

# Set Dinner

開胃小品  
Âmuse Bouche

## I 前菜 Appetizer (1<sup>st</sup>)

白蘆筍冷湯與醬油漬鮮魚  
White Asparagus Gaspacho with Marinaded Fish

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

烤章魚與甜椒杏仁醬  
Roasted Octopus with Romesco  
或 or  
法國白蘆筍與 Gribiche 法式蛋醬 **升級 NT\$ 480 supplement**  
White Asparagus with Gribiche Sauce

## III 前菜 Appetizer (3<sup>rd</sup>)

清蒸鮮魚與海藻奶油蛤蠣湯  
Steaming Fish with Clam Bouillon and Seaweed Butter

## IV 澱粉 Carbohydrate (4<sup>th</sup>)

油封鴨肉麵餃  
Ravioli with Duck Confit

4 Glasses of Wine Pairing NT\$ 2,600

6 Glasses of Wine Pairing NT\$ 3,200

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.



## V 主菜擇一 Select One for Main Course (5<sup>th</sup>)

白酒燉豬頰與起士玉米糕  
Ibérico Pork Cheek with Cheese Polenta

NT\$ 3,280

烤乳鴿與松露紅酒醬  
Pigeon with Truffle and Porto Wine Sauce

NT\$ 3,980

烤藍龍蝦與綠胡椒及馬德拉酒醬地瓜  
Lobster with Green Pepper Sauce and Sweet Potato

NT\$ 4,680

日本 A5 和牛菲力 (3 盎司)  
Japanese Wagyu A5 Tenderloin (3 oz)

NT\$ 5,280

日本 F1 國產牛肋眼 (12 盎司) (For 2)  
Japanese F1 Ribeye (12 oz)

NT\$ 8,880

地中海蕃茄海鮮湯 (For 2)  
Mediterranean Seafood Soup

NT\$ 9,880

甜點  
Dessert

法式小點  
Petit Four

咖啡或茶  
Coffee or Tea