

A LA CARTE

STARTER

Kanpachi sashimi, cherry, wasabi, chive	480
Crunchy soft shell crab, salted egg yolk, curry leaf	480
Beef tartare, scallion pancake, ginger, mustard leaf <i>(with Oscietra caviar 30g +1880)</i>	780
Uni, crispy nori rice, ponzu, shiso <i>(with Oscietra caviar 10g +780)</i>	1180
Shrimp sliders, pickled onion, sriracha, arugula	520
Sweetbreads, black pepper lime sauce, chive	520
Eel gua bao, gochujang glaze, pickled green papaya, shiso	520
Fig toast, ricotta cheese, port wine, lemon balm	480
Quail, lemongrass, rice noodle, nuoc mam, herbs	980
Green bamboo, avocado, watercress, citrus vinaigrette	420
“Banh mi” paté, puff pastry, house pickles	420

MAIN

Pork chop, sukiyaki sauce, taro, chive	1580
Fried chicken, raita, guava, togarashi	880
Grouper, asparagus, turmeric, dill	1480
Abalone, scallion-chili crisp pasta, parmesan	1180
Beef tenderloin, carrots, “mala” sauce, baby leek	1680

FINISH

Kaya French toast, soy caramel, espresso ice cream	380
Pistachio mousse, cherry jam, black sesame ice cream	380
Carrot cake, cinnamon, walnut, white miso	380
Chocolate mousse, mint sorbet	380

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN

Longtail Seasonal Experience

Chutoro tartare, crispy nori rice, Indian rojak, shiso

黑鮪中腹塔塔、海苔脆飯、印度香辣花生醬、紫蘇

(With Oscietra caviar 10g + 780)

(加配 奧賽嘉魚子醬 10g +780)

Mango, frisée, goat cheese, nuoc mam dressing

芒果、綠捲生菜、羊奶起士、魚露醬汁

Oyster chawanmushi, tom yum, straw mushrooms

鮮蚶茶碗蒸、冬蔭功、草菇

Sweetbreads, satay sauce, watermelon, lovage

小牛胸腺、沙嗲醬、西瓜、山當歸

Tilefish, sweet pea laksa consommé, baby cabbage, ginger flower

馬頭魚、甜豆叻沙清湯、娃娃菜、火炬薑花

Dry aged duck breast, bell pepper, eggplant, quinoa

乾式熟成鴨胸、燈籠椒、茄子、藜麥

Wasabi white peach sorbet, osmanthus oolong mousse

芥末白桃雪酪、桂花烏龍慕斯

Mint melon, olive oil cake, basil sorbet

薄荷哈密瓜、橄欖油蛋糕、羅勒雪酪

3580 per person

1280 cocktail pairing (4 glasses)

LONGTAIL

All prices are listed in NTD and subject to 10% service charge
所有價格以 NTD (新台幣) 計價 另加 10% 服務費