

STEAKHOUSE

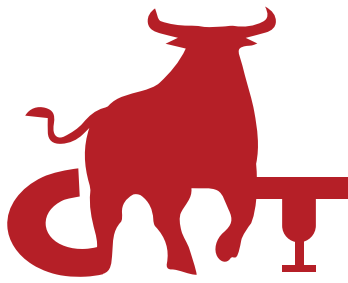


M-CHEF STEAK & TEPPANYAKI
皇饗牛排館鐵板燒

M-CHEF

皇饗牛排館晚間套餐

Dinner Set Menu



M-CHEF STEAK & TEPPANYAKI
皇饗牛排館鐵板燒

如果您有特殊的飲食需求、食物過敏或食物不耐症，請通知我們的服務人員。

以上所有價格為新台幣，需另加10%服務費。

本餐廳使用之牛肉均為熟成牛肉。

Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in Taiwan dollars and subject to 10% service charge.

M-CHEF serve only aged beef.

M-CHEF Dinner Set

皇饗晚間套餐

Starter

Choice of one 四選一

M-CHEF CAESAR SALAD

皇饗凱薩沙拉

romaine lettuce/prosciutto di parma/
parmesan cheese/nuts/caesar dressing
蘿蔓生菜/帕瑪火腿/帕瑪森起司/堅果/凱薩醬

LEMON SHRIMP CRISPY SALAD

鮮蝦檸香鮮脆沙拉

yuzu flesh/tomato aspic/
lemon vinaigrette
金柚果肉/蕃茄高湯凍/檸檬油醋汁

AUTUMN SEASONAL SALAD

秋季田園沙拉

orange/lettuce/sun-dried
tomatoes/balsamic vinaigrette
香吉士/小農生菜/風乾蕃茄/
巴沙米可油醋汁

SEASONAL OYSTERS

當季時令生蠔

caviar/salmon roe/cocktail sauce
魚子醬/鮭魚卵/雞尾酒海鮮醬

Additional for one NT\$180,
for two NT\$300

一顆加價 NT\$180 ; 兩顆加價 NT\$300

Appetizer

Choice of one 四選一

CRISPY FRIED FISH WITH SOUTHEAST ASIAN FLAVORS

南洋酥炸脆皮鮮魚

cucumber salad/sesame/coconut milk/
peanut sauce/satay sauce
黃瓜沙拉/芝麻/椰奶/花生醬/沙嗲醬

CHAR-GRILLED MEXICAN-STYLE CHICKEN THIGH

炭烤墨西哥風味雞腿肉

boneless free range chicken thigh/
turmeric herb rice/lemon
桂丁雞腿肉/薑黃香草米/檸檬

SEARED HOKKAIDO SCALLOP (Additional NT\$120)

香煎北海道干貝 (加價NT\$120)

rice crisps/curried parsnip purée/
pomegranate red wine sauce
米脆片/咖哩防風根泥/石榴紅酒醬

SEARED ABALONE

(Additional NT\$180)

嫩煎南非活鮑魚 (加價NT\$180)

seasonal mushrooms/salmon roe/
porcini foam/french absinthe
當季菌菇/鮭魚卵/牛肝菌泡泡/法式香艾酒

Soup

Choice of one 三選一

FRENCH ONION SOUP

法式洋蔥湯

mozzarella cheese/parmesan
cheese/emmental cheese
馬芝瑞拉起司/帕瑪森起司/艾曼達起司

CREAMY LEEK SOUP

甜蒜濃湯

chicken stock/cream/
crispy potatoes/herb oil
雞高湯/鮮奶油/酥脆馬鈴薯/香料油

TOM YUM SOUP

泰式酸辣海鮮湯

shrimp meatballs/tomato/mushroom/
cilantro/thai chutney sauce
鮮蝦丸/蕃茄/蘑菇/香菜/泰式酸辣醬

Dessert

Choice of one 四選一

MASCARPONE LIME SABLÉS

瑪斯卡邦萊姆沙布列

EARL GREY CRÈME BRÛLÉE

炙燒伯爵紅茶布蕾

HAZELNUT CHOCOLATE MOUSSE

榛果巧克力慕斯

SEASONAL FRUIT

季節水果

COFFEE / TEA

咖啡 / 茶

Mains

Choice of one 十七選一

主菜加點一隻鮮活龍蝦僅需加價 NT\$2,180
NT\$2,180 in addition for each live lobster.

