

Menu Prestige

◆ 奶油蟹肉特製沾醬、現烤香料手工麵包
Menu includes Special-Homemade Dip
(Fresh Crab Meat in Cream Sauce), Freshly-baked Garlic Bread

◆ 精選湯品 (請擇一) ZUPPE-SOUP (Please choose one)

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

◆ 開胃精緻冷盤 (請選一款) STUZZICHINI-Cold Appetizer (Please choose one)

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

生嫩北海道帝王干貝柑橘柚子醬
"Carpaccio of Scallop" in "Pomelo" Dressing (*raw)

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

法國芬克雷生蠔、每日鮮定
Oysters "Fine de Claire", Marennes d'Oleron from France (*raw)

磯煮鮑魚軟絲沙拉伴辣味蛋黃醬
Abalone Salad with Cuttlefish tossed with Spicy Mayonnaise

煙燻犢牛舌及小牛肉、金槍魚醬
Smoked Calf's Tongue and boiled Veal Tenderloin,
decorated with Tuna Mayonnaise

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

巴諾羅馬式經典培根凱撒沙拉
Caesar Salad, Diamond Tony's Style
with Romaine Lettuce, Croutons, Crispy Bacon

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

西西里風海鮮沙拉、伴摩典那香醋 (白蝦、軟絲、燻鮭魚、貽貝)
Sicilian Salad "Shrimps, Cuttlefish, Smoked Salmon, Mussels"
tossed with Balsamic Olive Oil vinaigrette

D.O.P.布瑞達乳酪佐卡布里蕃茄冷盤
Fresh Tomato, Basil and D.O.P. Burrata Cheese

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

◆ 開胃熱前菜盤 (請選一款) PRIMI -Hot Appetizer (Please choose one)

焗烤彩繪時蔬佐巴沙米克香醋花園
Vegetarian Platter baked with Cheese and "Balsamic Powder"

陳年波特酒汁慢燉豬里佐洋芋蓉
Pork Belly slowly braised with Aged Port Wine and Mashed Potato

威尼托小火燒煮犢牛舌佐青椒辣茄汁
Pan-broiled Calf's Tongue with Piccante Sauce

波隆那傳統肉醬、手工菲力牛肉丸
Homemade Meatball (Beef) in Bolognese Sauce

嫩煎鱸魚柳佐輕奶油水田芥風味醬
Pan-roasted Sea Bass with Watercress Veloute

輕燒深海扇貝與海虎蝦佐奶油酸菜
Roasted Sea Scallop and Tiger Prawn with sautéed Sauerkraut

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

瑞可達義式手工麵餃鑲鮭菠菜鮮蝦
Homemade Shrimp Ravioli with Ricotta, in Tomato Sauce

輕乳酪與蕃茄塔香細扁麵、地中海的美味
Caprese Linguine with Tomato, Basil and Mozzarella

嫩烤北海道干貝佐手工洋芋麵疙瘩
Pan-seared Scallop with Homemade Potato Gnocchi

時尚套餐 Fashion Dish NT. 1,680

◆ 時尚精選主菜(請選一款) SECONDI -Main Course (Please choose one)

隨意鳥式彩椒培根酸菜燉煮豬腳
Soft Pig Knuckle simmered in Bacon, Colorful Peppers and Sauerkraut Sauce

香煎帶骨小牛排 配帕瑪火腿與鼠尾草
Veal Chops "Saltimbocca" with Prosciutto, Cheese and Sage

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

蒜香歐芹烤本日鮮魚佐奶油白花椰菜醬
Today's Fresh Market Fish
baked in Garlic and Parsley Butter with Cauliflower Sauce

鑽石套餐 Diamond Tony's Style Dish NT. 1,980

◆ 鑽石特選主菜(請選一款) SECONDI -Main Course (Please choose one)

羅西尼肝醬慕斯菲力牛排佐瑪莎拉紅酒汁
Char-grilled Beef Fillet Steak
Rossini style with Homemade Smooth Liver Pâté atop and Marsala Wine Sauce

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

烙烤紐西蘭小羔羊排、巴薩米克陳年醋
Seared New Zealand Lamb Chops served with Aged Balsamic Sauce

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

尊爵套餐 Luxurious Dish NT. 2,280

◆ 尊爵嚴選主菜(請選一款) SECONDI -Main Course (Please choose one)

炭烤美國頂級肋眼牛排佐牛肝菌半釉汁
Char-grilled U.S.D.A Prime Rib-eye Steak scented with Cepes and Demi-glace

五色胡椒燴活蟹、每日限定
Fresh Crab stir-fried with Colourful Peper Corn Sauce

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)

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

鼎饌套餐 Signature Dish NT. 2,680

◆ 鼎饌絕選主菜(請選一款) SECONDI -Main Course (Please choose one)

威靈頓式烤羔羊里佐espresso醬汁
Lamb Wellington served with Espresso Sauce

卡其朵拉炙烤紐西蘭鹿排 獵人風醬
Grilled New Zealand Venison Steak in Cacciatora Sauce

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

北義家鄉派對主菜集 (波特酒燉和牛頰、大西洋龍蝦尾、香草羊排)
Main Selections (Australian Wagyu Beef Cheeks braised in Port Wine,
pan-fried Atlantic Lobster Tail & Spice crusted New Zealand Lamb Chop)

👤 本餐廳所供應之牛肉以美國肋眼、紐澳菲力及頂級和牛為主
We mainly serve U.S.D.A Prime Rib-eye, New Zealand Fillet and
Australian Wagyu Beef in this restaurant.

Tony小語：良心貨、換您血汗錢。
No. 2 Chef In Taipei Cause The No. 1 Is Not Born Yet.