



LUNCH 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
Arugula, Seasonal Fruit, Burrata Salad, House Aged Charcuterie, Truffle Dressing

農場甜菜根，牛肉塔塔，水田芥佐莓果醬
Farm Beetroot, Beef Tartare, Watercress Berry Dressing

春季豬肉派佐芥末籽醬，嫩葉沙拉，脆馬鈴薯
Ham Hock Terrine with Mustard Seed Sauce, Baby Greens, Crispy Potato

ZUPPA

白石石斑鮮魚湯，春季農場蔬菜，薄荷毛豆 +150
Grouper Soup, Spring Fram Vegetable, Mint and Edamame

SECONDI

法式鳳螺，白花菜燉飯，風味奶油 680 德州 A Bar N Ranch 農莊 2280
Sea Snail with Cauliflower Risotto, Escargot Butter 自然放牧日本和牛血統肋眼菲力 6oz
Texas: A Bar N Ranch Ribeye Filet

瑪其雅朵辣味海瓜子墨魚天使麵 680 美國華盛頓穀飼頂級沙朗牛排 20oz 兩人份 3680
Vongole Macchiato alle Broccoli USDA PRIME Washington Grain-Fed Sirloin
Anchovy Cream, Squid Ink Capellini For Two

羅馬肉醬手工雞蛋寬麵 620 美國華盛頓穀飼肋眼菲力 6oz 980
Roman Ragu Bolognese USDA PRIME Washington Grain-Fed PRIME
Ribeye Filet

白酒茄汁波士頓龍蝦義麵 兩人份 2180 JOSPER爐烤午仔魚一夜干，西柚莎莎 980
Spaghetti All'Astice For Two Grilled Market Fish, Grapefruit,
Pickled Chili, Pine Nut Salad

14天乾式熟成宜蘭櫻桃鴨胸，蘋果燉蒜白， 1280 義式扁豆燉紐西蘭羊膝 1180
烤柑橘，水田芥 Braised New Zealand Lamb Shank with
14 Day Dry-Aged Yilan Duck Breast Lentil Stew
with Braised Leek, Roasted Tangerine
and Watercress

DOLCI

義式野莓奶酪
Berry Panna Cotta

季節水果燒 +120
Seasonal Fruit Flambe

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.