Set Dinner

開胃小品
Amuse Bouche

Appetizers

水果蕃茄與鴨胸火腿
Tomato with Duck Prosciutto

鱈魚白子與紅椒臘腸汁燉蕃茄
Shirako with Chorizo and Tomato

烤鮑魚與八角雪莉醋
Grilled Abalone with Sherry Vinegar Sauce

甜蝦與義大利麵
Shrimp with Spaghettini
或 or
手工義大利麵與黑松露 加價 NT$ 1,000 supplement
Handmade Pasta with Black Truffle

Main Course (From The Sea)

烤藍龍蝦與波特酒醬 NT$ 4,680
Grilled Blue Lobster with Bisque Sauce

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

Main Course (Form The Land & Poultry)

炭烤伊比利豬與福菜醬汁 NT$ 3,280
Ibérico Pork with Pickled Mustard Greens Sauce

烤乳鴿與松露紅酒醬 NT$ 3,980
Roasted Pigeon with Truffle and Porto Wine 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)

甜點
Dessert

法式小點｜咖啡或茶
Petit Four , Coffee or Tea

餐酒搭配

3 Glasses of Wine Pairing NT$ 1,500

5 Glasses of Wine Pairing NT$ 2,500

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.

RELAIS & CHATEAUX