



# TASTING 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

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

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

烤章魚，義式培根，柑橘，TK凱薩沙拉  
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  
Oyster Gratin, Spinach and Seaweed Cream  
with Lemon Foam

主廚特製現流明蝦  
Chef's Special King Prawn

+200

+280

## ZUPPA

白酒石斑鮮魚湯，春季農場蔬菜，薄荷毛豆  
Grouper Soup, Spring Farm Vegetable, Mint  
and Edamame

白酒龍蝦海鮮湯 兩人份  
Lobster Soup For Two

+1800

## PRIMI

法式鳳螺，白花菜燉飯，風味奶油  
Sea Snail with Cauliflower Risotto,  
Escargot Butter

瑪其雅朵辣味海瓜子墨魚天使麵  
Vongole Macchiato alle Broccoli Anchovy  
Cream, Squid Ink Capellini

鮮蝦松露餃與鴨肝天鵝絨醬汁  
Shrimp and Truffle Ravioli with Foie Gras  
Velouté

羅馬肉醬手工雞蛋寬麵  
Roman Ragu Bolognese

+180，以上PRIMI品項可多選擇一項

春慈蔥，紫蘇味噌海膽奶油寬扁麵  
Sea Urchin Tagliatelle, Shallot Greens

+200

白酒茄汁波士頓龍蝦義麵 兩人份  
Spaghetti All'Astice For Two

+1800

## CONTORNI

馬鈴薯泥  
Mashed Potato

焗烤松露通心麵  
Truffled Mac&Cheese

農場時蔬  
Farm Vegetable

## DOLCI

酒香提拉米蘇  
Tiramisu

義式野莓奶酪  
Berry Panna Cotta

季節水果燒  
Seasonal Fruit Flambe

+120

## SECONDI

德州A Bar N Ranch農莊自然放牧日本和牛血統菲力 6oz 3280  
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 2780  
Texas: A Bar N Ranch Wagyu Strip Loin

180天乾式熟成美國華盛頓頂級丁骨牛排 22oz 兩人份 5280  
USDA PRIME Washington 180 Day Dry-Aged T-Bone  
For Two

美國華盛頓穀飼頂級沙朗牛排 20oz 4280  
USDA PRIME Washington Grain-Fed Sirloin  
兩人份 For Two  
單人份 For One 3780

美國華盛頓穀飼頂級老饕牛排 6oz 2280  
USDA PRIME Washington Grain-Fed Top Cap

美國華盛頓穀飼頂級牛小排 8oz 1880  
USDA PRIME Washington Grain-Fed Short Rib

爐烤波士頓活龍蝦，義式風味香料油，榛果甜椒醬 2480  
Live Boston Lobster with Gremolata and  
Romesco

JOSPER烤午仔魚一夜干，西柚莎莎 1380  
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，烤柑橘，水田芥 1680  
14 Day Dry-Aged Yilan Duck Breast with  
Braised Leek, Roasted Tangerine and  
Watercress

義式扁豆燉紐西蘭羊膝 1580  
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.