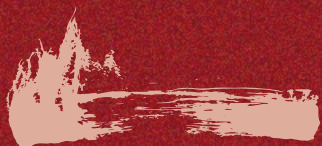


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# Happy New Year

Fire 4 Kitchen Lab





官方 LINE

# 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

肉品來源 豬肉-台灣 ● 香腸腸衣-西班牙 ● 牛肉-澳洲、美國

酌收 10%服務費，自備酒開瓶費\$300

# 壬寅虎年八人 喜氣分享餐 \$9880

## 前菜 & 湯品 Starter & Soup

- ◆ 燻鮭魚卵報新年 Tuna Tataki with Salmon Roe, Fennel & Orange Salad, Onion & Sesame Dressing  
炙燒鮭魚 | 鮭魚卵 | 茴香柳橙沙拉 | 洋蔥芝麻醬
- ◆ 豬牛沙拉行大運 Fire 4 Homemade Cold Cut Platter with Mixed Lettuce & Balsamic Dressing  
自製豬火腿 | 自製猶太醃牛肉 | 綜合生菜 | 義大利陳年酒醋醬
- ◆ 油龍戲水轉錢坤 Gumbass Al Ajillo  
大蝦 | 特級橄欖油 | 蒜片 | 安工坊手工麵包
- ◆ 發財烏金櫻花蝦 Char Grilled Assorted Cauliflower with Garlic Confit, Mullet Roe & Sakura Shrimp  
綜合花椰菜 | 烏魚子 | 櫻花蝦
- ◆ 元寶瑤柱鳳凰露 Chicken Broth with Dried Scallop, Ravioli  
雞湯 | 乾干貝 | 義大利麵餃

## 主菜 Main Course

- ◆ 年年有魚檸香氣 Baked Catch of the Day  
烤魚 | 香料 | 長治黃檸檬  
Baked fish, herbs, lemon
- ◆ 虎躍龍騰生貴氣 Homemade Pork Trotter with Fire 4 Bacon & Truffle Sausage  
自製德國豬腳 | 培根 | 松露豬肉腸 | 火烤白泡菜  
Pork Trotter, homemade bacon, white sausage with truffle, grilled white kimchi
- ◆ 白玉天鵝慶豐收 Goose Prosciutto Risotto with Grilled Scallop & Golden Raisin  
燻式風乾鵝胸 | 生食特級干貝 | 黃金葡萄乾 | 一等糙米  
Goose prosciutto, scallop, golden sundried raisin, grade A brown rice
- ◆ 黃金酥皮牛鴻運 Beef Wellington with Au Jus  
澳洲牛菲力 | 蘑菇 | 培根 | 酥皮 | 季節時蔬 | 肉汁  
AU beef fillet, mushroom duxelles, seasonal vegetables, bacon, puff pastry, au jus

## 甜點 Dessert

- ◆ 虎年限定版慢慢弄二代乳花  
Man Mano's Junior Milk Curd (Chinese New Year Version)

# 壬寅虎年四人 吉祥分享餐

## \$4980

### 前菜 & 湯品 Starter & Soup

- ◆ 燻鮪魚卵報新年 Tuna Tataki with Salmon Roe, Fennel & Orange Salad, Onion & Sesame Dressing  
炙燒鮪魚 | 鮭魚卵 | 茴香柳橙沙拉 | 洋蔥芝麻醬
- ◆ 發財烏金櫻花蝦 Char Grilled Assorted Cauliflower with Garlic Confit, Mullet Roe & Sakura Shrimp  
綜合花椰菜 | 烏魚子 | 櫻花蝦
- ◆ 元寶瑤柱鳳凰露 Chicken Broth with Dried Scallop, Ravioli  
雞湯 | 乾干貝 | 義大利麵餃

### 主菜 Main Course

- ◆ 虎躍龍騰生貴氣 Homemade Pork Trotter with Fire4 Bacon & Truffle Sausage  
自製德國豬腳 | 培根 | 松露豬肉腸 | 火烤白泡菜  
Pork Trotter, homemade bacon, white sausage with truffle, grilled white kimchi
- ◆ 白玉天鵝慶豐收 Goose Prosciutto Risotto with Grilled Scallop & Golden Raisin  
燻式風乾鵝胸 | 生食特級干貝 | 黃金葡萄乾 | 一等糙米  
Goose prosciutto, scallop, golden sundried raisin, grade A brown rice
- ◆ 黃金酥皮牛鴻運 Beef Wellington with Au Jus  
澳洲牛菲力 | 蘑菇 | 培根 | 酥皮 | 季節時蔬 | 肉汁  
AU beef fillet, mushroom duxelles, seasonal vegetables, bacon, puff pastry, au jus

### 甜點 Dessert

- ◆ 虎年限定版慢慢弄二代乳花  
Man Mano's Junior Milk Curd (Chinese New Year Version)

# 壬寅虎年雙人 富貴分享餐

## \$2980

### 前菜 & 湯品 Starter & Soup

- ◆ 發財烏金櫻花蝦  
Char Grilled Assorted Cauliflower with Garlic Confit, Mullet Roe & Sakura Shrimp  
綜合花椰菜 | 烏魚子 | 櫻花蝦
- ◆ 元寶瑤柱鳳凰露  
Chicken Broth with Dried Scallop, Ravioli  
雞湯 | 乾干貝 | 義大利麵餃

