

# GUSTOSO

ITALIAN RESTAURANT

Water fee standard: S.Pellegrino Sparkling Natural Mineral Water and  
Acqua Panna Mineral Water are provided during the meal.

No water charge for children under 5 years old (inclusive) and NT\$100 per person over 6-12 years old (inclusive).

水資收費標準：用餐期間提供暢飲S.Pellegrino氣泡礦泉水、Acqua Panna礦泉水，  
5歲(含)以下不收水資、6-12歲(含)以上每人酌收NT100元。

Corkage Fee per bottle : Wine NT\$500 ; Spirits NT\$1,000. The prices are subjected to 10% service charge.

自備酒水服務費：葡萄酒每瓶500元；烈酒每瓶1,000元以上價格需外加10%服務費

All the pork we use in this menu is TAIWAN PORK. All the beef we use in this menu is AUSTRALIA BEEF, USDA BEEF and  
NEW ZEALAND BEEF. We use Non-GMO bean and corn products.

本餐廳使用台灣豬肉、澳洲牛肉、美國牛肉及紐西蘭牛肉，餐點使用之黃豆、玉米製品皆為非基因改造。

# SEMI - BUFFET MENU

## 半自助式套餐菜單

Service Hours 營業時間

週一至週日 Mon. - Sun. 11:30am - 14:00pm

週五至週日 Fri. - Sun. 18:00pm - 22:00pm



Selection of Antipasti and Salad from the Buffet  
自助式沙拉吧

Choice of Daily Soup  
主廚例湯

Main Course  
精選主菜

Dessert Bar  
自助式甜點吧



Freshly Brewed Coffee or Tea  
現煮咖啡或茶




Prices are quoted in NT dollars and subject to a 10% service charge  
以上價格均為新台幣並需外加一成服務費

Main Course 精選主菜

“MADISON” Seafood Platter  
(Oyster/Lobster/Calamari/Mussel/Tiger Prawn/Scallop) NT\$5,680

慕軒歐陸式海鮮拼盤  
(歐洲生蠔/活龍蝦/現流明蝦, 淡菜, 軟絲/日本干貝)   



Grilled A5 Wagyu Strip-loin Steak 5oz with Demi-glace NT\$2,980  
炭烤日本國產A5和牛紐約客5oz濃紅酒醬汁  

 “36hrs” Prime Short Rib 6oz with Dijon Red Wine Sauce NT\$2,680  
“一日半”低溫爐烤美國極佳級純血安格斯牛小排6oz  

Surf & Turf (Grilled USDA Prime Strip-loin 6oz & King Prawn) NT\$2,680  
慕軒海陸雙拼(炭烤美國極佳級紐約客與澎湖明蝦)   










Grilled USDA Prime Strip-loin with Truffle Red Wine Sauce 6oz NT\$1,980  
炭烤美國極佳級紐約客牛排冬季松露紅酒醬汁   12oz NT\$2,680

 “Abbacchio a scottadito”Grilled Lumina Lamb Chop Half 半副 NT\$1,980  
“手指灼燒”高地和羊羔羊排  Whole 整副 NT\$2,680

“Tikka Masala” Roasted Penghu Prawns with Butter Curry Sauce (4pcs) NT\$1,980  
“不列顛式”爐烤現流澎湖明蝦奶油馬薩拉醬汁(四隻)  

Cognac-Roasted Pingtung Pigeon with Foie Gras & White Grape Barley Risotto NT\$1,980  
干邑屏東乳鴿, 歐洲鴨肝與白葡萄大麥燉飯  

Main Course 精選主菜

Hualien Cherry Duck Breast with Red Wine & Longan Berry Sauce	NT\$1,680
香煎奇萊活水櫻桃鴨胸, 桂圓野莓紅酒醬 	
Provençal Roasted Salmon & Calamari with Brown Butter-Ginger Pea Purée	NT\$1,680
普羅旺斯爐烤鮭魚, 軟絲, 焦化奶油薑青豆泥  	
“Hunter’s Lodge” Braised Venison Leg with Squash Gnocchi	NT\$1,680
“獵人小屋”高盧式慢燉紐西蘭鹿腿, 南瓜麵疙瘩 	
“Brasato di stinco di manzo” Angus Beef Cheek Red Wine Stew	NT\$1,480
“皮耶蒙特”巴貝拉燉黑牛頰  	
Pan-Seared Portobello with Wild Mushroom Tagliolini & Alba Black Truffle	NT\$1,280
嫩煎國產波特菇, 阿爾巴黑松露野菇烏巢麵 (奶素)  	
Roasted Spring Chicken with Dijon Red Wine Sauce	NT\$1,280
爐烤柴燻甜椒香料春雞第戎芥末籽醬汁 	

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Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.  
本餐廳之食材部份含有以下過敏源種類，不適合對其過敏體質者食用。  
如您有特殊飲食需求，食物過敏或食物不耐症，請主動告知我們的服務人員。

  
Mango  
芒果

  
Dairy Products  
乳製品

  
Eggs  
蛋類

  
Crustaceans  
甲殼類

  
Shellfish  
螺貝類

  
Fish  
魚類

  
Gluten  
麴質穀物

  
Sesame  
芝麻

  
Nuts  
堅果類

  
Peanuts  
花生

  
Soy  
大豆

  
Use of sulphites  
亞硫酸鹽類

Other food labeling  
其他食品標示：

  
Spicy  
辣味

  
Vegetarian  
素食

  
Pork  
豬肉

  
Beef  
牛肉