

A LA CARTE

STARTER

Kanpachi sashimi, beet, shallot, calamansi	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
Char siu bao, house kimchi, coriander	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, baguette, house pickles	420

MAIN

Pork chop, sukiyaki sauce, taro, chive	1580
Fried chicken, sweet potato, piri piri	880
Tilefish, leek, kumquat emulsion, coriander	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
Salted egg yolk lava cake, fermented rice ice cream	380

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN

Longtail Seasonal Experience

Snow crab, pineapple dashi, green papaya

松葉蟹、鳳梨柴魚凍、青木瓜

(With Oscietra caviar 10g + 780)

(加配 奧賽嘉魚子醬 10g +780)

White asparagus, salted egg yolk, bottarga

白蘆筍、鹹蛋黃、烏魚子

Oyster, scallion pancake, fermented black beans, fennel

牡蠣、三星蔥餅、豆豉、茴香

Sweetbreads, sweet and sour sauce, green bamboo

小牛胸腺、酸甜醬、綠竹筍

Tilefish, spring peas, parmesan, lemon, herbs

馬頭魚、春季綜合豆、帕瑪森起士、檸檬、香草

Dry aged duck breast, bell pepper, eggplant, quinoa

乾式熟成鴨胸、燈籠椒、茄子、藜麥

Umeshu ice cream, lemon shiso

梅酒冰淇淋、檸檬紫蘇

Churros, kaya, soy caramel, ginger ice cream

吉拿棒、咖椰、醬油焦糖、生薑冰淇淋

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