

SONOMA GRILL

帝國牛排館

SET MENU - 主廚推薦午間套餐

APPETIZER - 開胃菜

TEPPEN GRILLED CRAB CAKE/GINGER CARROT SAUCE
鐵板香煎蟹餅/薑味胡蘿蔔汁

CLASSIC BAKED ESCARGOT
焗烤田螺佐鵝肝醬風味土司

CLASSIC CEASAR
帝國燻鮭魚凱撒沙拉

SQUAIL EGG WITH TRUFFLE"CAPONATTA"
松露鵝鶉蛋/西西里燉蔬菜

SOUP - 湯

DAILY SOUP
主廚今日湯

FRENCH ONION
傳統法式洋蔥湯

WILD MUSHROOM
卡布奇諾蘑菇濃湯

MAIN COURSE - 主菜

SEAFOOD PASTA
蕃茄海鮮義大利麵
\$680

CHICKEN ROLL W/ PARMA HAM&SEASONAL VEG
舒康雞帕瑪火腿捲
\$780

GRILLED PORK LOIN
爐烤台灣帶骨豬里肌
\$880

GRILLED PRIME NY STEAK W KING PRAWN
海陸雙拼：美國頂級紐約牛排5oz & 明蝦
\$980

DUCK CONFIT CHERRY RED WINE SAUCE
油封鴨腿紅酒櫻桃汁
\$1,080

SEAFOOD MEDLEY W LOBSTER SAUCE
鐵板燒海鮮拼盤佐龍蝦醬汁
(明蝦、干貝、鮮魚)
\$1,180

TEPPANYAKI GOURMET CUT USDA PRIME 3oz
鐵板薄燒招牌美國老饕牛3oz
\$1,280

GOURMET CUT STEAK, USDA PRIME
帝國原創美國老饕牛排4oz
\$1,680

SURF & TURF
海陸大餐：波士頓龍蝦 & 美國頂級紐約牛排 5oz
\$1,780

GRILLED USDA PRIME RIBEYE STEAK FOR TWO
美國Prime肋眼牛排12oz分2(雙人套餐)
\$2,680

DESSERT - 甜點

TIRAMISU MARTINI
提拉米蘇

CHOCOLATE LAVA CAKE
熔岩熱巧克力蛋糕

CARAMEL PUDDING
義式焦糖杏仁布丁

BEVERAGE - 飲料

Freshly Brewed Coffee OR Tea
現作咖啡或茶

Corkage Fee Per Bottle 開瓶費 \$ 500
10% service charge will be charged to the bill
上述餐點需另加10%服務費

CLASSIC SET MENU - 經典套餐

Appetizer - 開胃菜

BAKED ESCARGOT
foie gras toast, garlic, basil
烤田螺襯鵝肝奶油吐司

ARGENTINIAN RED SHRIMP
lemon oil dressing
天使紅蝦

TRI-COLOR TORTELLINI
brandy lobster sauce
白蘭地蝦汁三色餃

Soup - 湯

CREAM OF PUMPKIN
with basil oil and foam
奶油南瓜濃湯

CLASSIC FRENCH ONION
yellow onion, gruyere cheese
傳統法式洋蔥湯

Salad - 沙拉

CLASSIC CEASAR
romaine lettuce, parmesan
經典帝國凱撒沙拉

SONOMA HOUSE SALAD
mixed greens, tomato, zucchini
綜合綠沙拉

Main Course - 主菜

GRILLED PORK LOIN W DORY FISH **\$1,580**
海陸雙拼:丹麥快活豬里肌佐香煎多利魚

SEARED COD FISH WITH LOBSTER SAUCE **\$1,580**
鐵板煎季節鮮魚

DUCK CONFIT CHERRY RED WINE SAUCE **\$1,680**
油封鴨腿佐紅酒櫻桃汁

GRILLED NEW YORK STRIPLOIN (8 oz), USDA PRIME **\$1,780**
美國特級紐約牛排

NEW ZEALAND LAMB CHOP WITH BALSALMIC REDUCTION **\$1,880**
紐西蘭四味香料烤小羊排 (5oz)

