

Lunar Calendar Lunch Menu

開胃小品

Amuse Bouche

煙燻白鮎與海瓜子菠菜醬

Smoked Shima Aji with Clam and Spinach Sauce

栗子濃湯與炒蘑菇

Chestnut Soup with Mushroom

手工義大利麵與黑松露 加價 NT\$ 1,300 extra charge

Handmade Pasta with Black Truffle

主菜擇一 Select One for Main Course

清蒸鮮魚與海藻奶油蛤蠣湯 NT\$ 2,180

Steaming Fish with Mussels and Butter Sauce

烤藍龍蝦與蝦汁燉扁豆 NT\$ 3,880

Grilled Blue Lobster with Matalotta Fish Soup

白酒燉乳豬與奶油辣根醬 NT\$ 2,580

Confit Suckling Pig with Horseradish Sauce

日本 A5 和牛菲力 NT\$ 4,580

Japanese Wagyu A5 Tenderloin

烤乳鴿與松露紅酒醬 NT\$ 3,280

Roasted Pigeon with Truffle and Porto Wine Sauce

日本 F1 國產牛肋眼 (12 盎司) NT\$ 7,280 (For 2)

Japanese F1 Ribeye (12 oz)

地中海蕃茄海鮮湯 NT\$ 8,280 (For 2)

Mediterranean Seafood Soup

甜點 | 咖啡或茶

Dessert , Coffee or Tea

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.