



Fire 4 Kitchen Lab

焂條柴

直火料理

焂條柴直火料理午間菜單

FIRE 4'S WEEKLY LUNCH MENU



官方LINE

肉品來源

● 豬肉 - 台灣 西班牙 | 牛肉 - 台灣、美國、巴拿馬、巴拉圭

羊肉 - 紐西蘭 | 香腸腸衣 - 西班牙

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



炭烤手工德式香腸家庭盤 (香腸各2)

\$850

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

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)

\$350

CHARCUTERIE COMBO PLATE (Pick one Chicken or Pork sausage in the below + one piece 100g Thick Cut Bacon)

炭烤手工煙燻起司豬肉腸獨享盤 (+ 100g 厚切培根)

\$370

CHARCUTERIE COMBO PLATE (Pick one Chicken or Pork sausage in the below + one piece 100g Thick Cut Bacon)

巴伐利亞白香腸 (3 PIECES)

\$280

WEISSWURST : GERMAN STYLE WHITE SAUSAGE

薩索雞肉腸 (3 PIECES)

\$300

SASSO CHICKEN SAUSAGE

煙燻起司豬肉腸 (3 PIECES)

\$320

SMOKED CHEESE PORK SAUSAGE

手作培根 (100g)

\$180

HOMEMADE LONGAN WOOD SMOKED BACON

酌收10%服務費，自備酒開瓶費 300元/支

開胃小品 APPETIZER & SALAD & SOUP



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

超級無敵好吃的油封炭烤豬舌

PORK TONGUE CONFIT

Pork Tongue, Sour cream, Onion Marmalade, Fresh Herbs

油封豬舌 | 酸奶 | 洋蔥醬 | 新鮮香草

\$300

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

燉大桶海鮮沙拉佐經典白酒醋醬

GRILLED SEAFOOD SALAD

Prawn, 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

慢慢弄絲綢起司與藍莓沙拉佐自製風乾鵝胸

STRACCIATELLA CHEESE WITH BLUE BERRY SALAD & GOOSE PROSCIUTTO

Man Mano Cheese, Blueberry, Goose Prosciutto, Maple Syrup Dressing, Arugula

慢慢弄絲綢 | 藍莓 | 自製風乾鵝胸 | 楓糖醬汁 | 芝麻葉

\$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

火焰鵝肉腸。白波特酒。柳橙 (限量供應)

