

平日午餐菜單 Weekday Lunch Menu

繽紛鮮翠開胃沙拉吧 Just Grill's Salad & Appetizer Bar

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

奶油蘑菇湯
Cream of Wild Mushroom Soup

主餐 (任選一項) Choice of Main Course from the Charcoal Grill

敬請挑選您喜愛的主餐，皆可加價 NT\$900 享用來自美國東北的緬因州龍蝦（半隻）
Enjoy half Maine Lobster with your Main Course with additional NT\$900 while ordering any Main Courses below.

美國精選 U.S. Signature

老饕肋眼上選牛排 The Finest Rib Eye Cap	6 oz	\$2,880
菲力牛排 Filet Mignon Steak	6 oz	\$2,380
肋眼牛排 Rib Eye Steak	8 oz	\$2,280
沙朗牛排 Sirloin Steak	8 oz	\$1,980
紐約客牛排 New York Strip Steak	10 oz	\$1,980
36 小時舒肥牛小排 36 Hour Sous-Vide Short Ribs	6 oz	\$1,880
爐烤牛排 Roast Beef	8 oz	\$1,580

海鮮 Seafood

緬因州活龍蝦 (半隻) Half Maine Lobster		\$1,980
碳烤大明蝦 (3 隻) Grilled King Prawns		\$1,820
每日鮮魚 Catch of the Day	6 oz	\$1,520
特餐 Specialties		
紐西蘭羊排 New Zealand Lamb Chop	6oz	\$1,820
西班牙伊比豚上蓋肉 Spain Ibérico Bellota Pork	6oz	\$1,780
迷迭香蒜味春雞 Rosemary Garlic Spring Chicken		\$1,580

主廚推薦分享系列 Chef's Recommendation (to Share)

美國雙人帶骨肋眼牛排 40oz NT\$5,280
U.S. Bone-in Rib Eye Steak (for 2 people)

頂級老饕雙人品味盤 (菲力、沙朗、老饕肋眼) NT\$4,680
Premium Gourmand Steak Sampling Plate (for 2 people)
(including U.S. Filet Mignon, Sirloin, Rib Eye Cap)

頂級海陸雙人品味盤 (老饕肋眼、菲力、龍蝦、干貝) NT\$5,680
Just Grill Surf and Turf (for 2 people)
(including U.S. Rib Eye Cap, Filet Mignon, Maine Lobster, Scallop)

季節水果與哈根達斯冰淇淋 Seasonal Fruits & Häagen-Dazs Ice Cream

咖啡、紅茶或洋甘菊茶
Coffee, Black Tea, or Chamomile Tea

單品推薦 A La Carte

香煎干貝 (2 顆) Pan-Fried Scallop (2pcs)	NT\$320	蒜香蕈菇 Sautéed Mushroom with Garlic	NT\$240
火烤厚片牛舌 (產地: 紐西蘭) Grilled Beef Tongue (New Zealand Beef)	NT\$280	松露薯條 Truffle Fries	NT\$220

甜點 Sweets

莓果熔岩巧克力蛋糕 Chocolate Fondant with Berries	NT\$220	提拉米蘇 Tiramisu	NT\$220	主廚甜點 Chef's Selection	NT\$220
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酒水飲料單

Beverages

Wine Selection

Robert Mondavi, California, U.S.

Just Grill 和美國加州酒廠 Robert Mondavi Winery 獨家合作，
提供 Woodbridge 系列限定酒款，讓您一嚐美國佳釀與極致珍饈的完美搭配。

★ Just Grill Exclusive – Woodbridge Series		Glass	Bottle
Chardonnay	蘋果與桃子的香味，帶有溫暖的肉桂橡木清香	NT\$300	NT\$1,380
Pinot Grigio	甜橙與蜂蜜般的香氣，帶有清新的礦石風味	NT\$200	NT\$980
Pinot Noir	草莓和櫻桃氣息，佈滿水果風味，帶有烤橡木香氣	NT\$300	NT\$1,380
Merlot	具有成熟深色果香，散發香草及黑胡椒般的醇香	NT\$200	NT\$980

白酒 White Wine

Bottle

Woodbridge	Sauvignon Blanc		NT\$1,500
Twin Oaks	Chardonnay		NT\$1,800
Private Selection	Chardonnay		NT\$2,200
Napa Valley	Chardonnay	2018	NT\$2,800
	Fumé Blanc	2018	NT\$2,800

紅酒 Red Wine

Bottle

Twin Oaks	Cabernet Sauvignon		NT\$1,800
	Zinfandel	2015	NT\$1,800
Private Selection	Cabernet Sauvignon		NT\$2,200
	Pinot Noir		NT\$2,200
	Merlot		NT\$2,200
Napa Valley	Cabernet Sauvignon	2018	NT\$3,200
	Pinot Noir		NT\$3,200
Oakville	Cabernet Sauvignon	2017	NT\$4,800
Reserve	Cabernet Sauvignon	2016	NT\$8,800

