



IMPERIAL STEAK HOUSE

—— 華國牛排館 ——



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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

Grilled Green Asparagus
焗烤綠蘆筍

SOUP - 湯

DAILY SOUP
主廚今日湯

FRENCH ONION
傳統法式洋蔥湯

WILD MUSHROOM
卡布奇諾磨菇濃湯

MAIN COURSE - 主菜

SEAFOOD PASTA
蕃茄海鮮義大利麵
NT\$680

Pan-fried chicken leg in French style
鐵板香煎雞腿排
NT\$780

GRILLED PORK LOI
爐烤台灣帶骨豬里肌
NT\$880

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

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

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

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

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

GRILLED USDA PRIME RIBEYE STEAK FOR TWO
美國Prime肋眼牛排12oz分2(雙人套餐)
NT\$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 NT\$500
10% service charge will be charged to the bill
上述餐點需另加10%服務費

IMPERIAL STEAK HOUSE
— 華國牛排館 —

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 NT\$350

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

SEARED FOIE GRAS
grilled apple, passion fruit puree
煎鴨肝佐無花果泥 NT\$560

AHI TUNA
炙燒鮪魚 NT\$300

SEARED HOKKAIDO SCALLOP
Jalapeno Miso Dressing
炙燒北海道干貝/酸豆青提子醬 NT\$390

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

SOUP - 湯

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

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

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

SALAD - 沙拉

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

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

GREENS SALAD
japan jressing
和風沙拉 NT\$280

PASTA - 麵

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

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

LOBSTER PASTA
cream sauce
龍蝦義大利麵 NT\$1,280

MAIN COURSE - 主菜

USDA PRIME STEAK

N.Y. STRIP, USDA PRIME
美國特級紐約牛排
10oz NT\$1,280

RIBEYE, USDA PRIME
美國特級肋眼牛排
12oz NT\$1,880

GOURMET CUT, USDA PRIME
帝國原創美國老饕牛排
6oz NT\$1,980

AUSTRALIAN WAGYU GRADE 9+ STEAK

N.Y. STRIP, WAGYU 9+
澳洲頂級和牛紐約牛排
8oz NT\$2,280

GOURMET CUT (TOP CAP), WAGYU 9+
澳洲頂級和牛老饕牛排
6oz NT\$3,580

RIBEYE, WAGYU 9+
澳洲頂級和牛肋眼牛排
10oz NT\$3,680

HOUSE SPECIALTIES

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

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

LIVE BOSTON LOBSTER
honey mustard sauce
鐵板蒸煎活龍蝦 NT\$1,980

RACK OF LAMB
fresh herbs, lamb jus
四味香料烤小羊排 NT\$1,380

SEAFOOD MEDLEY
king prawn, scallop, fish
海鮮拼盤 NT\$1,280

IMPERIAL STEAK HOUSE
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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

AHI TUNA
炙燒鮪魚

GRILLED ASPARAG
焗烤綠蘆筍

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, crouton
經典帝國凱撒沙拉

SONOMA HOUSE SALAD
mixed greens, tomato, cucumber
主廚沙拉

MAIN COURSE - 主菜

GRILLED PORK LOIN WITH FRIED FISH
海陸雙拼:豬里肌佐香煎鱸魚
NT\$1,580

SEARED COD FISH WITH LOBSTER SAUCE
鐵板香煎鱸魚
NT\$1,580

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

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

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

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

IMPERIAL STEAK HOUSE
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PREMIUM SET MENU - 特選套餐

APPETIZER - 開胃菜

Grilled Tuna 炙燒鮪魚	SEARED HOKKAIDO SCALLOP <i>Caper sauce</i> 炙燒北海道干貝/酸豆青提子
PAN FRIED FOIE GRAS <i>port wine figs</i> 煎鴨肝波特酒蜜無花果	LIVE ABALONE <i>soy broth, seaweed salad</i> 鐵板蒸煎活南非琥珀鮑

SOUP - 湯

BEEF BORSCH SOUP <i>beef tendon seasonal vegetable</i> 牛筋羅宋湯	WILD MUSHROOM <i>wild mushrooms, garlic, chive</i> 卡布奇諾蘑菇濃湯
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SALAD - 沙拉

CLASSIC CEASAR <i>romaine lettuce, parmesan</i> 經典帝國凱撒沙拉	SONOMA HOUSE SALAD <i>mixed greens, tomato, cucumber</i> 主廚沙拉
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MAIN COURSE - 主菜

GOURMET CUT (5 OZ), USDA PRIME 帝國原創美國老饕牛排 NT\$2,480
NEW YORK STRIPLOIN(6 OZ), AUSTRALIAN WAGYU 9+GRADE 澳洲9+頂級和牛紐約牛排 NT\$2,680
LIVE BOSTON LOBSTER WITH GARLIC BUTTER 鐵板蒸煎活龍蝦 NT\$2,880
GOURMET CUT (5OZ), AUSTRALIAN WAGYU 9+ GRADE 澳洲9+頂級和牛老饕牛排 NT\$3,980
RIBEYE(12 OZ), AUSTRALIAN WAGYU 9+GRADE-FOR TWO 澳洲9+頂級和牛肋眼牛排-兩人份 NT\$6,380

DESSERT - 甜點

BAKED SOUFFLE 現烤酥芙蕾	CHOCOLATE LAVA CAKE 熔岩熱巧克力蛋糕
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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 NT\$500
10% service charge will be charged to the bill
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A LA CARTE - 單點菜單

BEVERAGE - 飲料

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

BEER - 啤酒

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

WATER - 礦泉水

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

HERBAL TEA - 花草茶

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

COFFEE - 咖啡

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

DESSERT - 甜點

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