

A LA CARTE

Antipasti

海膽與布拉塔起司義式麵包 Uni Bruschetta with Guanciale and Burrata	280	自製冷肉盤 House Charcuterie	380
法國生蠔 Oyster	280	鮮活透抽 / 花枝，義式風味香料油 Roasted Calamari with Gremolata	480
生和牛韃靼與牛筋 Wagyu Beef Tartare with Beef Tendons	380	現流明蝦，燉番茄甜椒，辣椒香蒜風味油 Seared King Prawn, Tomato and Bell Pepper Sauce, Chili Garlic Oil	280
芝麻葉，季節水果，核桃，松露油醋 Arugula, Seasonal Fruit, Walnuts, Truffle Vinaigrette	360	爐烤南非活鮑魚與紫蘇檸檬油 Roasted South African Abalone with Shiso Lemon Oil	420
Josper 蘆筍與綠竹筍沙拉，檸檬蛋黃醬 Josper Grilled Asparagus with Bamboo Shoot Salad, Hollandaise	360	牛肝蕈綜合菇炒鮮蝦 Market Shrimp with Porcini Mushroom	420
野小孩農場萵苣沙拉，Ricotta 起司，巴薩米克油醋 Wild Child Farm Lettuce Salad, Ricotta, Balsamic Vinaigrette	360	燻番茄湯 Smoked Tomato Soup	280

Primi

辣炒手剝蟹肉與青豆仁，檸檬 Bucatini 麵 Spicy Crab with Peas and Lemon Bucatini	580	甜蝦松露餃與鴨肝天鵝絨醬汁 Sweet Shrimp and Truffle Ravioli with Foie Gras Velouté	320
培根奶蛋 Chitarra 麵 Chitarra alla Carbonara	360	香煎干貝與燻鮮蠔燉飯 Scallop a la Plancha with Smoked Oyster Risotto	480
煙燻虱目魚墨魚 Mafalde 麵 Squid Ink Mafalde with Smoked Milkfish	380	白酒茄汁波士頓龍蝦義麵 兩人份 Spaghetti All'Astice For Two	2,250
燻甜椒番茄 Rigatoni 麵 Rigatoni Puttanesca	360		

Secondi

Seafood

爐烤波士頓活龍蝦 Live Lobster	1,880
清蒸 / 爐烤市場鮮魚 Steam or Roasted Market Fish	780
爐烤市場全魚 Roasted Whole Fish	時價 Market Price
爐烤明蝦、鮮魚、章魚、燉番茄醬汁 Zuppa di Pesce	880

Others

14天乾式熟成宜蘭櫻桃鴨胸 14 Day-Aged Yilan Duck Breast	980
紐西蘭帶骨羊排 New Zealand Lamb Rack	1,080
丹麥豬排 Pork Chop	880

Contorni

焗烤松露通心麵 Truffle Mac and Cheese	180
馬鈴薯泥 Mashed Potato	180

Steak

澳洲 David Blackmore 純血和牛帶骨肋眼 18oz Australia: David Blackmore Wagyu Bone in Ribeye 18oz	6,880
三式和牛 8oz Trio of Wagyu Steaks 8oz	3,880
PRIME 乾式28天熟成紅屋牛排 22oz PRIME 28-Day Aged Porterhouse 22oz	3,580
澳洲 David Blackmore 和牛老饕牛排 5oz Australia: David Blackmore Ranch Top Cap 5oz	3,580
澳洲 Master Kobe 和牛紐約客 5oz Australia: Master Kobe AACO Wagyu Striploin 5oz	3,080
Snake River Farms Golden Label 和牛牛小排 6oz Snake River Farms Golden Label Short Rib 6oz	2,780
PRIME 老饕牛排 6oz PRIME Top Cap 6oz	1,780
CHOICE Angus 牛小排 8oz CHOICE Angus Short Rib 8oz	1,580

本餐廳僅提供瓶裝礦泉/氣泡水，每人酌收水資NT\$80+10%服務費
We Serve Only Mineral/Sparkling Water at NT\$80+10% Per Person