氣泡酒 Sparkling Wine

Bottle

Louis Perdrier Brut NV			NT\$980
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啤酒 Beer

Bottle

台灣金牌 / 海尼根	Taiwan Golden/ Heineken		NT\$150
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軟性飲料 Soft Drink

礦泉水 / 氣泡水	Acqua Panna/ San Pellegrino		NT\$180
每日鮮榨蔬果汁	Daily Fresh Juice		NT\$180
美式咖啡 / 拿鐵咖啡	Americano Coffee/ Latte		NT\$160
紅茶 / 洋甘菊茶	Black Tea/ Chamomile Tea		NT\$160
可樂 / 雪碧	Coke/ Sprite		NT\$100

欲選購之年份佳釀若已售罄，我們將提供您次一接近年份之佳釀

If the listed vintage is out of stock, the next available vintage will be offered.

自備酒水服務費收取方式 ■葡萄酒每瓶 NT\$500 ■烈酒每瓶 NT\$1,000

Corkage fee will be charged if applicable. Red & White Wine NT\$500 /per bottle; Hard Liquor NT\$1,000/ per bottle.

以上價格需另加一成服務費 Prices are subject to a 10% service charge.

酒後不開車，安全有保障 未成年請勿飲酒 Caution: Don't drink and drive; please do not drink if you are underage.

繽紛鮮翠開胃沙拉吧
Appetizer & Salad Bar

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

奶油蘑菇湯
Cream of Wild Mushroom Soup

主餐 (任選一項)
Choice of Main Course from the Charcoal Grill

敬請挑選您喜愛的主餐，皆可加價 NT\$900 享用來自美國東北的緬因州龍蝦 (半隻)
Enjoy half Maine Lobster with your Main Course with additional NT\$900 while ordering any Main Courses below.

美國精選 U.S. Signature

老饕肋眼上選牛排 The Finest Rib Eye Cap	6 oz	\$3,200
菲力牛排 Filet Mignon Steak	6 oz	\$2,700
肋眼牛排 Rib Eye Steak	8 oz	\$2,600
沙朗牛排 Sirloin Steak	8 oz	\$2,300
紐約客牛排 New York Strip Steak	10 oz	\$2,300
36 小時舒肥牛小排 36 Hour Sous-Vide Short Ribs	6 oz	\$2,200
爐烤牛排 Roast Beef	8 oz	\$1,880

海鮮 Seafood

緬因州活龍蝦 (半隻) Half Maine Lobster		\$2,280
碳烤大明蝦 (3 隻) Grilled King Prawns		\$2,150
每日鮮魚 Catch of the Day	6 oz	\$1,820

特餐 Specialties

紐西蘭羊排 New Zealand Lamb Chop	6oz	\$2,150
西班牙伊比利豬 Spain Ibérico Bellota Pork	6oz	\$2,080
迷迭香蒜味春雞 Rosemary Garlic Spring Chicken		\$1,880

主廚推薦雙人分享系列 Chef's Recommendation (to Share)

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U.S. Bone-in Rib Eye Steak (for 2 people)

頂級老饕雙人品味盤(菲力、沙朗、老饕肋眼) NT\$5,080
Premium Gourmand Steak Sampling Plate (for 2 people)
(including U.S. Filet Mignon, Sirloin, Rib Eye Cap)

頂級海陸雙人品味盤(老饕肋眼、菲力、龍蝦、干貝) NT\$6,080
Just Grill Surf and Turf (for 2 people)
(including U.S. Rib Eye Cap, Filet Mignon, Maine Lobster, Scallop)

季節水果與哈根達斯冰淇淋
Seasonal Fruits & Häagen-Dazs Ice Cream

咖啡、紅茶或洋甘菊茶
Coffee, Black Tea, or Chamomile Tea

單品推薦 A La Carte

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Merlot	具有成熟深色果香，散發香草及黑胡椒般的醇香	NT\$200	NT\$980
白酒 White Wine			Bottle
Woodbridge	Sauvignon Blanc		NT\$1,500
Twin Oaks	Chardonnay		NT\$1,800
Private Selection	Chardonnay		NT\$2,200
Napa Valley	Chardonnay	2018	NT\$2,800
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紅酒 Red Wine			Bottle
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Oakville	Cabernet Sauvignon	2017	NT\$4,800
Reserve	Cabernet Sauvignon	2016	NT\$8,800
氣泡酒 Sparkling Wine			Bottle
Louis Perdrier	Brut NV		NT\$980
啤酒 Beer			Bottle
台灣金牌 / 海尼根	Taiwan Golden/ Heineken		NT\$150
軟性飲料 Soft Drink			
礦泉水 / 氣泡水	Acqua Panna/ San Pellegrino		NT\$180
每日鮮榨蔬果汁	Daily Fresh Juice		NT\$180
美式咖啡 / 拿鐵咖啡	Americano Coffee/ Latte		NT\$160
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