GRILLED RIBEYE (16 oz), USDA PRIME - FOR TWO - **\$3,980**
美國特級肋眼牛排 - 兩人份

Dessert - 甜點

TIRAMISU MARTINI
提拉米蘇

CARAMEL PUDDING
義式焦糖杏仁布丁

Beverage - 飲料

FRESH BREWED COFFEE/ CAPPUCCINO/ AMERICANO/ ESPRESSO/ HERBAL TEA SELECTION
咖啡/卡布奇諾/美式咖啡/濃縮咖啡/花草茶

Corkage Fee Per Bottle 開瓶費 \$ 500
10% service charge will be charged to the bill

上述餐點需另加10%服務費

PREMIUM SET MENU - 特選套餐

Appetizer - 開胃菜

TRI-COLOR TORTELLINI
brandy lobster sauce
白蘭地蝦汁三色餃

PAN FRIED FOIE GRAS
port wine figs
煎鴨肝波特酒蜜無花果

SEARED HOKKAIDO SCALLOP
Jalapeno Miso Dressing
炙燒北海道干貝/青辣椒味噌醬

LIVE ABALONE
soy broth, seaweed salad
鐵板蒸煎活南非琥珀鮑

Soup - 湯

BEEF BORSCH SOUP
beef tendon seasonal vegetable
牛筋羅宋湯

WILD MUSHROOM
wild mushrooms, garlic, chive
卡布奇諾蘑菇濃湯

Salad - 沙拉

CLASSIC CEASAR
romaine lettuce, parmesan
經典帝國凱撒沙拉

SONOMA HOUSE SALAD
mixed greens, tomato, zucchini
綜合綠沙拉

Main Course - 主菜

GOURMET CUT (5 OZ), USDA PRIME \$2,480
帝國原創美國老饕牛排

NEW YORK STRIPLOIN (6 OZ), AUSTRALIAN WAGYU 9+GRADE \$2,680
澳洲 9+頂級和牛紐約牛排

LIVE BOSTON LOBSTER WITH GARLIC BUTTER \$2,880
鐵板蒸煎活龍蝦

GOURMET CUT (5OZ), AUSTRALIAN WAGYU 9+ GRADE \$3,980
澳洲 9+頂級和牛老饕牛排

RIBEYE (12 OZ), AUSTRALIAN WAGYU 9+GRADE -FOR TWO- \$6,380
澳洲 9+頂級和牛肋眼牛排 -兩人份-

Dessert - 甜點

BAKED SOUFFLE
現烤酥芙蕾

CHOCOLATE LAVA CAKE
熔岩熱巧克力蛋糕

Beverage - 飲料

FRESH BREWED COFFEE/ CAPPUCCINO/ AMERICANO/ ESPRESSO/ HERBAL TEA SELECTION
咖啡/卡布奇諾/美式咖啡/濃縮咖啡/花草茶

Corkage Fee Per Bottle 開瓶費 \$ 500
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A LA CARTE - 單點菜單

