

Recommendation Set

開胃小品
Amuse Bouche

魚子醬與煙燻起士冰淇淋
Caviar and Smoked Feta Cheese Ice Cream

白酒煮生蠔與菊芋及雪莉酒醬
Poached Oysters with Sunchoke and Fino Sherry

帝王蟹與海味柚汁及黑松露
King Crab with Mussel Sauce and Yuzu

南瓜麵餃與蕃茄龍蝦醬
Pumpkin Gnocchi with Bisque Sauce

或 or

手工義大利麵與黑松露
Handmade Pasta with Black Truffle

升級 NT\$ 1,200 supplement

烤藍龍蝦與八角雪莉醋
Grilled Blue Lobster with Sherry Vinegar Sauce

烤乳鴿與蠔油胡椒醬
Roasted Pigeon with Black Pepper Sauce

甜點
Dessert

咖啡或茶
Coffee or Tea

法式小點
Petit Four

4 Glasses of Wine Pairing NT\$ 2,600

6 Glasses of Wine Pairing NT\$ 3,200



RELAIS &
CHATEAUX

每客 NT\$ 6,800 另加一成服務費。

NT\$ 6,800 is subject to 10% service fee charged.