

TEPPANYAKI

MATT
K/UNG
店

KW 451

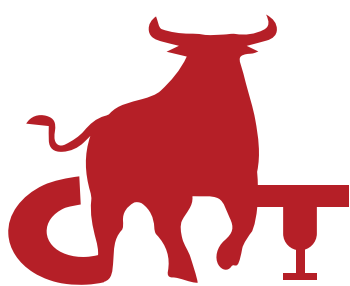


M-CHEF STEAK & TEPPANYAKI
皇饗牛排館鐵板燒

M-CHEF

Dinner Set Menu

皇饗鐵板燒晚間套餐



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。

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 TEPPANYAKI DINNER DUAL MAIN MEAL SET MENU 皇饗鐵板燒晚間雙拼套餐

Choice of Starter 前菜 (四選一)

Lemon Shrimp Crispy Salad
鮮蝦檸檬鮮脆沙拉
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

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

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

Chef's Special Soup 主廚特製湯品

Live Lobster with Miso Sauce
鮮活龍蝦佐白味噌醬

Steamed Fresh Abalone with Sea Salt
鮮嫩鮑魚海鹽蒸氣浴

Dual main meal (Choice of one) 雙拼主餐 (二選一)

犇牛饗宴 NT\$
4,880
Japan wagyu A5 ribeye (60g)
and USDA prime ribeye cap (60g)
日本A5和牛肋眼/美國頂級老饗

極奢雙拼 3,880
New Zealand lumina lamb chop (100g)
and Spanish Iberian pork (60g)
紐西蘭高地和羊小羔羊排/西班牙伊比利豬肋眼上蓋肉

Fried Rice with Chef Special Bacon
主廚特製培根147冠軍米炒飯

Taro and Red Bean Dorayaki / Seasonal Fruit
芋頭紅豆銅鑼燒 / 季節水果

Coffee or Tea
咖啡或茶

M-CHEF TEPPANYAKI DINNER SET MENU 皇饗鐵板燒晚間套餐

Choice of Starter 前菜 (四選一)

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

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

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

Chef's Special Soup 主廚特製湯品

Live Lobster with Miso Sauce
鮮活龍蝦佐白味噌醬

Steamed Fresh Abalone with Sea Salt
鮮嫩鮑魚海鹽蒸氣浴

Choice of Main Course 主餐 (任選一)

	NT\$
Japan Wagyu A5 Ribeye 日本A5和牛肋眼	(100g) 4,680
USDA Prime Ribeye Cap (Limited) 美國頂級老饗 (限量供應)	(100g) 4,380
USDA Prime Filet 美國頂級菲力	(120g) 3,780
USDA Prime Rib Filet 美國頂級肋眼心	(120g) 3,380
King Crab Leg 鱈場蟹腳	(280g) 4,380
New Zealand Lumina Lamb Chop 紐西蘭高地和羊小羔羊排	(200g) 3,680
Spanish Iberian Pork 西班牙伊比利豬肋眼上蓋肉	(120g) 2,980
Free Ranged Boneless Chicken Thigh 無骨桂丁雞腿排	(350g) 2,780

Fried Rice with Chef Special Bacon
主廚特製培根147冠軍米炒飯

Taro and Red Bean Dorayaki / Seasonal Fruit
芋頭紅豆銅鑼燒 / 季節水果

Coffee or Tea
咖啡或茶

A LA CARTE

單點品項

Salads and Soup 開胃選品

Chef's Special Soup 主廚當日例湯	NT\$ 280
M-CHEF Caesar Salad 皇饗凱薩沙拉	280
Autumn Seasonal Salad 秋季田園沙拉	350
Lemon Shrimp Crispy Salad 鮮蝦檸檬香鮮脆沙拉	380
Seasonal Oysters (two oysters) 當季時令生蠔 (兩顆)	680

Seasonal Seafood 當季鮮活海鮮

Seared Hokkaido Scallop 香煎北海道大干貝	400
Fresh Catch of the Day 船釣季節鮮魚	450
Penghu Prawn 野生澎湖明蝦	500
Steamed Fresh Abalone with Sea Salt 鮮嫩鮑魚海鹽蒸氣浴	800
Live Lobster with Miso Sauce 鮮活龍蝦佐白味噌醬	1,680
King Crab Leg 鱈場蟹腳	(280g) 1,980

Main Course 主餐選品

Free Ranged Boneless Chicken Thigh 無骨桂丁雞腿排	(350g) 650
Spanish Iberian Pork 西班牙伊比利豬肋眼上蓋肉	(120g) 800
USDA Prime Rib Filet 美國頂級肋眼心	(120g) 980
New Zealand Lumina Lamb Chop 紐西蘭高地和羊小羔羊排	(200g) 1,280
USDA Prime Filet 美國頂級菲力	(120g) 1,280
USDA Prime Ribeye Cap (Limited) 美國頂級老饗 (限量供應)	(100g) 1,880
Japan Wagyu A5 Ribeye 日本A5和牛肋眼	(100g) 1,980

Additional Delights 饗客加點

Parmesan Cheese Chips 鐵板起司片10片	(10pcs) 250
Seasonal Vegetable 時令蔬菜	300
Fried Rice with Chef Special Bacon 主廚特製培根147冠軍米炒飯	(300g) 350