U.S. BEEF

USDA PRIME RIB FILET

美國頂級肋眼心

NT\$2,180 (7oz/200g)

USDA PRIME BEEF
SHORT RIB

美國頂級牛小排

NT\$2,380 (6oz/170g)

USDA PRIME
NEW YORK STRIP

美國頂級紐約客

NT\$2,780 (10oz/280g)

USDA PRIME RIBEYE

美國頂級肋眼

NT\$2,980 (10oz/280g)

USDA PRIME FILET

美國頂級菲力

NT\$3,180 (7oz/200g)

USDA PRIME RIBEYE
CAP (LIMITED)

美國頂級肋眼老饕 (限量供應)

NT\$3,780 (6oz/170g)

USDA PRIME
PORTERHOUSE (For 2)

美國頂級紅屋 (雙人)

NT\$5,580 (35oz/1000g)

USDA PRIME BONE-IN
RIBEYE (For 2)

美國頂級帶骨肋眼 (雙人)

NT\$5,880 (30oz/840g)

WAGYU

STEWED AUS WAGYU BEEF CHEEKS

慢燉澳洲和牛牛頰肉

NT\$2,380 (6oz/170g)

JAPAN A5 WAGYU FILET

日本 A5 和牛菲力

NT\$3,980 (5oz/140g)

SPECIAL SELECTION

SEARED ORGANIC SPRING CHICKEN

香煎有機春雞

NT\$2,080 (10oz/280g)

USDA TOMAHAWK PORK CHOP

美國頂級戰斧豬排

NT\$2,080 (10oz/280g)

21-DAY DRY-AGED DUCK BREAST

21天乾式熟成台灣櫻桃鴨胸

NT\$2,180 (8oz/230g)

SPANISH IBERIAN PORK

西班牙伊比利豬肋眼上蓋肉

NT\$2,680 (6oz/170g)

NEW ZEALAND LUMINA LAMB RACK

紐西蘭高地和羊小羔羊排

NT\$2,980 (6oz/170g)

FISH IN SEASON

季節鮮魚

NT\$2,080 (5oz/140g)

GRILLED LIVE LOBSTER (LIMITED)

爐烤鮮活龍蝦 (限量供應)

NT\$3,380

Side Dish

ROASTED GARLIC

烤蒜球

MASHED POTATO

洋芋泥

SEASONAL VEGETABLE

季節時蔬

M-CHEF Set Menu For Four

皇饗四人同行享樂套餐

周一至周四午/晚餐供應

Starter 每位二選一

M-CHEF CAESAR SALAD

皇饗凱薩沙拉

romaine lettuce/prosciutto di parma/
parmesan cheese/nuts/caesar dressing
蘿蔓生菜/帕瑪火腿/帕瑪森起司/
堅果/凱薩醬

AUTUMN SEASONAL SALAD

秋季田園沙拉

orange/lettuce/sun-dried
tomatoes/balsamic vinaigrette
香吉士/小農生菜/風乾蕃茄/
巴沙米可油醋汁

Appetizer 每位

CHEF'S RECOMMENDED APPETIZER

主廚推薦熱前菜

Soup 每位二選一

FRENCH ONION SOUP

法式洋蔥湯

mozzarella cheese/parmesan
cheese/emmental cheese
馬芝瑞拉起司/帕瑪森起司/艾曼達起司

CREAMY LEEK SOUP

甜蒜濃湯

chicken stock/cream/
crispy potatoes/herb oil
雞高湯/鮮奶油/酥脆馬鈴薯/香料油

Mains 四人共享

嗜牛

USDA PRIME NEW YORK STRIP

美國頂級紐約客 (8oz/230g)

NT\$
6,880

USDA PRIME BEEF SHORT RIB

美國頂級牛小排 (6oz/170g)

USDA PRIMERIBEYE

美國頂級肋眼 (10oz/280g)

不嗜牛

NEW ZEALAND LUMINA LAMB RACK

紐西蘭高地和羊小羔羊 (6oz/170g)

6,280

SPANISH IBERIAN PORK

西班牙伊比利豬肋眼上蓋肉 (6oz/170g)

21-DAY DRY-AGED DUCK BREAST

21天乾式熟成台灣櫻桃鴨胸 (8oz/230g)

Side Dish 每位

ROASTED GARLIC

烤蒜球

MASHED POTATO

洋芋泥

SEASONAL VEGETABLE

季節時蔬

Dessert 每位

CHEF'S DESSERT

主廚精選甜點

COFFEE / TEA 每位

咖啡 / 茶

