

午間輕膳

LUNCH SET MENU

(available for lunch only 11:30-14:30)

Soup of the Day

義大利風情例湯
Please choose one (請擇一)

羅馬蔬菜牛肉燉湯
Minestrone Soup with Beef

松露奶油野菌濃湯
Truffle & Wild Mushroom Cream Soup

Cold & Hot Appetizer

精選午膳開胃菜
Please choose one (請擇一)

巴諾羅馬式、經典脆培根凱撒沙拉
Caesar Salad, Diamond Tony's Style
with Romaine Lettuce, Croutons, bacon and Caesar Dressing

冷燻鮭魚酪梨沙拉佐第戎芥末籽醬
Norwegian Smoked Salmon
with Dijon Gourmet Mustard & Avocado Salad

煙燻鴨胸藜麥沙拉伴櫻桃白蘭地醬
Quinoa Salad with Smoked Duck Breast in Cherry Dressing

軟絲鮮蝦通心麵沙拉伴辣味蛋黃醬
Cuttle Fish and Shrimps Salad tossed with Spicy Mayonnaise

醋漬白鯷魚、蜂蜜芥末無花果沙拉
Fig Salad with Marinated White Anchovies and Honey Mustard

醋醃生小牛肉片附帕梅森乾酪及續隨子
"Carpaccio of Veal Tenderloin" (*raw)
with Parmigiano-Reggiano and Capers in Italian Dressing

D.O.P. 布瑞達乳酪佐卡布里蕃茄冷盤
Tomato with Basil and Buffalo Mozzarella

法國百昂火腿佐季節蜜瓜及芝麻葉
Prosciutto "Jambon de Bayonne" with Melon and Arugula

煙燻牛舌薄片佐義式金槍魚醬與續隨子
Cold Slices of milk-fed Veal in a Creamy Sauce
made with Tuna, Egg Yolks, Anchovies and Capers

法國芬克雷生蠔、每日鮮定 (須加價\$300元)
Oysters "Fine de Claire", Marennes d'Oleron from France (*raw)
(additional charge of \$300)

炭火微烤生牛肉佐紫蔥特色醬汁
Mildly roasted Beef (*raw)
sliced with Purple Onion in Japanese Dressing

半燒炙是日魚刺身、伴翠綠沙拉
Sashimi Salad in "Matsuhisa" Dressing (*raw)

蘇連多炭烤花枝 佐青檸醬汁
Tender Calamari grilled with chickpeas in Lemon Sauce

炙烤酥脆菠菜生蠔、佐酸奶醬
Barbecued Fresh Oysters with Spinach and Sour Cream

芝士焗烤多層蔬 (櫛瓜, 紫茄, 杏鮑菇)
Grilled Zucchini, Eggplant, Oyster Mushroom
baked & served over Tomato Sauce and Mozzarella Cheese

低溫慢火燒煮南非鮑魚佐韭蔥綠胡椒汁 (須加價\$300元)
Slow-cooked African Abalone served with Leek and Green Peppercorn Sauce
(additional charge of \$300)

薩巴翁焗無花果、低溫舒肥法國鴨肝 (須加價\$300元)
Duck Foie Gras Sous-vide cooked with Fig
(additional charge of \$300)

*價格均以新台幣計算,且另需加10%服務費。
All prices are in NT dollars and subject to a 10% service charge.

Main Course & Risotto & Pasta

燉飯、義大利麵與主菜
Please choose one (請擇一)

\$ 980 經典主廚燉飯
Risotto of the Day
Fresh ingredients make a good risotto stand out, which is why we only serve it as a seasonal special.
Ask your waiter or see our boards for today's selection.

\$ 800 巴勒莫諾瑪式番茄起司自製麻花麵
"Casareccia Pasta" with Tomato Eggplant Sauce and Grated Ricotta Cheese

\$ 800 鯉魚酸豆茄汁牛肉丸子配米形麵
"Punte D'ago Pasta" with Meat Ball in Bolognese Sauce

\$ 980 北海道鱈場蟹肉佐酸豆青檸吸管麵
Bucatini Pasta with King Crab and Capers in Lemon Sauce

\$ 980 澳洲國王蝦佐海膽風味泡泡吸管麵
Bucatini Pasta with Australian King Prawn in Sea Urchin Sauce

\$ 980 嫩煎野生鱸魚柳佐薩丁尼島珍珠麵
Pan-seared Sea Bass with Fregola Pasta (a traditional Sardinian Pasta)

\$ 1080 普羅旺斯波菜羊乳酪鹹派 (素可)
"QUICHE" (wrapped with Capsicum, Feta Cheese and Spinach)

\$ 1580 橄欖油蒜味龍蝦什錦海鮮細扁麵
Half A Lobster baked in Garlic and Parsley Butter, served with Lobster Bisque
and Linguine sautéed with Olive Oil, Chili, Garlic, and Assorted Seafood

