

# 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

## Chutoro tartare, watermelon, peanut, burnt scallion

黑鮪中腹塔塔、西瓜、花生、焦香三星蔥

## Peach, frisée, goat cheese, nuoc mam dressing

水蜜桃、綠捲生菜、羊奶起士、魚露醬汁

## Foie gras and dumplings, sesame dressing, cucumber, lychee

鴨肝餃、芝麻醬、小黃瓜、荔枝

## Sweetbread satay, sweet and sour sauce, green bamboo

小牛胸腺沙嗲、酸甜醬、綠竹筍

## Bamboo fish, sweet pea laksa consommé, baby cabbage, ginger flower

筍殼魚、甜豆叻沙清湯、娃娃菜、火炬薑花

## Short rib, mole, tomatillo salsa, sweet corn

牛小排、香辣巧克力醬、墨西哥酸漿莎莎、甜玉米

## Oolong soy milk, buddha's hand, herbal jelly

烏龍茶豆乳、佛手柑、仙草

## Kaya French toast, soy caramel, espresso ice cream

法式咖椰吐司、醬油焦糖、咖啡冰淇淋

**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