

## Set Lunch

開胃小品  
Amuse Bouche

### I 前菜 Appetizer (1<sup>st</sup>)

水果蕃茄與鴨胸火腿  
Tomato with Duck Prosciutto

### II 前菜擇一 Select One for Appetizer (2<sup>nd</sup>)

赫苗濃湯與鮮蝦及烏魚子  
Vichyssoise with Shrimps and Bottarga  
或  
白酒煮生蠔與菊芋及雪莉酒醬 升級 NT\$ 380 supplement  
Poached Oyster with Sunchoke and Fino Sherry

### III 加購麵餃或手工麵 Add on Options, Gnocchi or Pasta (3<sup>rd</sup>)

南瓜麵餃與蕃茄龍蝦醬 加價 NT\$ 380 extra charge  
Pumpkin Gnocchi with Bisque Sauce  
或  
手工義大利麵與黑松露 加價 NT\$ 1,200 extra charge  
Handmade Pasta with Black Truffle

4 Glasses of Wine Pairing NT\$ 2,600

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.

### IV 主菜擇一 Select One for Main Course (4<sup>th</sup>)

季節鮮魚與白酒柑橘燉蔬菜  
Seasonal Fish with Barigoule Sauce NT\$ 1,980

碳烤伊比利豬與酒漬葡萄乾  
Ibérico Pork with Glacé Raisin NT\$ 2,280

迷迭香燉澳洲和牛頰  
Australian Wagyu Beef Cheek with Rosemary NT\$ 2,580

烤藍龍蝦與八角雪利醋  
Grilled Blue Lobster with Sherry Vinegar Sauce NT\$ 3,680

日本 A5 和牛菲力 (3 盎司)  
Japanese Wagyu A5 Tenderloin (3 oz) NT\$ 4,280

日本 F1 國產牛肋眼 (12 盎司) (For 2)  
Japanese F1 Ribeye (12 oz) NT\$ 6,880

地中海蕃茄海鮮湯 (For 2)  
Mediterranean Seafood Soup NT\$ 7,880

甜點  
Dessert

咖啡或茶  
Coffee or Tea