APPETIZER - 開胃菜

BAKED ESCARGOT
foie gras toast, roasted garlic, basil
烤田螺襯鵝肝奶油吐司 \$350

SPICY CRAB CAKE
lump crab meat, kiwi compote
鐵板香煎蟹餅 \$360

SEARED FOIE GRAS
grilled apple, passion fruit puree
煎鴨肝蘋果百香果醬 \$560

TRI-COLOR TORTELLINI
brandy lobster sauce
白蘭地蝦汁三色餃 \$300

SEARED HOKKAIDO SCALLOP
Jalapeno Miso Dressing
炙燒北海道干貝 / 青辣椒味噌醬 \$390

LIVE ABALONE
Honey-Soy Broth, Seaweed salad
鐵板蒸煎活南非琥珀鮑 \$480

SOUP - 湯

WILD MUSHROOM
wild mushrooms, garlic, chive
卡布奇諾蘑菇濃湯 \$280

FRENCH ONION
yellow onion, gruyere cheese
傳統法式洋蔥湯 \$280

CREAM OF PUMPKIN
with basil oil and foam
奶油南瓜濃湯 \$280

SALAD - 沙拉

CLASSIC CEASAR
romaine lettuce, parmesan
經典帝國凱撒沙拉 \$260

SONOMA HOUSE SALAD
mixed greens, tomato
綜合綠沙拉 \$280

GREENS SALAD
japan jressing
和風沙拉 \$280

PASTA - 麵

TRUFFLE LINGUINE
truffle essence, wild mushroom
松露蘑菇麵 \$580

SEAFOOD LINGUINE
tomato sauce
海鮮義大利麵 \$780

SEAFOOD RAVIOLI
brandy lobster sauce
義式三色海鮮餃 \$980

LOBSTER PASTA
cream sauce
龍蝦義大利麵 \$1280

MAIN COURSE - 主菜

USDA PRIME STEAK

N.Y. STRIP, USDA PRIME
美國特級紐約牛排
10 oz \$1080

RIBEYE, USDA PRIME
美國特級肋眼牛排
12 oz \$1880

GOURMET CUT, USDA PRIME
帝國原創美國老饕牛排
6 oz \$1980

AUSTRALIAN WAGYU GRADE 9+ STEAK

N.Y. STRIP, WAGYU 9+
澳洲頂級和牛紐約牛排
8 oz \$2280

GOURMET CUT (TOP CAP), WAGYU 9+
澳洲頂級和牛老饕牛排
6 oz \$3580

RIBEYE, WAGYU 9+
澳洲頂級和牛肋眼牛排
10 oz \$3680

HOUSE SPECIALTIES

DUCK CONFIT
cherry red wine sauce
油封鴨腿佐紅酒櫻桃汁 \$880

GRILLED PORK LOIN
with red wine sauce
爐烤台灣帶骨豬里肌 \$880

RACK OF LAMB
fresh herbs, lamb jus
四味香料烤小羊排 \$1380

TEPPAN SEARED FISH
seasonal fish, lobster sauce
鐵板蒸煎季節鮮魚 \$980

SEAFOOD MEDLEY
king prawn, scallop, fish
海鮮拼盤 \$1280

LIVE BOSTON LOBSTER
honey mustard sauce
鐵板蒸煎活龍蝦 \$1980

Corkage Fee Per Bottle 開瓶費 \$ 500
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A LA CARTE - 單點菜單

BEVERAGE - 飲料

可口可樂	Coca Cola	\$120
健怡可樂	Diet Coke	\$120
雪碧	Sprite	\$180
柳橙汁	Orange Juice	\$180
奇異果汁	Kiwi Juice	\$180

BEER - 啤酒

金牌台灣啤	Gold Taiwanese beer	\$160
酒海尼根啤	Heineken Beer Kirin	\$180
酒麒麟啤酒	Beer	\$180

WATER - 礦泉水

義大利礦泉水 750ml	Santa Vittoria 750ml	\$180
義大利氣泡水 750ml	Santa Vittoria Sparkling 750ml	\$180
義大利氣泡水 500ml	Santa Vittoria Sparkling 500ml	\$120

HERBAL TEA - 花草茶

覆盆子茶	Raspberry Tea	\$120
洋甘菊茶	Camomile	\$120
伯爵茶	Earl Grey	\$120
綠茶	Green Tea	\$120

COFFEE - 咖啡

美式咖啡	American Coffee	\$120
義式濃縮咖啡	Espresso Coffee	\$120
拿鐵咖啡	Latte Coffee	\$150
卡布奇諾咖啡	Cappuccino Coffee	\$150

DESSERT - 甜點

義式焦糖杏仁布丁	Caramel Pudding	\$250
提拉米蘇	Tiramisu Martini	\$260
熔岩熱巧克力蛋糕	Chocolate Lava Cake	\$280
新鮮水果盤	Fruite Plate	\$280
現烤酥芙蕾	Baked Souffle	\$290
義式手工聖代冰淇淋	Gelato Sundae	\$300

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