\$ 3280 塔斯瑪尼亞龍蝦 (香煎全隻龍蝦佐義式燉飯)
Tasmanian Lobster pan-seared with Lobster Risotto

\$ 800 炎烤背脊豬排、胡椒洋蔥肉汁
Oven-baked Pork Spine Steak decorated with Pepper and Onion Gravy Sauce

\$ 1080 保羅爐烤小春雞鑲餡北非庫斯米 蔬菜醬
Oven-baked Spring Chicken with Cous Cous and Herby Tomato Sauce

\$ 1080 隨意鳥式彩椒培根酸菜燻煮豬腳
Soft Pig Knuckle simmered in Bacon, Colorful Peppers and Sauerkraut Sauce

\$ 1280 慢燉小羊膝 佐北非庫斯小米
Slow-cooked Lamb Shanks with spices & Lemon-herb Couscous

\$ 1280 法式油封功夫鴨腿佐香橙風味醬
Pan-roasted Duck Leg Confit (Duck preserved With its own fat) with Citrus Jus

\$ 1380 波特酒燉和牛頰 配意式玉米蓉
Australian Wagyu Beef Cheeks braised in Port Wine and served with Polenta

\$ 1580 歐斯浦克燉小牛膝
Osso Bucco
(Classic Traditional Italian Gourmet of Veal Shanks in Chunky Vegetable Based)

\$ 1380 碳烤紐西蘭菲力牛排佐干煎蒜片紅酒汁
Char-grilled New Zealand Choice Fillet Steak with Crispy Garlic and Gravy Sauce

\$ 1380 碳烤紐西蘭小羔羊排 第戎芥末醬
Char-grilled Baby Lamb Chops with Dijon Whole Grain Mustard

\$ 1580 炭烤美國頂級肋眼牛排佐阿爾巴松露汁
Char-grilled Prime Rib-eye Steak with Creamy Black Truffle Sauce

\$ 2080 慢火烤紐西蘭羔羊佐羊肚菌菇泡泡
Slow-cooked Lamb Rack with Balsamic Powder and Morel Sauce

\$ 2080 西班牙伊比利帶骨豬排佐燈籠菌菇香草花園
Grilled "Iberico" Pork Chops with "Garden" Salad and Morel Sauce

\$ 2880 澳洲M8和牛菲力
Grilled Australian Wagyu Beef Tenderloin (Marbling 8)

\$ 3280 澳洲M9極黑和牛肋眼牛排
Grilled Australian Wagyu Beef Rib-eye (Marbling 9A)

\$ 3280 澳洲M9極黑和牛紐約客牛排
Grilled Australian Wagyu Beef New York Strip (Marbling 9A)

\$ 4280 烤澳洲M9極黑和牛頂蓋肋眼 (老饕牛排)
Grilled Australian Wagyu Beef New York Strip (Marbling 9A)

\$ 980 低溫烹調茴香鮭魚佐橄欖泥
Grilled Atlantic Salmon Fillet cooked through in the middle

\$ 1580 嫩烤龍膽魚、白酒青檸醬汁
Pan-grilled Giant Grouper in Lime and White Wine Sauce

\$ 1580 海陸雙品(松露牛菲力、干煎大明蝦佐綠胡椒醬汁)
Roasted Steak & Seafood
Grilled Fillet Steak with Truffle Sauce and pan-seared King Prawn

\$ 1580 燒烤紐西蘭羔羊排附大明蝦、格康索拉乳酪
Seared New Zealand Lamb Chops and King Prawn served with Gorgonzola

\$ 2080 威尼斯繽紛海鮮拼盤
(大王蟹腿、干貝、海鱸魚柳、大西洋龍蝦尾)
Seafood Platter (King Crab, Scallop, Sea Bass and Atlantic Lobster Tail)

\$ 2680 海陸雙子星 (炙烤緬因龍蝦 與 碳烤松露牛菲力)
"Surf and Turf" (Grilled Fillet Steak and Maine Lobster)

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since 1988

午餐每位低消NT800起。我們提供義大利進口巴娜礦泉水，並每位酌收NT 40元水資。若有自備酒水的需求，請告知服務人員，我們將為您妥善的安排，並酌收每瓶500元開瓶服務費。套餐皆另附有米蘭奶油蟹肉醬、現烤義式麵包、義大利風情例湯、咖啡與茶點。
Minimum charge for Lunch is of NT 800 per person. We provide AQUA PANNA mineral water and charge NT 40 for each. The corkage fee per bottle at this restaurant is NT 500. Lunch Set Menu includes Home-made baked Garlic Bread, Fresh Crab Meat Cream Sauce, Soup of The Day, one of your favourite appetizer, main course, Coffee & Dessert.
良心貨、換您血汗錢 Diamond Tony's 101 - Authentic Italian Cuisine : No.2 Chef in Taipei Cause the No.1 is not Born yet.