

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. 17:30pm - 21:30pm



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



The Signature Italian Salad Bar Selection is available for weekday lunch only
at NT\$980 per person, subject to a 10% service charge.

週一至週五午餐限定，供應精選輕食沙拉吧，每位NT\$980+10%

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夏季松露紅酒醬汁   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

“Amalfi” Roasted Penghu Prawns with NT\$1,980
Summer Lemon-Pomelo Garlic Butter Foam
“阿瑪菲”炭烤澎湖明蝦，夏季檸檬文旦奶油泡沫(四隻)  

“Emilia” Deep Green Liver Pesto Risotto with NT\$1,980
Crispy Frog Legs and Braised Abalone
“艾米利亞”黛青肝醬燉飯，酥炸田雞腿與慢燉鮑魚   

Main Course 精選主菜

Pan-seared Duck Breast “alla Fiorentina” with
Macerated Mango and Modena Balsamic
“佛羅倫斯”香煎花蓮櫻桃鴨胸，漬愛文芒果，摩典納陳醋 🍈🥛

“Pedaso” Summer Mussels Guazzetto &
Roasted ASC Certified Norwegian Salmon
“佩達索”夏季燴煮馬祖淡菜，爐烤ASC永續認證挪威鮭魚 🥛🐚🐟

Spicy Chilled Capellini “alla Giudia” with
Sea Urchin and Scallops
“安息日”羅馬辣味海膽帆立貝天使冷麵 🌶️🐚🌿

Braised Beef Cheek “In Bianco” with Summer Corn Risoni
“倫巴底式”白葡萄酒燉安格斯牛頰，夏季甜玉米米型麵 🥛🐮🌿

Hand-made Pumpkin Gnocchi “alla Sorrentina” with
Confit Tomatoes and Fresh Buffalo Mozzarella
“索倫托”番茄手工南瓜麵疙瘩，油漬聖女番茄，
新鮮水牛乳酪(蛋奶素) 🥛🧀🌿

“Lazio” Countryside Roasted Spring Chicken with
Roman Style Peperonata
“拉齊奧”田園爐烤小春雞，羅馬式燉甜椒醬 🥛🌿

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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