

牛排屋午間主餐選項 **Choice of Main Course**

美國頂級牛排 U.S. Prime Steak

菲力牛排 Fillet Mignon	6oz	NT\$2,200	8oz	NT\$2,700
肋眼牛排 Rib Eye Steak	8oz	NT\$1,850	10oz	NT\$2,150
沙朗牛排 Sirloin Steak	8oz	NT\$1,800	10oz	NT\$2,100
菲力牛排附龍蝦 Fillet Mignon with half Maine Lobster	4oz	NT\$2,550		
肋眼牛排附龍蝦 Rib Eye Steak with half Maine Lobster	8oz	NT\$2,550		
沙朗牛排附龍蝦 Sirloin Steak with half Maine Lobster	8oz	NT\$2,500		

美國金牌極黑和牛(美國極致油紋和牛)

U.S Snake River Farms Golden Label Waygu Steak(U.S Finest Marbling)

老饕肋眼上選牛排 Rib Eye Cap	4oz	NT\$4,200		
沙朗牛排 Sirloin Steak	6oz	NT\$3,550		

澳洲射和牛 9+牛排(獨家限量頂級和牛-最高等級雙藍標)

Australia Sher Wagyu 9+ (Exclusive Sher Wagyu - Double Blue Label in Taiwan)

老饕肋眼上選牛排 Rib Eye Cap	4oz	NT\$6,000		
沙朗牛排 Sirloin Steak	6oz	NT\$4,800		

澳洲 Tajima 和牛 9+牛排(純種日本黑牛品種-最高等級白金級)

Australia Tajima Wagyu 9+ (Fullblood Wagyu - Platinum Label)

老饕肋眼上選牛排 Rib Eye Cap	4oz	NT\$4,800		
沙朗牛排 Sirloin Steak	6oz	NT\$3,800		
菲力牛排 Filet Mignon	4oz	NT\$3,800		

美澳最佳和牛雙重奏

U.S & Australia Wagyu Duo

Tajima 和牛菲力牛排 與 美國金牌極黑和牛沙朗牛排 Tajima Waygu Fillet Steak & Golden Label Waygu Sirloin Steak	8oz	NT\$5,500		
Tajima 和牛沙朗牛排 與美國金牌極黑和牛沙朗牛排 Tajima Waygu Sirloin Steak & Golden Label Waygu Sirloin Steak	8oz	NT\$5,000		

老饕精選 Robin's Signature

老饕美國肋眼上選牛排 The Finest U.S. Rib Eye Cap	6oz	NT\$3,800		
美國和牛松露漢堡 U.S. Wagyu Beef & Truffle Burger	6oz	NT\$2,400		
木香火烤肋眼牛排 Timber Grilled Rib Eye Steak	8oz	NT\$2,050		
真空烹調美國頂級牛小排 "Sous-vide" U.S. Prime Short Rib	16oz	NT\$1,900		

雙人共享美國頂級牛排套餐 Double Cut of U.S. Prime Steak (for 2 people)

黃金菲力牛排 Cheateau Brian	12oz	NT\$ 4,700		
厚切肋眼牛排 Double Cut of Rib Eye	16oz	NT\$ 3,700		
厚切黃金沙朗 Double Cut of Sirloin Steak	16oz	NT\$ 3,600		

精選帶骨牛排套餐 Bone in U.S Steak

戰斧和牛牛排 U.S. Wagyu Tomahawk (For Four People)	60oz	NT\$13,200		
紅舫牛排 Porter House(For Two People)	32oz	NT\$ 4,800		

Robin's 牛排屋午間套餐 Robin's Grill Lunch Set Menu

此套餐包括湯、有機沙拉、主菜、甜點、咖啡或茶
Set menu includes soup, organic salad, main course, dessert and coffee or tea

主廚特製湯品 (任選一項) Choice of Soup

法式起司焗洋蔥湯 French Onion Soup au Gratin 龍蝦濃湯 Lobster Bisque
主廚推薦例湯 Chef's Daily Special 奶油蘑菇湯 Cream of Wild Mushroom Soup

