



開胃菜 Appetizer

單點
A la carte

山椒龍蝦酪梨千層、紫蘇、檸檬泥
Sansho lobster mille-feuille, perilla, lemon gel

660

主廚黑松露沙拉
Chef's black truffle salad

460

精選新鮮進口生蠔 (一顆/半打/一打)
Imported live oyster (per / half dozen / a dozen)

300 / 1,690 / 3,190

湯 Soup

奶油鮮蟹濃湯、龍蝦身、干邑冰淇淋
Crab bisque, lobster, cognac ice cream

580

蕈菇牛肉清湯、炙燒干貝、甜玉米
Beef and mushroom consommé, seared scallop, sweet corn

520

配菜嚴選加點 Addition side dish order

酥炸薯條、松露酸奶沾醬
French fries, truffle sour cream dip

260

水煮新鮮青花椰、煎櫛瓜、烤玉米筍
Poached broccoli, pan fried zucchini, roasted baby corn

260

寶艾馬鈴薯泥、法國奶油
Mashed potato, butter

260

蒜香奶油炒野菇、新鮮香料
Sautéed field mushroom, herb, garlic

280

以上項目加皇后特選魚子醬3公克需加價 NT\$380
An additional NT\$380 for Kaluga queen caviar 3g

所有價格均以新台幣計算，另須加原價10%服務費
All prices are in NT dollars and subject to a 10% service charge
顧客自帶酒水需酌收酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元
The corkage charge per bottle is NT\$500 for wines and NT\$1,000 for spirits



主菜 Main course	單點 A la carte	套餐 Set
美國肋眼牛排400公克 U.S. prime beef rib-eye steak 400g	3,500	4,590
北海道炭香頂級和牛紐約客牛排120公克 Hokkaido smoke flavored wagyu A5 beef New York steak 120g	3,300	4,390
皇后特選魚子醬菲力牛排120公克 U.S. beef tenderloin steak 120g, Kaluga queen caviar	2,800	3,890
炙燒輕熟成每日鮮魚、翠玉絲瓜、北法燴蟹肉醬汁 Seared flavored aged daily catch fillet, luffa, crab, sauce Dieppoise	2,200	3,290
焗烤波士頓龍蝦、祕魯風味醬汁 Grilled Boston lobster, "tiger's milk" sauce	2,780	3,870
紐西蘭焗烤頂級和羊排、香草茄泥、萬壽菊洋蔥果醬 N.Z. lamb chop, herbal eggplant puree, lemon marigold-onion jam	2,600	3,690
西班牙伊比利老饕肉、香料麥片、泰隆尼亞甜椒醬 ESP Ibérico pork ribeye cap, cereal, Romesco sauce	2,600	3,690
- 限量供應 LIMITED -		
英國威靈頓公爵式美國菲力牛排150公克 U.S. beef tenderloin steak 150g, Wellington style	2,880	3,970
乾式熟成美國帶骨牛排500公克 U.S. prime dry aged steak 500g	4,480	5,560
甜點 Dessert		
寶艾每日精選甜點 Bel Air dessert of the day	420	
季節新鮮水果 Seasonal fresh fruit	380	
翻轉炭烤牛排甜點 Bel Air "char-grilled" sponge steak	520	

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EST.



1990

SPECIAL SET MENU BY CHEF WILLIAM

海膽牛肉韃靼法式吐司、亞洲式巴沙米可醋
Sea urchin-beef tartare French toast, balsamic reduction, sweet soy sauce

漁港鮮流真鯛、發酵番茄凝膠
Sea bream, fermented tomato gel

或 Or

稻燻究好豬扇子肉、烘烤舞菇、蜜瓜冷湯
Smoked pork, maitake, melon gazpacho

– 以上項目加皇后特選魚子醬3公克需加價 NT\$380 –
An additional NT\$380 for Kaluga queen caviar 3g

每日例湯

Soup of the day

或 Or

香煎虎蝦、油封青瓜、法式番紅花醬汁 (需加價NT\$220)
Pan fried tiger prawn, confit cucumber, saffron sauce (An additional NT\$220)

主菜擇一

One main course from a la carte menu

寶艾每日精選甜點

Bel Air dessert of the day

或 Or

翻轉炭烤牛排甜點 (需加價NT\$200)
Bel Air "Char-grilled" sponge steak (An additional NT\$200)

咖啡或茶品

Coffee or tea

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