

燂條柴

直火料理

燂條柴的餐點，有許多品項皆為直火慢烤
主餐與自信肉制品 等待時間約為 20-50 分鐘

每人最低消費 \$400，酌收 10% 服務費

肉品 雞肉、豬肉-台灣 | 牛舌-紐西蘭 | 牛肉-美國、澳洲
來源 羊肉-紐西蘭 | 香腸腸衣-西班牙

燄條柴套餐分享系列 FIRE 4 KITCHEN LAB SET MENU

雙人套餐 SET MENU \$2380

蘑菇濃湯	二杯
Mushroom Soup	
開胃小品	擇二
Appetizer OR Salad OR Charcuterie	
燄式主食	擇一
Pasta & Risotto	
燄式排餐	擇一
Main Course	
甜點	擇一
Dessert	

四人套餐 SET MENU \$4580

蘑菇濃湯	四杯
Mushroom Soup	
開胃小品	擇四
Appetizer OR Salad OR Charcuterie	
燄式主食	擇二
Pasta & Risotto	
燄式排餐	擇二
Main Course	
甜點	擇二
Dessert	

六人套餐 SET MENU \$6780

蘑菇濃湯	六杯
Mushroom Soup	
開胃小品	擇六
Appetizer OR Salad OR Charcuterie	
燄式主食	擇三
Pasta & Risotto	
燄式排餐	擇三
Main Course	
甜點	擇三
Dessert	

燄條柴自信肉製品 FIRE 4 Charcuterie

	單點
炭烤手工德式香腸家庭盤 香腸各二 Meat Lover's Platter in Family Style Two German style white sausages, two sasso chicken sausages, two smoked cheese pork sausages 200g homemade logan wood smoked bacon, pickles 巴伐利亞白香腸 薩索雞香腸 煙燻起司豬肉腸 200g手作培根 自製酸菜	\$850
炭烤手工德式香腸獨享盤 任選一種豬肉或雞肉手工香腸+100g 厚切培根 Charcuterie Combo Plate (pick one chicken or pork sausage in the below + one piece 100g thick cut bacon)	\$350
炭烤手工煙燻起司豬肉腸獨享盤 +100g 厚切培根 Charcuterie Smoked Cheese Pork Sausage+one piece 100g thick cut bacon	\$370
巴伐利亞白香腸 3 pieces Weisswurst :German Style White Sausage	\$280
薩索雞肉腸 3 pieces Sasso Chicken Sausage	\$300
煙燻起司豬肉腸 3 pieces Smoked Cheese Pork Sausage	\$320
手作培根 3 pieces Homemade Longan Wood Smoked Bacon	\$180

開胃小品 Appetizer & Salad & Soup

	單點	套餐加價
用碳火滿足莎莎 Grilled Octopus Served with Tomato Salsa Octopus tentacle, tomato salsa, pickled ginger, herb salad 章魚腳 蕃茄莎莎 醋薑 香草沙拉	\$360	
啤酒奶油培根蛤蜊 Sauteed Clam with Butter Beer Sauce Clam, butter, Fire 4 bacon, draft beer, sundried tomato, Ann Bakery House's bread 蛤蜊 奶油 自製培根 生啤 風乾蕃茄 安工坊手工麵包	\$370	
燻大桶海鮮沙拉佐經典白酒醋醬 Grilled Seafood Salad Giant shrimp, Japanese shrimp, squid, fish, seasonal lettuce, white balsamic vinaigrette 大蝦 日本生食干貝 花枝 季節鮮魚 生菜 白酒醋醬	\$480	+\$120
廣島生蠔戀上蘋果醋漬佐炭烤燻條柴義大利風乾臘腸二顆 Baked Oyster with Apple & Salami (2 pieces) Hiroshima oyster, Apple mignonette, house-made salami 生蠔 蘋果 自製義大利風乾香腸	\$300	
蒜香蟹肉塔塔 Crab Meat Tartar with Aioli Grilled Romain, Sakura Shrimp Chip, crab meat, aioli, boiled egg 蟹肉 蒜味美乃滋 櫻花蝦脆片 炭烤蘿蔓 水煮蛋	\$320	
火烤時蔬佐慢慢弄起司與核桃醬 Grilled seasonal vegetables and walnut dressing Grilled winter vegetables, man mano's Stracciatella cheese, walnut dressing, arugula 冬季時蔬 慢慢弄絲綢 核桃醬 芝麻菜	\$300	
花枝 馬鈴薯 自製台灣豬西班牙臘腸 Sauteed squid, potato and homemade chorizo Squid, potato, homemade chorizo, garlic, dry chill, lemon 花枝 馬鈴薯 自製台灣豬西班牙臘腸 蒜片 乾辣椒 檸檬	\$320	
露露的黃金薯條 French Fries with Truffle Aroma	\$160	
炭修呷安工坊手工麵包 Grilled Ann Bakery House's bread	\$150	
干貝蘑菇濃湯佐安工坊手工托鞋麵包 Scallop & Mushroom Soup with Ann Bakery House's Bread	\$220	
自製松露腸蛤蜊清湯 Truffle Sausage and Clam Broth	\$220	

