

MENU



TOSCANA
Italian Restaurant



TOSCANA TOP 10

Beverage

Chef's Special

Appetizer & Salad

Soup

Pasta & Risotto

Main Course

Vegetarian Menu

Dessert

TOSCANA TOP 10

Caesar Salad with Parma Ham

TOSCANA Homemade Cold Cuts Platter
Chorizo / Genova / Mortadella / Milano / Prosciutto

Cacciucco Livornese Lobster Soup

Classic Onion Soup



TOSCANA TOP 10

Lasagne Bolognese(U.S. Beef)

Homemade Tagliolini with Boston Lobster

Barolo Barrel Smoked Dry-aged U.S. Prime Bone-in Rib Eye Steak

Dry-aged U.S. Prime Rib Eye Steak



TOSCANA TOP 10

Homemade Black Truffle Ice Cream

Roman Tiramisu



REFRESHING DRINKS

FRESH JUICE

Apple Juice	270
Kiwi Juice	270
Orange Juice	270
Watermelon Juice	270
Mixed Juice	280

BEER

Peroni -Italy	250
Taiwan Gold Beer -Taiwan	250
Buckskin Hefeweizen-Taiwan	250
Buckskin Munich Helles-Taiwan	250
Heineken - Netherlands	250
Corona - Mexico	250
Budweiser -US	250
Suntory The PREMIUM MALT'S -Japan	300



All above prices are subjected to a 10% service charge



REFRESHING DRINKS

SODA & COFFEE & TEA

Soda

200

Sprite / Coca Cola / Coke Light

Coffee

270

Americano / Cappuccino / Latte / Espresso

Tea

270

Earl Grey Tea / Ceylon Tea / Chamomile Tea

Darjeeling Tea / Breakfast Tea

TWG Exclusive Tea Blends

Private Hour Tea

270

With its sparkling allure and subtle accords of flower blossoms and red fruits, this appealing green tea poetically evokes moments of perfect solitude.

An ideal dessert tea.

Sweet France Tea

270

The elegance and refinement of France concentrated in a teacup.

This graceful TWG Tea blend combines green tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup.

Orange Tea

270

A perfectly balanced TWG Tea black tea blended with orange, which infuses into an unctuous cup with a hint of tart acidity. Delicious iced.



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SELECTION OF WINE BY THE GLASS

CHAMPAGNE

Champagne Varnier Fanniere Brut Grand Cru
Chardonnay 100% –Champagne, France

NT\$ / Glass (120ml) **Bottle**

700 3,600

CAVA

ATM Aliguer Brut Cava 2013
Macabeo 42%, Parellada 38%, Xarel.lo 20% –Penedes, Spain

(120ml)
350 1,600

WHITE WINE

Cantina di Terlano, Pinot Grigio 2016 –Alto Adige, Italy
Domaine Le Fay d'homme, Muscadet Sèvre et Maine Fief des Coteaux 2016
–Loire-Atlantique, France
Louis Jadot, Rully Blanc 2015 –Côte Chalonnaise, France
Craggy Range, Te Muna, Sauvignon Blanc, 2014 –Martinborough, New Zealand

(120ml)
300 1,700
310 1,800
350 2,000
390 2,200

RED WINE

Jacopo Biondi Santi, Braccale IGT Toscana Rosso 2012
Sangiovese 80%, Merlo 20% –Toscana, Italy
Domaine Roger Sabon, Cote du Rhone 2016 –Cotes du Rhone, France
Les Obriers de La Peira, Terrasses du Larzac 2012
Cinsault 65%, Carignan 35% –Languedoc-Roussillon, France
Cape Mentelle, Cabernet Merlot 2015 –Margaret River, Australia
St Clair, Wishbone, Pinot Noir, 2016 –Marlborough, New Zealand
Antiyal, Pura Fe, Cabernet Sauvignon, 2014 –Maipo Valley, Chilean

(120ml)
310 1,800
330 1,900
450 2,600
390 2,200
350 2,000
360 2,100

SHERRY

Tio Pepe Fino Sherry

NT\$ / Glass (50ml) **Bottle**

280 3,300

PORT

Graham's 10 Years Old Tawny Port

(50ml)
320 3,600

TOKAJI

Disznókő Tokaji Aszu 5 Puttonyos 2008

(120ml)
360 4,200

GRAPPA

Marolo Grappa Di Arneis

(50ml)
350 4,000

Corkage charge - Wine:NT\$500 / bottle:Spirits:NT\$800 / bottle
All above prices are subjected to a 10% service charge



Summer Business Lunch Set Menu

Appetizer and Salad *Please choose one*

Caesar Salad with Smoked Salmon and Spa Egg

 Honeydew Salad with Parma Ham and Burrata Cheese

Tuna Crudo with Aubergine Mousse, Radish and Parsely Mayon
(Supplement NT\$200)

Entrée and Soup *Please choose one*

Classic Minestrone Soup with Pesto

 Green Peas Soup with Caramelized Duck Liver

Grilled Squid with Bamboo Shoot, Cured Egg Yolks and Leek Cream
(Supplement NT\$200)

Main Course *Please choose one*

 Dry-aged Burger Steak with Onion Marmalade,
Mashed Potatoes and Mushrooms (U.S. Beef)
NT\$900

