

Set Dinner

開胃小品
Âmuse Bouche

I 前菜 Appetizer (1st)

白蘆筍冷湯與醬油漬鮮魚
White Asparagus Gaspacho with Marinaded Fish

II 前菜擇一 Select One for Appetizer (2nd)

烤章魚與甜椒杏仁醬
Roasted Octopus with Romesco
或 or
法國白蘆筍與 Gribiche 法式蛋醬 升級 NT\$ 480 supplement
White Asparagus with Gribiche Sauce

III 前菜 Appetizer (3rd)

清蒸鮮魚與海藻奶油蛤蠣湯
Steaming Fish with Clam Bouillon and Seaweed Butter

IV 澱粉 Carbohydrate (4th)

油封鴨肉麵餃
Ravioli with Duck Confit

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)

白酒燉豬頰與起士玉米糕
Ibérico Pork Cheek with Cheese Polenta

烤乳鴿與松露紅酒醬
Pigeon with Truffle and Porto Wine Sauce

烤藍龍蝦與綠胡椒及馬德拉酒醬地瓜
Lobster with Green Pepper Sauce and Sweet Potato

日本 A5 和牛菲力 (3 盎司)
Japanese Wagyu A5 Tenderloin (3 oz)

日本 F1 國產牛肋眼 (12 盎司) (For 2)
Japanese F1 Ribeye (12 oz)

地中海蕃茄海鮮湯 (For 2)
Mediterranean Seafood Soup

甜點
Dessert

法式小點
Petit Four

咖啡或茶
Coffee or Tea