

A La Carte

前菜 *Appetizer*

- 迷迭香薯塊與塔塔醬
Potato Wedges with Tartar Sauce NT\$ 380
- 白鯷魚與醋漬蔬菜
Marinated Anchovy with Vegetable Terrine NT\$ 580
- 栗子濃湯與炒磨菇
Chestnut Soup with Mushroom NT\$ 680
- 烤鮑魚與八角雪莉醋
Grilled Abalone with Sherry Vinegar Sauce NT\$ 880

燉飯 | 義大利麵 *Risotto & Fettuccine*

- 南瓜燉飯與櫻花蝦
Risotto with Pumpkin and Sakura Shrimp NT\$ 680
- 義大利麵與羊肚菌醬及小牛胸腺
Fettuccine with Mushroom Bechamel and Sweetbread NT\$ 1,180

甜點 | 水果 *Dessert & Fruits*

- 主廚特製甜點
Dessert NT\$ 380
- 季節水果盤
Seasonal Fruits NT\$ 380

主菜 *Main Course*

- 爐烤季節時蔬
Baked Vegetable NT\$ 1,280
- 素食漢堡排與蔬菜
Veggie Burger with Vegetable NT\$ 1,680
- 烤藍龍蝦與波特酒醬
Grilled Blue Lobster with Bisque Sauce NT\$ 1,980
- 日本 A5 和牛菲力(3 盎司)
Japanese Wagyu A5 Tenderloin (3 oz) NT\$ 2,580
- 日本 F1 國產牛肋眼(12 盎司)
Japanese F1 Ribeye (12 oz) NT\$ 3,880
- 地中海蕃茄海鮮湯
Mediterranean Seafood Soup NT\$ 4,880

阿爾巴白松露 *Alba White Truffle*

- 白松露炒蛋
Scrambled Egg with White Truffle NT\$ 3,680
- 手工義大利麵與白松露
Handmade Pasta with White Truffle NT\$ 4,980
- 香草冰淇淋與白松露
Vanilla Ice Cream with White Truffle NT\$ 2,680

單點價格另加一成服務費。

All prices are subject to a 10% service charge per person.