

A LA CARTE

STARTER

Kanpachi sashimi, lychee, jicama, olive	480
Crunchy soft shell crab, salted egg yolk, curry leaf	480
Beef tartare, scallion pancake, ginger, mustard leaf	680
Uni, crispy nori rice, ponzu, shiso	1080
Shrimp sliders, pickled onion, sriracha, arugula	520
Char siu bao, house kimchi, coriander	480
Fig toast, ricotta cheese, port wine, lemon balm	480
Charred foie gras dumplings, sweet corn, pecorino, kaffir lime	820
Green bamboo, avocado, watercress, citrus vinaigrette	420
“Banh mi” paté, baguette, house pickles	420

MAIN

Pork chop, sukiyaki sauce, taro, chive	1380
Fried chicken, sweet potato, piri piri	780
Tilefish, spring peas, parmesan, lemon, herbs	1280
Beef tenderloin, carrots, “mala” sauce, baby leek	1480

FINISH

Kaya French toast, soy caramel, espresso ice cream	380
Sweet corn creamsicle, caramel corn, masa harina, rosemary	380
Carrots cake, cinnamon, walnut, white miso	380
Whisky-chocolate mousse, maqau pepper, Taiwanese chocolate ice cream	380

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN

Longtail Seasonal Experience

Horsehair crab, uni, coconut, loquat, Vietnamese coriander
毛蟹、海膽、椰子、枇杷、越南香菜

Green bamboo, avocado, watercress, citrus vinaigrette
綠竹筍、酪梨、水田芥、柑橘油醋汁

Foie gras and dumplings, sesame dressing, cucumber, lychee
鴨肝餃、芝麻醬、小黃瓜、荔枝

Eel gua bao, gochujang glaze, pickled green papaya, shiso
鰻魚刈包、韓式辣醬、醃漬青木瓜、大葉

Tilefish, cordia vinaigrette, spring peas, celery
馬頭魚、破布子油醋汁、春季綜合豆、西芹

Wagyu tenderloin, mole, fermented tomato, sweet corn
和牛菲力、香辣巧克力醬、發酵番茄、甜玉米

Oolong soy milk, buddha's hand, herbal jelly
烏龍茶豆乳、佛手柑、仙草

Whisky-chocolate mousse, maqau pepper, Taiwanese chocolate ice cream
威士忌巧克力慕斯、馬告胡椒、台灣巧克力冰淇淋

3280 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