



LUNCH 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
Arugula Salad with Litchi, Red Wine Candied Litchi, Burrata and Truffle Dressing

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

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

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

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

SECONDI

美國穀飼頂級肋眼菲力 6oz 1450
USDA PRIME Grain-Fed Rib-Eye Filet

美國穀飼頂級菲力 6oz 1850
USDA PRIME Grain-Fed Filet

美國穀飼頂級牛小排 6oz 1750
USDA PRIME Grain-Fed Short Rib

美國穀飼頂級老饕牛排 6oz 2150
USDA PRIME Grain-Fed Top Cap

美國穀飼頂級沙朗牛排 20oz 兩人份 For Two 4050
USDA PRIME Grain-Fed Sirloin 單人份 For One 3750

14天乾式熟成宜蘭櫻桃鴨胸、爐烤大蘆筍、水田芥、烤柑橘 1750
14 Days Dry-Aged Yilan Duck Breast, Asparagus, Watercress, Roasted Tangerine

「花田喜彘」六白豬戰斧豬排與漬檸檬皮、蒜、酸豆、南瓜、甜椒 1750
"Family Pork" Berkshire Tomahawk Pork Chop with Preserve Lemon Rind with Garlic, Capers, Pumpkin and Capsicum

JOSPER烤午仔魚一夜干、漬辣椒、松子、西柚莎莎 1450
JOSPER Grilled Threadfin, Pickled Chili, Pine Nuts, Grapefruit Salsa

DOLCI

義式奶酪與野莓果醬
Berry Panna Cotta

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

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

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.