有機沙拉吧 Organic Salad Bar

主菜(任選一項) Choice of Main Course

自助式精緻甜點(法式小點、季節水果與哈根達斯冰淇淋)
Dessert Buffet (Mini French Dessert、Seasonal Fruit and Häagen-Dazs Ice Cream)

特餐 Specialties

海鮮盤(龍蝦、鱈場蟹、鮭魚和干貝) Seafood Platter (Half Maine Lobster, Crab Leg, Salmon & Scallop)	NT\$2,300	厚切紐西蘭羊排 New Zealand Lamb Chop Double cut	6oz	NT\$1,700
每日鮮魚 Catch of the Day	5oz NT\$1,800	大明蝦 King Prawn	2pcs	NT\$1,550
鮭魚 Salmon Steak	5oz NT\$1,500	香烤蒜味迷迭香嫩雞 Rosemary Garlic Chicken		NT\$1,500
鱸魚 Fillet of Seabass	5oz NT\$1,500	香烤干貝 Scallops		NT\$1,400
伊比利豚上蓋肉 Iberico Bellota Pork	6oz NT\$1,850			

單點品項 A La Carte

香煎干貝佐魚子醬 Pan-seared Scallops with Caviar	NT\$ 450
香煎油脂鴨肝佐無花果 Pan-seared Foie Gras with Fig Sauce	NT\$ 400
法國特選本卡濃 Premium Select French Cabanon Oyster	per pc NT\$ 400
法國吉拉得 French Gillardeau Oyster	per pc NT\$ 350

配菜 Side Dish

義式松露燉飯 Truffle Risotto	NT\$450
香炒蘆筍 Sautéed Asparagus	NT\$250
香炒什錦野菇 Sautéed Mushrooms	NT\$250
奶油菠菜 Cream of Spinach	NT\$250

備酒水收費方式：葡萄酒類每瓶 NT\$500 Corkage fee is applicable. Wine NT\$500/ per bottle
以上價目另需附加 10%服務費 Prices are subjected to a 10% service charge

Robin's 牛排屋晚間套餐 Robin's Grill Dinner Set

此套餐包括湯、有機沙拉、主菜、甜點、咖啡或茶

Set menu includes soup, organic salad, main course, dessert and coffee or tea

主廚特製湯品(任選一項) Choice of Soup

法式起司焗洋蔥湯 French Onion Soup au Gratin 龍蝦濃湯 Lobster Bisque

主廚推薦例湯 Chef's Daily Special 奶油蘑菇湯 Cream of Wild Mushroom Soup

有機沙拉吧 Organic Salad Bar

主菜(任選一項) Choice of Main Course

自助式精緻甜點(法式小點、季節水果與哈根達斯冰淇淋)

Dessert Buffet(Mini French Dessert、Seasonal Fruit and Häagen-Dazs Ice Cream)

特餐 Specialties

海鮮盤(龍蝦、鱈場蟹、鮭魚和干貝) Seafood Platter (Half Maine Lobster, King Crab Leg, Salmon & Scallop)	NT\$2,600	厚切紐西蘭羊排 New Zealand Lamb Chop Double Cut	6oz	NT\$2,050	
每日鮮魚 Catch of the Day	6oz	NT\$2,200	大明蝦 King Prawn	3pcs	NT\$1,950
鮭魚 Salmon Steak	6oz	NT\$1,900	香烤蒜味迷迭香嫩雞 Rosemary Garlic Chicken		NT\$1,600
鱸魚 Fillet of Seabass	6oz	NT\$1,900	伊比利豚上蓋肉 Iberico Bellota Pork	8oz	NT\$2,500

單點品項 A La Carte

香煎干貝佐魚子醬 Pan-seared Scallops with Caviar					NT\$ 450
澳洲鮮鮑魚佐松露醬 Australia Baby Abalone with Truffle Sauce					NT\$ 450
香煎油脂鴨肝佐無花果 Pan-seared Foie Gras with Fig Sauce					NT\$ 400
田螺蘑菇佐大蒜香料奶油 Escargot and Mushroom with Garlic Herb Butter					NT\$ 350
法國特選本卡濃 Premium Select French Cabanon Oyster				per pc	NT\$ 400
法國吉拉得 French Gillardeau Oyster				per pc	NT\$ 350