Daily-caught Fish with Summer Vegetables and Cavatelli
NT\$1,200

 Homemade Tagliolini with Boston Lobster
Half NT\$1,500 Whole NT\$2,500

Roasted U.S. Prime Beef Tenderloin
NT\$1,500

Summer Dessert

Mint Semifreddo with Oreo Crackers
(Supplement NT\$200)

 Chef Recommends

All above prices are subjected to a 10% service charge



Weekend Set Menu

Selections of Antipasti and Salad from the Buffet

Choice of Daily Soup

Main Course *Please choose one*

Chicken Breast Cacciatore
NT\$1,600

Halibut Fish
NT\$1,600

Grilled Boston Lobster (Half)
NT\$2,400

N.Z. Spring Lamb Chop
NT\$2,500

 Homemade Tagliolini with Boston Lobster
NT\$3,000

U.S. Prime Rib Eye Steak 12oz
NT\$3,000

 Dry-aged U.S. Prime Angus Rib Eye Steak 10oz
NT\$3,400

Japan Miyazaki A5 Wagyu Beef Sirloin Steak 4oz
NT\$4,000

Surf & Turf For 2 people

 Barolo Barrel Smoked Dry-aged U.S. Prime Angus Rib Eye Steak 16oz &
Roasted Boston Lobster
NT\$7,200

Selection of Fresh Fruits and Dessert from the Buffet

Freshly Brewed Coffee or Tea

 Chef Recommends

All above prices are subjected to a 10% service charge



SUMMER SEAFOOD SET MENU

Seafood Platter

Chilled Boston Lobster / Fresh Oyster / Tuna Tartare

Classic Onion Soup

Or

Cacciucco Livornese Lobster Soup
(Supplement NT\$300)

Roasted N.Z. Lamb Chop with Herb Crusted (for 2 people)

NT\$5,200

Or

Barolo Barrel Smoked Dry-aged U.S. Prime Rib Eye Steak 16oz (for 2 people)

NT\$6,000

Truffle Ice Cream, Hazelnut and Chocolate

Freshly Brewed Coffee or Tea



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Appetizer & Salad

TOSCANA Homemade Cold Cuts Platter
Chorizo / Genova / Mortadella / Milano / Prosciutto
NT\$520

Caesar Salad with Parma Ham
NT\$400

Piedmont Salad
Root Vegetables / Anchovies Dressing
NT\$400

Insalata Caprese
Buffalo Cheese / Cherry Tomato / Arugula / Basil
NT\$420

Grilled Vegetables
NT\$420

Vitello Tonnato(A.U. Beef)
NT\$420

Black Truffle with Asparagus and Lettuce
NT\$480

Seared Hokkaido Scallop
NT\$580

Seared Duck Foie Gras
Roasted Corn, Sautéed Green Peas, Onion
NT\$680



※ Please inform your service attendant if you have any food allergy.
Prices above are subject to a 10% service charge



Soup

Minestrone alla Genovese

NT\$400

Classic Onion Soup

NT\$400

Porcini Cappuccino Soup

NT\$420

Cacciucco Livornese Lobster Soup

NT\$620



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Pasta & Risotto

Spaghetti Pomodoro

NT\$480

Homemade Tagliatelle Bolognese(U.S. Beef)

NT\$480

Paccheri Carbonara

NT\$480

Linguine with Confits Sardines

NT\$520

Lasagne Bolognese(U.S Beef)

NT\$580

Porcini Mushrooms Risotto with Duck Foie Gras

NT\$780

Homemade Tagliolini with Boston Lobster

NT\$1,880



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Wet-aged Steak

Choice Barolo Barrel Smoked NT \$200 Surcharge

US Prime Fillet Mignon 6oz
NT\$1,688

US Prime Rib Eye Steak 12oz
NT\$1,888

Side Dishes

Creamy Mashed Potatoes
NT\$250

Sautéed Broccoli with Garlic
NT\$250

Roasted Asparagus
NT\$280

Sautéed Mushroom with Garlic and Basil
NT\$280



Dry-aged Steak

* Barolo Barrel Smoked NT \$200 Surcharge*

Dry-aged US Prime Rib Cap Steak 8oz
NT\$2,488

Dry-aged US Prime Rib Eye Steak 10oz / 16oz
NT\$2,288 / NT\$3,088

Dry-aged US Prime Bone-in NY Strip 14oz
NT\$3,088

Dry-aged US Prime Bone-in Rib Eye Steak 24oz Steak
Recommended for 2 people
NT\$3,288



All above prices are subjected to a 10% service charge



Meat

Tuscan Style Rib Eye Steak Hamburger (4oz) (U.S. Beef)

Lunch Only 午間供應

NT\$800

Saltimbocca alla Romana(A.U. Beef)

NT\$1,680

Grilled Lamb Rack

NT\$1,680

Ossobuco Milanese (A.U. Beef)

Recommended for 3 people

NT\$4,000

Seafood

Pan-fired Harbor fish

NT\$1,280

Italian Marche-Style Merluzzo

NT\$1,480

Roasted Boston Lobster

NT\$1,880



Vegetarian Menu

Insalata Caprese
NT\$420

Pumpkin Soup
NT\$380

Spaghetti Pomodoro with Vegetables
NT\$480

Porcini Mushrooms Risotto
NT\$580

Fruit Plate
NT\$360

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Dessert

Panna Cotta with Wild Berries
NT\$380

Roman Tiramisu
NT\$400

Homemade Black Truffle Ice Cream
NT\$580

Cheese Platter
Parmesan / Smoked Provolone / Taleggio
NT\$400



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