

## STARTER 前菜

Upgrade double appetizer for \$350  
升級雙前菜加價 \$350

**HOKKAIDO SCALLOP**  
spinach purée,  
turmeric anchovy butter  
**北海道干貝**  
菠菜泥、薑黃鰵魚奶油醬

**WHITE WINE POACHED OYSTER**  
chardonnay cream, angel hair,  
avruga caviar  
**白酒溫生蠔**  
夏朵內奶油醬、天使髮絲麵、鱈魚子

**IBÉRICO HAM SALAD**  
strawberry, pear,  
green grape  
**伊比利火腿沙拉**  
草莓、水梨、綠葡萄

**ESCARGOT**  
penghu conch,  
pesto  
**蘿勒烤花螺**  
澎湖鳳螺、青醬

**PAN-FRIED ABALONE**  
red cabbage, abalone liver mousse  
**香煎鮑魚**  
紫高麗菜、鮑魚肝慕斯  
(需加價 extra charge \$100)

## SOUP or SALAD 湯或沙拉

**BEEF CONSOMMÉ**  
zucchini, carrot, sweet peas,  
white shimeji mushroom  
**牛肉澄清湯**  
櫛瓜、紅蘿蔔、甜豆仁、美白菇

**MUSHROOM CAPPUCINO**  
slow cooked mushroom flake,  
milk foam  
**蘑菇卡布奇諾湯**  
慢炒蘑菇、牛奶奶泡

**CLASSIC ONION SOUP**  
gruyere, mozzarella,  
parmesan au gratin  
**傳統洋蔥湯**  
葛瑞起司、馬芝拉起司、帕瑪森起司焗烤

**CAPRESE**  
pesto,  
truffle cream cheese  
**番茄水牛起司**  
青醬、松露奶油起司

**LOUIS SALAD**  
blue diamond shrimp,  
free-range egg  
**路易士沙拉**  
藍鑽蝦、土雞蛋

## MAINS 主菜 STEAK 牛排

**USDA PRIME N.Y. STRIP**  
**美國紐約客**  
6oz \$2,100  
8oz \$2,600

**USDA RIB CAP**  
**美國精選老饕**  
4oz \$2,950  
6oz \$3,550  
8oz \$4,150

**USDA PRIME RIB EYE**  
**美國頂級肋眼**  
16oz for one \$5,000 / 單人  
16oz for two \$5,900 / 雙人

**USDA PRIME DRY-AGED**  
**RIB EYE (28 days)**  
**美國頂級乾式熟成肋眼(28天)**  
12oz for one \$4,500 / 單人  
12oz for two \$5,400 / 雙人  
16oz for two \$6,400 / 雙人

**USDA PRIME T-BONE**  
**丁骨牛排**  
32oz for two \$5,990 / 雙人

**JAPANESE F1 RIB EYE**  
**日本F1肋眼牛排**  
12oz for one \$5,700 / 單人  
12oz for two \$6,600 / 雙人  
16oz for two \$7,800 / 雙人

**JAPANESE F1 FILET**  
**日本F1菲力**  
4oz \$2,900  
6oz \$3,700

**JAPANESE A5**  
**WAGYU FILET**  
**日本A5 和牛菲力**  
4oz \$3,400  
6oz \$4,500

**AUS. WAGYU 9+ N.Y. STRIP**  
**澳洲9+和牛紐約客**  
6oz \$3,500  
8oz \$4,300

**AUS. WAGYU 9+ RIB EYE**  
**澳洲9+和牛肋眼**  
12oz for one \$5,900 / 單人  
12oz for two \$6,800 / 雙人  
16oz for two \$8,000 / 雙人

## Form the LAND and SEA 精選菜色與海鮮

**AUS. RACK OF LAMB**  
grilled with oak wood  
**澳洲法式羊排(180g)**  
橡木爐烤 \$2,600

**ROASTED IBÉRICO PORK PLUMA**  
apple, pineapple  
**西班牙伊比利豬老饕(140g)**  
蘋果、鳳梨 \$2,300

**SURF & TURF**  
top cap 4oz, ibérico pork pluma 4oz, lamb 2 rack, half boston live lobster  
**雙人海陸分享餐**  
美國老饕4盎司、伊比利豬老饕4盎司、法式小羊排2隻、半隻波士頓活龍蝦  
for two \$7,580 / 雙人

**BOSTON LIVE LOBSTER**  
grilled lemon  
**波士頓活龍蝦(750g)**  
烤檸檬 \$4,100

**GRILLED SEAFOOD COMBO**  
fresh fish, prawn, neritic squid, abalone, ratatouille  
**烤海鮮盤**  
旬魚、明蝦、透抽、鮑魚、義式燉蔬菜 \$3,000

**ALL STEAKS ARE AGED**  
**本餐廳皆使用熟成牛排**  
**ALL STEAKS FINELY OAKED WITH BEECH OVEN**  
**牛排皆使用「夢幻橡木烤箱」爐烤**

## MAINS UPGRADE

### 套餐升級加價

**USDA RIB CAP**  
**美國精選老饕**  
4oz \$1,850

**APANESE A5 WAGYU FILET**  
**日本A5 和牛菲力**  
4oz \$2,300

**AUS. WAGYU 9+ N.Y. STRIP**  
**澳洲9+和牛紐約客**  
4oz \$1,700

**AUS. RACK OF LAMB (1 RACK)**  
**澳洲法式羊排(1支)**  
\$450

## SIDES 副餐

**CREAMED CORN**  
**奶油玉米**

**BAKED WATER BAMBOO WITH COD ROE**  
**爐烤明太子筍白筍**

**SAUTÉED ZUCCHINI WITH BALSAMICO**  
**義大利陳年醋炒櫛瓜**

**FRENCH FRIES WITH TRUFFLE SAUCE**  
**炸薯條佐松露美乃滋**

**SEASONAL VEGETABLE**  
**爐烤季節時蔬**

## DESSERT 甜點

**WHITE WINE, CHERRY, ROSE, CHOCOLATE CUP**  
strawberry gelée, lychee gelée, raspberry purée rose,  
white wine sabayon, sour cherry cream, rose apple jam  
**白酒櫻桃玫瑰巧克杯杯**  
草莓凍、荔枝凍、覆盆子果泥玫瑰花、  
白酒沙巴雍、酸櫻桃奶餡、玫瑰蘋果醬

**PLUM WINE, CHOCOLATE GANACHE TART/**  
**PERILLA ICE CREAM**  
70% valrhona chocolate, chocolate almond, chargrilled plum wine  
**梅酒生巧克力塔 / 紫蘇冰淇淋**  
70%法芙娜巧克力、巧克力杏仁、炭燒梅酒

**DARJEELING BASQUE CHEESECAKE**  
**大吉嶺巴斯克乳酪蛋糕**

(Free flow) Mineral or Sparkling water is provided at NT\$90 per person. 本餐廳僅提供礦泉水服務並酌收水資每人90元。

Please let our server know if you have any special dietary requirements, food allergies or food intolerances.

維多麗亞關心您：如果您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務人員。

All prices are in Taiwan dollars and subject to 10% service charge.

以上所有價格為新台幣，需另加10%服務費。



Don't drink and drive. Please do not drink if you are a minor.

禁止酒駕 未滿18歲請勿飲酒