網Maan x 圓頂西餐廳La Cupola
聯名套餐

NT.1599

炙香玉米筍佐秘製沙茶
Signature Appetizer

台南玉米筍｜主廚秘製沙茶

Chargrilled Baby Corn with House-made Shacha Sauce

Tainan Baby Corn, Chef's Special Shacha Sauce

01

白酒酸奶蘑菇燉雞（加購價 NT.1180 / 份）
Signature Main
(Choose 1 of 3)

台灣土雞｜培根｜洋蔥｜蘑菇｜香菇｜白酒｜酸奶

White Wine Mushroom Braised Chicken

Taiwanese Chicken, Bacon, Onion, Mushrooms, Shiitake, White Wine, Sour Cream

紅酒燉牛肉搭玉米糕（加購價 NT.1080 / 份）

牛肩胛｜帕瑪森玉米糕｜培根｜蘑菇｜紅酒

Red Wine Braised Beef with Parmesan Polenta

Beef Chuck, Parmesan Polenta, Bacon, Mushrooms, Red Wine

白酒奶油醬搭煎烤鮭魚（加購價 NT.1180 / 份）

智利鮭魚｜番茄｜紅蔥頭｜奶油｜白酒

Pan-Seared Salmon with White Wine Cream Sauce

Chilean Salmon, Tomato, Shallot, Cream, White Wine

02

飲品
Beverages

S.C Lab 仃杉無酒精氣泡茶 750ml（單點 NT.600/瓶）

S.C Lab ALCOHOLIC - FREE TEAZY 750ml

芭樂東方美人氣泡茶 或 鐵觀音蘋果氣泡茶

Guava Oriental Beauty Sparkling Tea or Tieguanyin Apple Sparkling Tea

03

套餐加價購
Add-ons

香煎生食級干貝 Pan-seared Sashimi-grade Scallops	NT.190
香煎海大蝦 Pan-fried Banded Shrimps	NT.260
爐烤波士頓龍蝦 Roasted Boston Lobster	NT.599

以上價格需另加服務費10%　　套餐皆附自助吧

圓頂西餐廳

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｜番茄｜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｜洋蔥芥籽醬	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