FLAMBEED GOOSE TORNADO SAUSAGE WITH WHITE PORTER WINE

Goose Tornado Sausage, White Porter Wine, Orange Segment, Nuts

鵝肉腸 | 白波特酒 | 柳橙 | 堅果

\$350

酌收10%服務費，自備酒開瓶費 300元/支

開胃小品 APPETIZER & SALAD & SOUP



花枝。馬鈴薯。自製台灣豬西班牙臘腸

\$320

SAUTEED SQUID, POTATO AND HOMEMADE CHORIZO

Squid, Potato, Homemade Chorizo, Garlic, Dry Chili, Lemon

花枝 | 馬鈴薯 | 自製台灣豬西班牙臘腸 | 蒜片 | 乾辣椒 | 檸檬

酥炸海鮮桶

\$400

FRITO MISTO DE PERCE WITH SMOKED PAPRIKA AIOLI

Squid, Fish, Shrimp, Oyster, Paprika Aioli, Lemon

花枝 | 市場鮮魚 | 生蠔 | 白蝦 | 西班牙甜椒蒜味美奶滋 | 檸檬

清炒鵝油小洋芋

\$200

SAUTEED NEW POTATO WITH GOOSE PROSCIUTTO & GOOSE SCHMALTZ

New Potato, Goose Prosciutto, Goose Fat, Garlic, Parsley

市場小洋芋 | 風乾鵝胸 | 鵝油 | 蒜頭 | 元帥草

火烤季節時蔬

\$200

GRILLED SEASONAL VEGETABLES

露露的黃金薯條

\$180

FRENCH FRIES WITH TRUFFLE AROMA

炭修呷安工坊手工麵包

\$150

GRILLED ANN BAKERY CIABATTA

干貝玉米濃湯佐義式風乾腸安工坊手工拖鞋麵包

\$220

SCALLOP & CREAM OF CORN SOUP WITH ANN BAKERY'S CIABATTA &

HOMEMADE SALAMI FELINE

酌收10%服務費，自備酒開瓶費 300元/支

開胃小品 APPETIZER & SALAD & SOUP



冬季限定海鮮湯 FIRE 4'S WINTER SEAFOOD SOUP

\$250

Prawn, Fennel, Chorizo Paste, Truffle Sausage, Clam, Bay Scallop
大蝦 | 西班牙臘腸 | 巴伐利亞松露腸 | 市場蛤蜊 | 灣貝

冬季限定海鮮家庭鍋 FIRE 4'S WINTER SEAFOOD CLAY POT IN FAMILY STYLE

\$880

Prawn, Fennel, Chorizo Paste, Truffle Sausage, Clam, Bay Scallop
大蝦 | 西班牙臘腸 | 巴伐利亞松露腸 | 市場蛤蜊 | 灣貝

酌收10%服務費，自備酒開瓶費 300元/支

飯麵主食 PASTA & RISOTTO



清炒漁夫海鮮義大利麵 \$570

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

蘑菇腰果泥義大利麵與慢慢弄絲網起司 (V) \$380

ENOKI MUSHROOM & CASHEW NUT PASTE SPAGHETTI WITH STRACCIATELLA CHEESE

Enoki Mushroom, Cashew Nut, Stracciatella Cheese, Spaghetti, Arugula
金針菇 | 腰果 | 絲網起司 | 手工義大利麵 | 芝麻葉

燻式主廚蛋蛋麵 \$380

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

煙花女概念的薩索雞肉麵 \$380

SASSO CHICKEN SPAGHETTI WITH GOOSE PROSCIUTTO & POMODORO SAUCE

Sasso Chicken, Goose Prosciutto, Anchovy, Spaghetti, Pomodoro, Cheese
薩索雞 | 風乾鵝胸 | 鯷魚 | 手工義大利麵 | 起司 | 蕃茄醬汁

骰子牛燉飯 \$480

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

炭烤干貝菠菜燉飯 \$380

SPINACH RISOTTO WITH GRILLED SCALLOP

Scallop, Spinach, Brown rice, Cheese, Leek Crispy
日本干貝 | 菠菜 | 一等糙米 | 起司 | 炸蒜苗

炭烤時蔬南瓜燉飯 (V) \$380

PUMPKIN RISOTTO WITH GRILLED VEGETABLE MEDLEY

Pumpkin Purée, Seasonal Vegetables, Brown rice
南瓜泥 | 起司 | 一等糙米 | 炭烤時蔬

升等套餐: 任一飯麵主食 +\$120 附每日例湯+咖啡/茶
SET MENU UPGRADE: ADD \$120 DAILY SOUP + COFFEE OR TEA

