

Lunar Calendar Dinner 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

白酒煮生蠔與菊芋及雪莉酒醬

Poached Oysters with Sunchoke and Fino Sherry

栗子濃湯與炒蘑菇

Chestnut Soup with Mushroom

或 or

馬德拉酒醬地瓜與黑松露 加價 NT\$ 580 extra charge

Sweet Potato with Black Truffle

清蒸鮮魚與海藻奶油蛤蜊湯

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

主菜擇一 Select One for Main Course

白酒燉乳豬與奶油辣根醬 NT\$ 3,580

Confit Suckling Pig with Horseradish Sauce

烤藍龍蝦與蝦汁燉扁豆 NT\$ 4,880

Grilled Blue Lobster with Matalotta Fish Soup

烤乳鴿與松露紅酒醬 NT\$ 4,280

Roasted Pigeon with Truffle and Porto Wine Sauce

日本 A5 和牛菲力 NT\$ 5,580

Japanese Wagyu A5 Tenderloin

地中海蕃茄海鮮湯 NT\$ 9,880 (For 2)

Mediterranean Seafood Soup

日本 F1 國產牛肋眼 (12 盎司) NT\$ 9,280 (For 2)

Japanese F1 Ribeye (12 oz)

甜點

Dessert

法式小點 | 咖啡或茶

Petit Four , 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.