燉式主食 Pasta & Risotto

	單點	套餐加價
清炒漁夫海鮮義大利麵 Fishermen Seafood Pasta Japanese scallop, shrimp, squid, clam, fish fillet, home spaghetti 日本干貝 鮮蝦 花枝 蛤蜊 魚菲力 手工義大利麵	\$570	+\$180
紐西蘭牛舌義大利麵 Braised N.Z Beef Tongue Pasta Beef tongue, spaghetti, mixed mushrooms, veggies, cheese 燉牛舌 鄉村炒菇 時蔬 手工義大利麵 起司	\$460	
蕃茄時蔬慢慢弄起司義大利麵 蛋奶素 Vegetable Pasta with Pomodoro & Man Mano Cheese Vegetable medley, pomodoro, Straciatella, spaghetti 時蔬 蕃茄醬汁 絲綿起司 手工義大利麵	\$450	
燉式主廚蛋蛋麵 Carbonara Bacon, parmesan cheese, cage free egg, fusillata casareccia 培根 帕馬森起司 動福蛋 義大利S型麵	\$390	
愛蝦干法式蝦醬燉飯 Bisque Risotto with Grilled Seafood Scallop, giant shrimp, clam, brown rice, cheese, apple brandy 日本干貝 大蝦 蛤蜊 一等糙米 起司/蘋果白蘭地	\$710	+\$250
炭烤薩索雞胸燉飯搭火烤甜椒醬 Romesco Risotto with Grilled Sasso Chicken Breast Sasso chicken, romesco, brown rice, cheese, grill veggie 薩索雞 甜椒醬 一等糙米 炭烤時蔬	\$460	
骰子牛燉飯 Beef Diced Risotto Beef diced, sundried tomato, garlic chip, tomato, cheese, brown rice 牛肉 風乾蕃茄 蒜片 一等糙米 起司 新鮮蕃茄	\$500	

燉式排餐 Main Course

	盎司	單點	套餐加價
美國安格斯肋眼搭舅舅的山蘇 Grilled Angus Beef Ribeye with Grilled uncle's bird's nest U.S Angus beef ribeye, bird's nest, mashed potato, jus 安格斯肋眼牛排 山蘇 馬鈴薯泥 肉汁	20oz	\$2490	+\$1600
爐烤喜知次 Baked Kinki Fish Kinki fish, assorted lettuce, fleur de sel, grilled lemon 喜知次 綜合生菜 比利時鹽之花 炭烤檸檬		\$890	+\$80
直火對決台灣溫體戰斧豬排佐焦糖蘋果 Pork Chop with Caramelized Apple Grilled Taiwanese Pork Chop, pumpkin gnocchi, shishito pepper, apple sauce 台灣溫體戰斧豬 南瓜麵疙瘩 青龍椒 蘋果肉汁	18oz	\$1190	+\$250
紐西蘭小羔羊排佐中東式燉豆 BBQ New Zealand Lamb Chop W/ Stewed Middle East Style Beans Lamb shoulder, Middle East style bean, Fire 4 kimchi salad, red wine shallot sauce 羊肩 中東式燉豆 泡菜沙拉 紅酒肉汁	8oz	\$790	
澳洲牛菲力佐冬季燴牛筋 Grilled Australia Beef Fillet Along with Beef Tendon & Beets Stew A.U beef fillet, croquette, beef tendon stew, grilled vegetables, sour cream 澳洲牛菲力 可樂餅 燴牛筋 烤時蔬 酸奶	7oz	\$780	
燉式水煮魚 Boiled Seabass Seabass, clam, tomato, extra virgin olive, garlic chip, herbs 鱈魚 蛤蜊 蕃茄 特級橄欖油 新鮮香料 蒜片	7oz	\$690	
火烤素肉排佐波特菇 Grilled Vegan Pattie with Portabella Mushroom Vegan Pattie, mashed potato, grilled portabella mushroom, veggie, tomato cumin sauce 素肉排 馬鈴薯泥 時蔬 波特菇 蕃茄茴香醬		\$690	

甜點 Dessert

	單點	套餐加價
慢慢弄二代乳花 Man Mano's Junior Milk Curd	\$150	
義式紅茶冰糕配無花果乾與杏仁瓦片 Black Tea Semufredo with fig and almond chips	\$220	+\$40