

ROBIN'S
GRILL · TEPPAN

Robin's Guest, Robin's Friend.

牛排館全日菜單

ROBIN'S Grill All Day Menu

ROBIN'S 沙拉吧 ROBIN'S Salad Bar

主廚特製湯品 (三選一) Choice of Soup

法式起司洋蔥湯
French Onion au Gratin

龍蝦濃湯
Lobster Bisque

奶油蘑菇湯
Cream of Wild Mushroom

主餐 (任選一項) Choice of Main Course

豪華海陸 Surf and Turf | 美國肉品白金認證 Platinum Certificate

請挑選喜愛的牛排部位，並搭配美國東北緬因州龍蝦 (半隻) Please select your preferred cut of steak and half Maine lobster.

美國頂級肋眼牛排 ----- \$3,680
USDA Prime Ribeye 8 oz

美國頂級沙朗牛排 ----- \$3,480
USDA Prime Sirloin 6 oz

美國頂級菲力牛排 ----- 3,280
USDA Prime Filet Mignon 4 oz

美國頂級牛排 USDA Prime Beef

頂級肋眼牛排 Prime Ribeye 8 oz ----- \$2,980

頂級沙朗牛排 Prime Sirloin 6 oz ----- \$2,780

頂級菲力牛排 Prime Filet Mignon 4 oz ----- \$2,580

可加價升級牛排份量，每份以 2 盎司為加量單位
Upgrade the steak portion size with increments of 2 oz each for an additional charge.

頂級肋眼、頂級沙朗 / \$300 / 2 oz
Prime Ribeye, Prime Sirloin

頂級菲力 / \$500 / 2 oz
Prime Filet Mignon

日本 A5 和牛 Japanese Wagyu Beef

熊本縣黑標和牛肋眼 6 oz ----- \$4,180

Kumamoto Kurohanagyu Wagyu Ribeye

熊本縣黑標和牛菲力 6 oz ----- \$4,280

Kumamoto Kurohanagyu Wagyu Filet

嚴選台灣永續牛排 Selected Taiwanese Beef

台灣牛沙朗牛排 Taiwan Beef Sirloin 8 oz ----- \$2,580

黑松露慢燉台灣永續牛頰 6 oz ----- \$2,680

Braised Taiwan Beef Cheek with Black Truffle

老饕精選 ROBIN'S Signature

頂級老饕肋眼牛排 6 oz ----- \$3,880
USDA Prime Ribeye Cap

雙人分享 | Served for Two

威士忌煙烤頂級牛小排 12 oz ----- \$5,280
Whiskey Smoked USDA Prime Short Ribs

頂級黃金菲力牛排佐伯那西醬 12 oz ----- \$5,680
USDA Prime Chateaubriand with Bearnaise Sauce

魚港海鮮 Seafood

季節海鮮盤 ----- \$3,280
半隻龍蝦 / 鮮魚 / 鮑魚 / 干貝

Grilled Seasonal Seafood Platter
(Half Lobster / Fish / Abalone / Scallop)

季節鮮魚 Seasonal Fresh Fish ----- \$2,280

特餐 Specialties

台灣噶瑪蘭黑豬梅花 ----- \$1,980
Taiwan Kavalan Black Dolphin Collar Butt

法國紅標薩索雞 ----- \$1,980
The French Label Rouge Sasso Chicken

紐西蘭高地和羊 ----- \$2,580
New Zealand Te Mana Lamb Chop

極致帶骨系列 Exquisite Bone-in Selection 預訂制 | Advance order required

四人分享 | Served for Four

美國和牛戰斧牛排 USDA Wagyu Beef Tomahawk 60 oz ----- \$13,800

四人分享 | Served for Four

香料蜜烤皇冠胭脂鴨三吃 - 晶台南下水湯、爐烤皇冠鴨胸佐香橙鴨骨肉汁、油封鴨腿油蔥天使麵 ----- \$8,000
Honey-Glazed Spiced Roasted Crown Rouge Duck (Three Courses) - Duck Soup, Roasted Crown Duck Breast with Orange Duck Bone Gravy, Duck Confit and Shallot Capellini

單點品項 A La Carte

自助式沙拉吧 (含湯品、季節水果、哈根達斯冰淇淋、繽紛甜點吧、咖啡或茶) 平日午間限定 | Weekdays Lunch Only ----- \$1,280
Self-serve Salad Bar (Including Soup, Seasonal Fruit, Häagen-Dazs Ice Cream, Handcrafted French Pastries, Coffee and Tea)

半隻美國緬因活龍蝦 Half Maine lobster ----- \$880

單點配菜
Side Dish

肯瓊風味炸洋蔥圈 ----- \$200
Cajun Flavored Fried Onion Rings

西班牙大蒜蝦 ----- \$280
Spanish Garlic Prawns

蒜味洋芋泥佐鰵魚香草醬 ----- \$200
Garlic Mashed Potatoes with Anchovy Herb Sauce

茴香酒風味海瓜子 ----- \$280
Anise Flavored Sea Clams

龍蒿風味羊肚菌野菇 ----- \$200
Tarragon-Flavored Morel Mushrooms

培根風味孢子甘藍 ----- \$280
Bacon Flavored Brussels Sprouts

飲品 Beverage | 咖啡或茶 Coffee or Tea



台南晶英以落實永續為經營核心，遵循環境生態鏈，與在地風土共譜美好的餐飲體驗，我們精心挑選當季食材，建立從產地到餐桌間緊密的連結，引領食家饕客探究極致美饌，用心感受大自然珍貴饋贈，共享豐美食材帶來的悸動。

自備酒水將酌收洗杯費，每個杯子NT\$100，以上價目另需附加 10%服務費
The corkage fee will be NT\$100 for each glass used. Prices are subject to a 10% service charge.

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香料蜜烤皇冠胭脂鴨

Honey-Glazed Spiced Roasted Crown Rouge Duck

\$8,800

(四人分享餐 Served for four)

鴨肝抹醬 洛神花 布里歐

Duck Liver / Roselle / Brioche

鴨舌 茄子魚子醬 咖啡風味牛蒡

Duck Tongue / Aubergine Caviar / Burdock

油蔥天使麵 油封鴨腿 蝦夷蔥

Shallot Capellini / Duck Confit / Chive

爐烤皇冠鴨胸 香橙鴨骨肉汁 無花果

Roasted Crown Duck Breast / Orange Duck Bone Gravy / Fig

晶台南下水湯

Duck Soup

鴨架骨邊肉時蔬沙拉

Duck Salad

紫蘇梅酒雪酪 梅酒凍

Shiso Umeshu Sorbet / Umeshu Jelly

檸檬 榛果 杏仁 香草 蛋白餅

Lemon / Hazelnut / Almond / Vanilla / Meringue

需請提前3天預訂(不含用餐日)

Reservation required 3 days in advance (the dining day is not included)



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