

平日中午限定套餐

以下主餐均附每日例湯 Main course will serve with a daily soup

主菜 Main Course

焗條柴直火排餐系列 五擇一 \$780

澳洲牛菲力佐冬季燴牛筋 7oz +120
Grilled Australia Beef Fillet 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

直火對決台灣戰斧豬排佐焦糖蘋果 8oz
Pork Chop with Caramelized Apple

Grilled Taiwanese Pork Chop, pumpkin gnocchi, shishito pepper, apple sauce
台灣戰斧豬 | 南瓜麵疙瘩 | 青蘆筍 | 蘋果肉汁

紐西蘭羊肩佐中東式燉豆 —— 8oz
BBQ New Zealand Lamb Shoulder 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

焗式水煮魚 —— 7oz
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

美國安格斯肋眼搭舅舅的山蘇 20oz+1600
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

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

焗條柴嚴選系列 五擇一 \$480

清炒漁夫海鮮義大利麵 —— +120
Fishermen Seafood Pasta

Japanese scallop, shrimp, squid, clam, fish fillet, home spaghetti
日本干貝 | 鮮蝦 | 花枝 | 蜆 | 魚菲力 | 手工義大利麵

愛蝦干法式蝦醬燉飯 —— +300
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

紐西蘭牛舌義大利麵
Braised N.Z Beef Tongue Pasta

Beef tongue, spaghetti, mixed mushrooms, veggies, cheese
嫩牛舌 | 鄉村炒麵 | 時蔬 | 手工義大利麵 | 起司

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, Stracciatella, spaghetti
時蔬 | 蕃茄醬汁 | 絲綢起司 | 手工義大利麵

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 | 度烤時蔬

肉品來源

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

每人抵消一份套餐，酌收10%服務費，自備酒開瓶費300元/支

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	

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

兒童套餐

限6-12歲兒童

\$250

湯品 Soup

蘑菇濃湯佐安工坊手工托鞋麵包

Cream of Mushroom Soup with Ann Bakery House's Bread

主食 Main Course

義式肉丸義大利麵

Meatball Pasta

Homemade meatball, spaghetti, tomato sauce

自製肉丸 | 進口蕃茄碎粒 | 義大利麵

甜點 Dessert 精選甜點二擇一 Select one in the below

自製巧克力餅乾

Chocolate Cookie

一大碗爆米花

A Bowl of Popcorn