betel nut leaf sauce

小牛胸腺、釋迦、花生檳榔葉醬

Tilefish, cordia vinaigrette, winter melon, celery

馬頭魚、破布子油醋汁、冬瓜、西芹

Lamb chop, cumin-maple glaze, eggplant

帶骨羊里肌、孜然楓糖、茄子

Almond tofu, smoked plum juice

杏仁豆腐、烏梅湯

Spiced wine pear brûlée, shiso syrup, verbena sorbet

香料白酒洋梨烤布蕾、紫蘇醬、馬鞭草雪酪

3580 per person

1280 cocktail pairing (4 glasses)

LONGTAIL

All prices are listed in NTD and subject to 10% service charge
所有價格以 NTD (新台幣) 計價 另加 10% 服務費