配菜 Side Dish

義式松露燉飯 Truffle Risotto					NT\$450
香炒蘆筍 Sautéed Asparagus					NT\$250
香炒什錦野菇 Sautéed Mushrooms					NT\$250
奶油菠菜 Cream of Spinach					NT\$250

備酒水收費方式：葡萄酒類每瓶 NT\$500 Corkage fee is applicable. Wine NT\$500/ per bottle

以上價目另需附加 10%服務費 Prices are subjected to a 10% service charge

牛排屋晚間主餐選項 **Choice of Main Course**

美國頂級牛排 U.S. Prime Steak

菲力牛排 Fillet Mignon	6oz	NT\$2,850	8oz	NT\$3,350
肋眼牛排 Rib Eye Steak	8oz	NT\$2,500	12oz	NT\$3,100
沙朗牛排 Sirloin Steak	8oz	NT\$2,450	12oz	NT\$3,000
菲力牛排附龍蝦 Fillet Mignon with half Maine Lobster			6oz	NT\$3,550
肋眼牛排附龍蝦 Rib Eye Steak with half Maine Lobster			8oz	NT\$3,200
沙朗牛排附龍蝦 Sirloin Steak with half Maine Lobster			8oz	NT\$3,150

美國金牌極黑和牛(美國極致油紋和牛)

U.S Snake River Farms Golden Label Wagyu Steak(U.S Finest Marbling)

老饕肋眼上選牛排 Rib Eye Cap	6oz	NT\$5,800
沙朗牛排 Sirloin Steak	8oz	NT\$4,500

澳洲射和牛 9+牛排(獨家限量頂級和牛-最高等級雙藍標)

Australia Sher Wagyu 9+ (Exclusive Sher Wagyu - Double Blue Label in Taiwan)

老饕肋眼上選牛排 Rib Eye Cap	6oz	NT\$7,500
沙朗牛排 Sirloin Steak	8oz	NT\$6,000

澳洲 Tajima 和牛 9+牛排(純種日本黑牛品種-最高等級白金級)

Australia Tajima Wagyu 9+ (Fullblood Wagyu - Platinum Label)

老饕肋眼上選牛排 Rib Eye Cap	6oz	NT\$6,500
沙朗牛排 Sirloin Steak	8oz	NT\$5,000
菲力牛排 Filet Mignon	6oz	NT\$5,000

美澳最佳和牛雙重奏

U.S & Australia Wagyu Duo

Tajima 和牛菲力牛排 與 美國金牌極黑和牛沙朗牛排 Tajima Wagyu Fillet Steak & Golden Label Wagyu Sirloin Steak	10oz	NT\$7,000
Tajima 和牛沙朗牛排 與美國金牌極黑和牛沙朗牛排 Tajima Wagyu Sirloin Steak & Golden Label Wagyu Sirloin Steak	10oz	NT\$6,200

老饕精選 Robin's Signature

老饕美國肋眼上選牛排 The Finest U.S. Rib Eye Cap	8oz	NT\$4,650
木香火烤肋眼牛排 Timber Grilled Rib Eye Steak	10oz	NT\$3,000
美國和牛松露漢堡 U.S. Wagyu Beef & Truffle Burger	6oz	NT\$2,600

雙人共享美國頂級牛排套餐 Double Cut of U.S. Prime Steak (for 2 people)

黃金菲力牛排 Cheateau Brian	16oz	NT\$6,900
厚切肋眼牛排 Double Cut of Rib Eye	16oz	NT\$5,000
厚切黃金沙朗 Double Cut of Sirloin Steak	16oz	NT\$4,900

精選帶骨牛排套餐 Bone in Steak

戰斧和牛牛排 U.S. Wagyu Tomahawk (For Four People)	60oz	NT\$14,200
紅筋牛排 Porter House (For Two People)	32oz	NT\$ 5,000
真空烹調美國頂級牛小排 "Sous-vide" U.S. Prime Short Rib (For Two People)	30oz	NT\$ 4,000