酌收10%服務費, 自備酒開瓶費 300元/支

肉類主餐 MAIN COURSE



美國安格斯肋眼搭松露洋芋泥與芝麻葉沙拉 (20oz) \$2490

GRILLED ANGUS BEEF RIBEYE WITH TRUFFLE POTATO MASHED & ARUGULA

U.S Angus Beef Ribeye, Truffle, Mashed Potato, Jus, Arugula

安格斯肋眼牛排 | 芝麻葉沙拉 | 馬鈴薯泥 | 肉汁

台灣安格斯肋眼搭松露洋芋泥與芝麻葉沙拉 (14oz) \$1760

TAIWANESE ANGUS BEEF RIBEYE WITH TRUFFLE POTATO MASHED & ARUGULA

Taiwanese Angus Beef Ribeye, Truffle, Mashed Potato, Jus, Arugula

安格斯肋眼牛排 | 芝麻葉沙拉 | 馬鈴薯泥 | 肉汁

乾式熟成美國紐約客搭松露洋芋泥與芝麻葉沙拉 (16oz) \$2010

GRILLED DRY AGED NEW YORKER STEAK WITH TRUFFLE POTATO MASHED & ARUGULA

U.S Angus Beef Ribeye, Truffle, Mashed Potato, Jus, Arugula

安格斯肋眼牛排 | 芝麻葉沙拉 | 馬鈴薯泥 | 肉汁

美國牛菲力佐南瓜泥與板栗 (6oz) \$890

GRILLED U.S. BEEF FILET ALONG WITH PUMPKIN PUREE & CHESTNUT RAGOUT

U.S. Beef Filet, Pumpkin Puree, Chestnut Ragout, Grilled Vegetables, Blue Cheese

美國牛菲力 | 南瓜泥 | 板栗 | 烤時蔬 | 藍紋乳酪

法式帶骨和羊。火烤紫包心 (6oz) \$980

GRILLED RACK OF LUMINA LAMB WITH GRILLED RADICCHIO

LUMINA Lamb Chop Lamb, Sauteed Leek & Bacon, New Potato Confit, Anchovy Sauce, Grilled Radicchio

法式帶骨和羊 | 蒜苗培根 | 油封洋芋 | 鯷魚醬 | 火烤紫包心

直火對決台灣溫體戰斧豬排佐藜麥沙拉 (18oz) \$1190

PORK CHOP WITH QUINOA SALAD

Grilled Taiwanese Pork Chop, Quinoa Salad, Brussels Sprouts, Au Jus

台灣溫體戰斧豬 | 藜麥沙拉 | 孢子橄欖 | 肉汁

升等套餐: 任一肉類主餐 +\$120 附每日例湯+咖啡/茶
SET MENU UPGRADE: ADD \$120 DAILY SOUP + COFFEE OR TEA

酌收10%服務費，自備酒開瓶費 300元/支

肉類主餐 MAIN COURSE



火烤松板豬排佐油封洋芋 (5oz)

\$600

PORK JOWL WITH NEW POTATO CONFIT

Grilled Pork Jowl, Potato Confit, Lettuce, Mustard and Berry Sauce

松板豬 | 油封洋芋 | 季節生菜 | 法式芥菜莓果醬

烤市場鮮魚

\$890

GRILLED MARKET FISH

Market Fish, Assorted Lettuce, Fleur De Sel, Grilled Lemon

市場鮮魚 | 綜合生菜 | 比利時鹽之花 | 炭烤檸檬

炭烤薩索雞胸

\$650

GRILLED SASSO CHICKEN

Sasso Chicken Breast, Vegetable Caponata, Sage Brown Butter, Seasonal Vegetables

薩索雞胸 | 義式蔬菜 | 香料焦化奶油 | 時蔬

火烤素肉排佐孢子橄欖 (V)

\$680

GRILLED VEGAN PATTIE WITH BRUSSELS SPROUTS

Vegan Pattie, Mashed Potato, Brussels Sprouts, Vegetable Caponata, Enoki Mushroom & Cashew Nut Sauce

素肉排 | 馬鈴薯泥 | 義式蔬菜 | 孢子橄欖 | 菇菇腰果醬

升等套餐: 任一肉類主餐 + \$120 附每日例湯+咖啡/茶
SET MENU UPGRADE: ADD \$120 DAILY SOUP + COFFEE OR TEA

酌收10%服務費, 自備酒開瓶費 300元/支

甜點 DESSERT



慢慢弄二代乳花

MAN MANO'S JUNIOR MILK CURD

\$180

現烤法式藍莓蛋糕佐香草冰淇淋

BLUE BERRY CLAFOUTIS WITH VANILLA ICE CREAM

\$180

巴斯乳酪蛋糕佐藍莓醬

BASQUE CHEESE CAKE WITH BLUE BERRY COMPOTE

\$240

酌收10%服務費，自備酒開瓶費 300元/支