



À LA CARTE MENU

FUDY CHEN.com

ANTIPASTI

芝麻葉沙拉與荔枝、紅酒燉黑葉荔枝、布拉塔起司、松露油醋 320
Arugula Salad with Lychee, Red Wine Candied Lychee, Burrata and Truffle Dressing

甜蝦布拉塔起司塔塔與蘆筍薄片、藜麥、番茄 360
Pink Shrimp Tartare with Burrata, Sliced Asparagus, Quinoa and Tomato

紫蘇章魚捲與小黃瓜、文取鳳梨、嫩葉沙拉、迷迭香麵包酥 360
紫蘇番茄油醋
Octopus Wrapped in Shiso with Cucumber, "Wen-Chiu" Pineapple, Baby Greens, Rosemary Bread Crumbs and Tomato Vinaigrette

ZUPPA

泡煮石斑魚與季節時蔬、秋葵、白魚湯醬汁 320
Poached Grouper with Seasonal Vegetables, Okra and Velouté de Poisson

蛤蜊絲瓜濃湯佐薑汁泡沫 280
Clams and Luffa Soup with Ginger Foam

PRIMI

爐烤波士頓活龍蝦佐焦化奶油 (半隻) 1080
Grilled Boston Lobster with Brown Butter (Half)

泉水鱸魚與馬糞海膽、白酒干蔥奶油醬、季節時蔬 680
Sea Bass with Sea Urchin, Shallot Velouté and Seasonal Vegetables

爐烤馬祖生蠔 (半打) 480
Grilled Matsu Oyster (Half a Dozen)

香煎明蝦與日本北海道干貝、蛤蜊、煙花女醬、義式風味香料油 880
Seared King Prawn with Hokkaido Scallop, Clams, Puttanesca and Gremolata

DOLCI

巴特波本威士忌提拉米蘇 220
Tiramisu with Bulleit Bourbon Kentucky

「文取」鳳梨燒與香草馬卡龍酥、薄荷、檸檬皮、鮮奶油 300
"Wen-Chiu" Pineapple Flambé with Vanilla Macaroon Crumble, Mint, Lemon Rind and Cream

義式奶酪與野莓果醬 220
Berry Panna Cotta

SECONDI

美國穀飼頂級老饕牛排 6oz 1880
USDA PRIME Grain-Fed Top Cap

美國穀飼頂級牛小排 6oz 1480
USDA PRIME Grain-Fed Short Rib

美國穀飼頂級菲力 6oz 1580
USDA PRIME Grain-Fed Filet

美國穀飼頂級肋眼菲力 6oz 1180
USDA PRIME Grain-Fed Rib-Eye Filet

美國穀飼頂級沙朗牛排 20oz 3480
USDA PRIME Grain-Fed Sirloin

180天乾式熟成美國穀飼頂級丁骨牛排 22oz 4880
USDA PRIME 180 Days Dry-Aged T-Bone

14天乾式熟成宜蘭櫻桃鴨胸、爐烤大蘆筍、水田芥、烤柑橘 1480
14 Days Dry-Aged Yilan Duck Breast, Asparagus, Watercress, Roasted Tangerine

JOSPER烤午仔魚一夜干、漬辣椒、松子、西柚莎莎 1180
JOSPER Grilled Threadfin, Pickled Chili, Pine Nuts, Grapefruit Salsa

「花田喜屍」六白豬戰斧豬排與漬檸檬皮、蒜、酸豆、南瓜、甜椒 1480
"Family Pork" Berkshire Tomahawk Pork Chop with Preserve Lemon Rind with Garlic, Capers, Pumpkin and Capsicum

本餐廳僅提供瓶裝礦泉/氣泡水，每人酌收水資NT\$80+10%
酒水服務費每瓶酌收NT\$600元
We Serve Only Mineral/Sparkling Water at NT\$80+10% Per Person
Corkage Fee NT\$600

以上價格需加收10%服務費
All prices are subject to 10% Service Charge.