



À POINT
STEAK & BAR



BUSINESS LUNCH
Mon ~ Fri

★ Using Jospo Oven

Home-Made Bread w/ Truffle Butter

Chef Recommended Salad

Beef Vegetable Soup / Soup of the Day
(Please Choose One)

Mains (Please Choose One)

+ Fresh Squid NT\$280
+ King Prawn NT\$320

★ USDA Prime Blade Steak (6oz) NT\$780

★ NZ PS Filet Steak (6oz) NT\$880

★ Sautéed NZ Lamb Shoulder w/
Anchovy Paste(8oz) NT\$880

★ Grilled Pork Chop w/
Black Pepper Sauce NT\$580

Braised Dory Fish w/
Clam, Shrimp, Tomato & Potato NT\$580

Stewed Chicken w/
Sweet Pepper, Tomato, &
Pearl Barley & Seasonal Vegetables NT\$580

Spaghetti w/ Sautéed Seasonal
Mushroom & Black Truffle NT\$299

Linguine w/ Grilled Beef in
Mexican Green Pepper Tomato Sauce NT\$499

Penne w/ Grilled Bacon, &
Soft Boiled Egg & Baked Cream Mushroom NT\$499

Angel Hair w/ Shrimp, Green Beans &
Shrimp Paste NT\$620

Linguine w/ Garlic, Scallops & Mussels NT\$620

Spaghetti w/ Cumin Shish Kebab, &
Garlic & Chili NT\$680

Saffron Paella NT\$699

Drinks (Please Choose One)

Americano, Tea, Milk Tea, Seasonal Juice, Chef's Special Latte (Extra NT\$30 shall be charged.)

Upgrade to a single order any non-alcoholic beverages is equivalent to a NT\$60 discount ;
Upgrade to a glass of red, white wine or cocktail is equivalent to a NT\$50 discount.

+ Sides

Truffle Fries NT\$150

Butter Corn NT\$150

Sautéed Mushroom NT\$250

Baked Cauliflower, Broccoli w/ Cheese NT\$160

New Orleans Chicken Wings(4 Wings) NT\$200

Grilled Asparagus NT\$350

The chef's recommended four desserts are at a discounted price of NT\$85 during lunch hours.
Lychee Cheese Cake, Mango Cheese Cake, Crème Brûlée, Chef's Special Dessert

Above prices are subject to a 10% service charge. Please be sure to let our staff know of any food allergies.
Corkage: Wine\$300/Bottle, Spirit\$500/Bottle. Drinking under age is prohibited. There's a minimum of NT\$300 per person aged 6 or above.
No minimum for children under 6. No beverage à la carte available. The menu photos are for reference only.