



À LA CARTE MENU

FUDY CHEN.com

ANTIPASTI

- 芝麻葉，熟成冷肉，季節水果與布拉塔起司沙拉，松露油醋 320
Arugula, Seasonal Fruit, Burrata Salad, House Aged Charcuterie, Truffle Dressing
- 春季豬肉派佐芥末籽醬，嫩葉沙拉，脆馬鈴薯 320
Ham Hock Terrine with Mustard Seed Sauce, Baby Greens, Crispy Potato
- 農場甜菜根，牛肉塔塔，水田芥莓果醬 360
Farm Beetroot, Beef Tartare, Watercress Berry Dressing
- 烤章魚，自製義式培根，柑橘，TK凱薩沙拉 280
TK Caesar Salad, Grilled Octopus, Orange, Pancetta, Olive Dehydrate
- 菠菜海藻奶油焗美國大生蠔佐檸檬泡沫 380
Oyster Gratin, Spinach and Seaweed Cream with Lemon Foam
- 主廚特製現流明蝦 430
Chef's Special King Prawn

ZUPPA

- 白酒石斑鮮魚湯，春季農場蔬菜，薄荷毛豆 320
Grouper Soup, Spring Farm Vegetable, Mint and Edamame
- 白酒龍蝦海鮮湯 兩人份 1980
Lobster Soup For Two

PRIMI

- 法式鳳螺，白花菜燉飯，風味奶油 480
Sea Snail with Cauliflower Risotto, Escargot Butter
- 鮮蝦松露餃與鴨肝天鵝絨醬汁 480
Shrimp and Truffle Ravioli with Foie Gras Velouté
- 瑪其雅朵辣味海瓜子墨魚天使麵 480
Vongole Macchiato alle Broccoli Anchovy Cream, Squid Ink Capellini
- 羅馬肉醬手工雞蛋寬麵 420
Roman Ragu Bolognese
- 春慈蔥，紫蘇味噌海膽奶油寬扁麵 680
Sea Urchin Tagliatelle, Shallot Greens
- 白酒茄汁波士頓龍蝦義麵 兩人份 1980
Spaghetti All'Astice For Two

CONTORNI

- | | | |
|---------------------------|------------------------------------|----------------------------|
| 馬鈴薯泥 180
Mashed Potato | 焗烤松露通心麵 180
Truffled Mac&Cheese | 農場時蔬 180
Farm Vegetable |
|---------------------------|------------------------------------|----------------------------|

DOLCI

- | | | |
|------------------------|---------------------------------|------------------------------------|
| 酒香提拉米蘇 180
Tiramisu | 義式野莓奶酪 180
Berry Panna Cotta | 季節水果燒 300
Seasonal Fruit Flambe |
|------------------------|---------------------------------|------------------------------------|

SECONDI

- 德州A Bar N Ranch農莊自然放牧日本和牛血統菲力 6oz 2780
Texas: A Bar N Ranch Wagyu Filet
- 德州A Bar N Ranch農莊自然放牧日本和牛血統紐約客 6oz 2280
Texas: A Bar N Ranch Wagyu Strip Loin
- 180天乾式熟成美國頂級丁骨牛排 22oz 兩人份 4280
180 Day Dry-Aged USDA PRIME T-Bone For Two
- 美國濕式熟成穀飼頂級沙朗牛排 20oz 兩人份 3280
USDA Wet-Aged Grain-Fed PRIME Sirloin For Two
- 美國濕式熟成穀飼頂級老饕牛排 6oz 1780
USDA Wet-Aged Grain-Fed PRIME Top Cap
- 美國濕式熟成穀飼頂級牛小排 8oz 1380
USDA Wet-Aged Grain-Fed PRIME Short Rib
- 爐烤波士頓活龍蝦，義式風味香料油，榛果甜椒醬 1880
Live Boston Lobster with Gremolata and Romesco
- JOSPER烤牛仔魚一夜干，西柚莎莎 880
Grilled Market Fish, Grapefruit, Pickled Chili, Pine Nut Salad
- 14天乾式熟成宜蘭櫻桃鴨胸，蘋果燉菊苣，烤柑橘，水田芥 1180
14 Day Dry-Aged Yilan Duck Breast with Braised Endive, Roasted Tangerine and Watercress
- 義式扁豆燉紐西蘭羊膝 1080
Braised New Zealand Lamb Shank with Lentil Stew

本餐廳僅提供瓶裝礦泉/氣泡水，每人酌收水資\$80
酒水服務費每瓶酌收NT\$600元
We Serve Only Mineral/Sparkling Water at NT\$80 Per Person
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.