

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

蒸鱈場蟹與茴香醬
Aubergine Royale with Red King Crab and Fennel Cream
現刨白松露

Add Freshly Shaved White Truffle
加價 NT\$ 3,000 supplement

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
Handmade Pasta with White Truffle
加價 NT\$ 4,000 supplement

烤藍龍蝦與蝦汁燉扁豆
Grilled Blue Lobster with Lentils and Shrimp Jus

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

甜點
Dessert

法式小點 | 咖啡或茶
Petit Four , Coffee or Tea

3 Glasses of Wine Pairing NT\$ 1,500

5 Glasses of Wine Pairing NT\$ 2,500



每客 NT\$ 6,800 另加一成服務費。

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