

Set Dinner

開胃小品

Amuse Bouche

Appetizers

煙燻白鮎與海瓜子菠菜醬

Smoked Shima Aji with Clam and Spinach Sauce

蒸鱈場蟹與茴香醬

Aubergine Royale with Red King Crab and Fennel Cream

現刨白松露 加價 NT\$ 3,000 supplement

Add Freshly Shaved White Truffle

香料奶油烤淡菜與柚子甜椒醬

Grilled Local Mussels with Yuzu Romesco Sauce

季節鮮魚與西西里魚湯

Seasonal Fish with Matalotta Fish Soup

或 or

手工義大利麵與白松露 加價 NT\$ 4,000 supplement

Handmade Pasta with White Truffle

Main Course (From The Sea)

烤藍龍蝦與蝦汁燉扁豆

NT\$ 4,680

Grilled Blue Lobster with Lentils and Shrimp Jus

地中海蕃茄海鮮湯 (For 2)

NT\$ 9,880

Mediterranean Seafood Soup

Main Course (Form The Land & Poultry)

白酒燉乳豬與奶油辣根醬

NT\$ 3,280

Confit Suckling Pig with Horseradish Sauce

烤乳鴿與松露紅酒醬

NT\$ 3,880

Roasted Pigeon with Truffle and Porto Wine Sauce

日本 A5 和牛菲力 (3 盎司)

NT\$ 5,280

Japanese Wagyu A5 Tenderloin (3 oz)

日本 F1 國產牛肋眼 (12 盎司) (For 2)

NT\$ 8,880

Japanese F1 Ribeye (12 oz)

甜點

Dessert

法式小點 | 咖啡或茶

Petit Four , Coffee or Tea

餐酒搭配

3 Glasses of Wine Pairing

NT\$ 1,500

5 Glasses of Wine Pairing

NT\$ 2,500

套餐價格另加一成服務費。如有食物過敏症狀，請務必告知服務人員。

All prices are subject to a 10% service charge.

Please advise our service staff of any food allergies you may have.