酒水服務費每瓶酌收NT\$600元
Corkage Fee NT\$600/Per Bottle

以上價格需加收10%服務費

All Prices are Subject to 10% Service Charge

FACEBOOK: TK Seafood & Steak

CHEF 主廚: @fudychen

TK Tasting Menu

Antipasti

Josper 蘆筍與綠竹筍沙拉，蛋黃醬

Josper Grilled Asparagus with Bamboo Shoot Salad, Hollandaise

野小孩農場萵苣沙拉，Ricotta 起司，巴薩米克油醋

Wild Child Farm Lettuce Salad, Ricotta Balsamic Vinaigrette

芝麻葉，季節水果，核桃，松露油醋

Arugula, Seasonal Fruit, Walnuts, Truffle Vinaigrette

甜蝦松露餃與鴨肝天鵝絨醬汁

Sweet Shrimp and Truffle Ravioli with Foie Gras Velouté

培根奶蛋 Chitarra 麵

Chitarra alla Carbonara

煙燻虱目魚墨魚 Mafalde 麵

Squid Ink Mafalde with Smoked Milkfish

生和牛韃靼與牛筋

Wagyu Beef Tartare with Beef Tendons

燻番茄湯

Smoked Tomato Soup

燻烤南非活鮑魚與紫蘇檸檬油

+350

Roasted South African Abalone with Shiso Lemon Oil

Primi

燻甜椒番茄 Rigatoni 麵

Rigatoni Puttanesca

香煎干貝與燻鮮蠔燉飯

Scallop a la Plancha with Smoked Oyster Risotto

辣炒手剝蟹肉與青豆仁，檸檬 Bucatini 麵

+200

Spicy Crab with Peas and Lemon Bucatini

白酒茄汁波士頓龍蝦義麵 兩人份

+1,800

Spaghetti All'Astice For Two

Secondi

燻烤波士頓活龍蝦

2,480

Live Lobster

清蒸 / 燻烤市場鮮魚

1,280

Steamed or Roasted Market Fish

燻烤市場全魚

時價

Roasted Whole Fish

Market Price

燻烤明蝦、鮮魚、章魚，燻番茄醬汁

1,580

Zuppa di Pesce

紐西蘭帶骨羊排

1,480

New Zealand Lamb Rack

14天乾式熟成宜蘭櫻桃鴨胸

1,480

14 Day-Aged Yilan Duck Breast

丹麥豬排 8oz

1,480

Pork Chop 8oz

澳洲純血和牛帶骨肋眼 18oz 兩人份

7,880

Australia: David Blackmore Wagyu

Bone in Ribeye 18oz For Two

PRIME 乾式 28天 熟成紅屋牛排 22oz 兩人份

4,580

PRIME 28-Day Aged Porterhouse 22oz For Two

三式和牛 8oz

4,380

Trio of Wagyu Steaks 8oz

澳洲 David Blackmore 和牛老饕牛排 5oz

4,000

Australia: David Blackmore Ranch Top Cap 5oz

澳洲 Master Kobe 和牛紐約客 5oz

3,580

Australia: Master Kobe AACO

Wagyu Striploin 5oz

Snake River Farms Golden Label 和牛牛小排 6oz

3,280

Snake River Farms GoldenLabel Short Rib 6oz

PRIME 老饕牛排 6oz

2,380

PRIME Top Cap 6oz

Temptation Dessert Cart

誘惑甜點車

午間限定主菜

沙朗菲力 Sirloin "Eye" 6oz \$1,250

丹麥豬排 Pork Chop 6oz \$950

當日市場鮮魚 Market Fish \$950

Starters to Share

法國生蠔

280

Oyster

牛肝蕈綜合菇炒現流鮮蝦

420

Market Shrimp with Porcini Mushroom

自製冷肉盤

380

House Charcuterie

燻烤南非活鮑魚與紫蘇檸檬油

420

Roasted South African Abalone with

鮮活透抽 / 花枝，義式風味香料油

480

Roasted Calamari with Gremolata

Shiso Lemon Oil

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