

Chef Recommend Menu

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

馬德拉酒醬地瓜與黑松露

Sweet Potato with Black Truffle

清蒸鮮魚與海藻奶油蛤蠣湯

Steaming Fish with Mussels and Butter Sauce

或 or

手工義大利麵與黑松露 加價 NT\$ 1,000 extra charge

Handmade Pasta with Black Truffle

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

咖啡或茶

Coffee or Tea

法式小點

Petit Four

每客 NT\$ 7,800 另加一成服務費
NT\$ 7,800 per person plus 10% service charge