

Menu

成人沙拉吧 Adult Salad Bar NT.590

兒童沙拉吧 Children's Salad Bar 110cm-140cm NT.390

熱前菜

炒培根馬鈴薯

NT.140

Sautéed Bacon with Potatoes

佛羅倫斯燉牛肚

NT.220

Florentine Braised Beef Tripe

蒜味鳳尾蝦

NT.220

Garlic Tiger Prawn

爐烤美國肋眼佐松露奶油 10 oz

美國肋眼 | 紫高麗 | 蘆筍 | 蒜片 | 松露奶油

NT.1880

Roasted U.S. Ribeye with Truffle Butter 10 oz

U.S. Ribeye, Purple Cabbage, Asparagus, Garlic Slices, Truffle Butter

香煎帶骨黑豬佐紅酒蘋果醬

台灣帶骨黑豬里肌 | 紅蘿蔔泥 | 時蔬 | 紅酒蘋果醬

NT.1180

Pan-Seared Bone-In Black Pork with Red Wine Apple Jus

Taiwanese Bone-In Black Pork Loin,Carrot purée,Seasonal Vegetables, Red Wine Apple Jus.

迷迭香牛小排佐馬告紅酒醬 5 oz

美國牛小排 | 洋芋泥.蒜球 | 玉米筍 | 迷迭香 | 馬告紅酒醬

NT.1180

Rosemary Beef Short Ribs with Mountain Pepper Red Wine Sauce 5 oz

U.S Beef Short Ribs, Mashed Potatoes, Garlic Bulb, Baby Corn, Rosemary, Mountain Pepper Red Wine Sauce

法式紅酒香料煨牛搭法國麵包

牛筋 | 牛肚 | 牛頰肉 | 牛腱肉 | 蕃茄 | 月桂葉

NT.1080

Red Wine & Spiced Braised Beef with French Baguette.

Beef Tendon, Beef Tripe, Beef Cheek, Beef Shank,Tomato, Bay Leaf.

小羔羊烤堅果佐紅酒薄荷醬

紐西蘭羔羊 | 碎堅果 | 龍鬚菜 | 紅酒薄荷醬

NT.1080

Roasted Lamb with Nuts in Red Wine Mint Sauce

New Zealand Lamb, Crushed Nuts, Chayote Sprouts, Red Wine Mint Sauce

爐烤板腱牛排襯奶油芥籽醬 6 oz

美國板腱 | 蒜球 | 櫛瓜 | 洋葱芥籽醬

NT.940

Roasted Blade Steak with Creamy Mustard Sauce 5 oz

U.S. Blade, Garlic Bulb, Zucchini, Onion Mustard Sauce

香煎脆皮鴨胸佐莓果紅酒醬

宜蘭豪野鴨 | 肉桂蘋果 | 蘆筍 | 秀珍菇 | 莓果紅酒醬

NT.920

Crispy Pan-fried Duck Breast with Berry Red Wine Sauce

Yilan Premium Duck, Cinnamon Apple, Asparagus, Oyster Mushrooms, Berry Red Wine Sauce

煎烤鱈魚搭奶油蟹肉蛤蜊醬

冰島鱈魚 | 蛤蜊 | 奶油蟹肉醬

NT.920

Pan-seared Cod with Creamy Crab and Clam Sauce

Icelandic Cod, Clams, Creamy Crab Sauce

蕃茄紅酒燉羊膝

紐西蘭羊膝 | 洋芋泥 | 櫛瓜 | 玉米筍 | 起司 | 蕃茄紅酒

NT.840

Tomato Red Wine Braised Lamb Shank

New Zealand Lamb Shank, Mashed Potatoes, Zucchini, Baby Corn, Cheese, Tomato Red Wine

德國豬腳

豬腳 | 娃娃菜 | 櫛瓜 | 秀珍菇 | 酸菜 | 芥菜籽奶油

NT 840

German Pork Knuckle

Pork Knuckle, Baby Cabbage, Zucchini, Oyster Mushrooms, Sauerkraut, Mustard Seed Cream

香煎雞腿搭蔬菜襯松露野菇醬

雞腿 | 時蔬 | 紅蘿蔔泥 | 奶油松露醬

NT.790

Pan-Seared Chicken Leg with Seasonal Vegetables and Truffle Wild Mushroom Sauce

Chicken Leg,Seasonal Vegetables,Carrot purée,Truffle Wild Mushroom Sauce

高山櫛瓜鑲鮮蔬搭南瓜燉飯（蛋奶素）

櫛瓜 | 蘆筍 | 杏鮑菇 | 紅黃椒 | 玉米筍

NT.790

Alpine Zucchini Stuffed with Fresh Vegetables and Pumpkin Risotto (Ovo - Lacto Vegetarian)

Zucchini, Asparagus, King Oyster Mushrooms,Red and Yellow Bell Peppers, Baby Corn

炙香時蔬搭南瓜燉飯（蛋奶素）

櫛瓜 | 蘆筍 | 秋葵 | 美白菇 | 鴻喜菇

NT.750

Charred Seasonal Vegetables with Pumpkin Risotto

Zucchini, Asparagus,Okra,White Beech Mushrooms,Shimeji Mushrooms.

加價購

香煎生食級干貝

NT.190

Pan-seared Sashimi-grade Scallops

香煎海大蝦

NT.260

Pan-fried Banded Shrimps

爐烤波士頓龍蝦

NT.599

Roasted Boston Lobster

爐烤波士頓活體龍蝦

(需提前4日預訂)

NT.2180

Roasted Live Boston Lobster

(Advance reservation required, 4 days prior)

營業時間 平日 11:30-14:30 → 17:30-21:00 假日 11:30-15:00 → 17:30-21:00

加收一成服務費 | 用餐時間 90 分鐘 | 餐點皆附自助沙拉吧 | 特殊節慶與連續假期恕不供應單點沙拉吧

La Cupola

Since 1985