### 主菜 Main Course

- ◆ 虎躍龍騰生貴氣  
Homemade Pork Trotter with Fire4 Bacon & Truffle Sausage  
自製德國豬腳 | 培根 | 松露豬肉腸 | 火烤白泡菜  
Pork Trotter, homemade bacon, white sausage with truffle, grilled white kimchi
- ◆ 白玉天鵝慶豐收  
Goose Prosciutto Risotto with Grilled Scallop & Golden Raisin  
焗式風乾鵝胸 | 生食特級干貝 | 黃金葡萄乾 | 一等糙米  
Goose prosciutto, scallop, golden sundried raisin, grade A brown rice

### 甜點 Dessert

- ◆ 虎年限定版慢慢弄二代乳花  
Man Mano's Junior Milk Curd (Chinese New Year Version)

# 加價購

## 湯品 Soup

- ◆ 元寶瑤柱鳳凰露 Chicken Broth with Dried Scallop, Ravioli  
雞湯 | 乾干貝 | 義大利麵餃 \_\_\_\_\_ \$220

## 前菜 Starter

- ◆ 燻鮭魚卵報新年  
Tuna Tataki with Salmon Roe, Fennel & Orange Salad, Onion & Sesame Dressing  
炙燒鮭魚 | 鮭魚卵 | 茴香柳橙沙拉 | 洋蔥芝麻醬 \_\_\_\_\_ \$480
- ◆ 豬牛沙拉行大運  
Fire 4 Homemade Cold Cut Platter with Mixed Lettuce & Balsamic Dressing  
自製豬火腿 | 自製猶太醃牛肉 | 綜合生菜 | 義大利陳年酒醋醬 \_\_\_\_\_ \$400
- ◆ 油龍戲水轉錢坤  
Gumbass Al Ajillo  
大蝦 | 特級橄欖油 | 蒜片 | 安工坊手工麵包 \_\_\_\_\_ \$480
- ◆ 發財烏金櫻花蝦  
Char Grilled Assorted Cauliflower with Garlic Confit, Mullet Roe & Sakura Shrimp  
綜合花椰菜 | 烏魚子 | 櫻花蝦 \_\_\_\_\_ \$420
- ◆ 煙燻起司豬肉腸 8oz, 3 pieces  
Smoked Cheese Pork Sausage \_\_\_\_\_ \$300
- ◆ 手作培根 3oz  
Homemade Longan Wood Smoked Bacon \_\_\_\_\_ \$180
- ◆ 輕鬆吃田園沙拉 (可全素)  
Mixed Garden Salad  
綜合生菜 | 白酒醋醬 \_\_\_\_\_ \$150
- ◆ 手工自製歐式肉品綜合盤  
Homemade Sausage Combo with Bacon \_\_\_\_\_ \$370
- ◆ 手工自製歐式肉品家庭盤  
Family Style Homemade Sausage Combo with Bacon \_\_\_\_\_ \$850
- ◆ 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

# 加價購

## 主食 Starch

- ◆ **白玉天鵝慶豐收 Goose Prosciutto Risotto with Grilled Scallop & Golden Raisin**  
燉式風乾鵝胸 | 生食特級干貝 | 黃金葡萄乾 | 一等糙米 \_\_\_\_\_ \$520  
Goose prosciutto, scallop, golden sundried raisin, grade A brown rice
- ◆ **清炒烏魚子蛤蠣奶油麵 Mullet Roe & Clam Spaghetti**  
烏魚子 | 蛤蠣 | 手工麵 | 季節時蔬 \_\_\_\_\_ \$520  
Mullet roe, clam, seasonal vegetables, heavy cream, pasta

## 主菜 Main Course

- ◆ **美國安格斯肋眼搭舅舅的山蘇 20oz**  
**Grilled Angus Beef Ribeye with Grilled uncle's bird's nest**  
安格斯肋眼牛排 | 山蘇 | 馬鈴薯泥 | 肉汁  
U.S Angus beef ribeye, bird's nest, mashed potato, jus \_\_\_\_\_ \$2480
- ◆ **直火對決台灣溫體戰斧豬排佐焦糖蘋果 18oz**  
**Pork Chop with Caramelized Apple \$1180**  
台灣溫體戰斧豬 | 南瓜麵疙瘩 | 青龍椒 | 蘋果肉汁  
Grilled Taiwanese Pork Chop, pumpkin gnocchi, shishito pepper, apple sauce \_\_\_\_\_ \$1180
- ◆ **年年有魚檸香氣 Baked Catch of the Day**  
烤魚 | 香料 | 長治黃檸檬  
Baked fish, herbs, lemon \_\_\_\_\_ \$980
- ◆ **虎躍龍騰生貴氣 Homemade Pork Trotter with Fire4 Bacon & Truffle Sausage**  
自製德國豬腳 | 培根 | 松露豬肉腸 | 火烤白泡菜  
Pork Trotter, homemade bacon, white sausage with truffle, grilled white kimchi \_\_\_\_\_ \$1280

## 甜點 Dessert

- ◆ **虎年限定版慢慢弄二代乳花**  
Man Mano's Junior Milk Curd (Chinese New Year Version) \_\_\_\_\_ \$180