

Set Dinner

- 開胃小品
- Amuse Bouche

I 前菜

Appetizer (1st)

水果蕃茄與鴨胸火腿
Tomato with Duck Prosciutto

II 前菜

Appetizer (2nd)

白酒煮生蠔與菊芋及雪莉酒醬
Poached Oysters with Sunchoke and Fino Sherry

III 前菜

Appetizer (3rd)

蒜苗濃湯與鮮蝦及烏魚子
Vichyssoise with Shrimps and Bottarga

IV 麵餃或手工義大利麵擇一

Select One for Gnocchi or Pasta (4th)

南瓜麵餃與蕃茄龍蝦醬
Pumpkin Gnocchi with Bisque Sauce
或
手工義大利麵與黑松露 升級 NT\$ 1,200 supplement
Handmade Pasta with Black Truffle

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 (5th)

季節鮮魚與白酒柑橘燉蔬菜 NT\$ 3,280
Seasonal Fish with Barigoule Sauce

碳烤伊比利豬與酒醋葡萄乾 NT\$ 3,580
Ibérico Pork with Glacé Raisin

迷迭香燉澳洲和牛頰 NT\$ 3,880
Australian Wagyu Beef Cheek with Rosemary

烤藍龍蝦與八角雪莉醋 NT\$ 4,680
Grilled Blue Lobster Sherry Vinegar Sauce

日本 A5 和牛菲力 (3 盎司) NT\$ 5,280
Japanese Wagyu A5 Tenderloin (3 oz)

日本 F1 國產牛肋眼 (12 盎司) (For 2) NT\$ 8,880
Japanese F1 Ribeye (12 oz)

地中海蕃茄海鮮湯 (For 2) NT\$ 9,880
Mediterranean Seafood Soup

甜點
Dessert

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