

Set Lunch

開胃小品
Amuse Bouche

I 前菜 Appetizer (1st)

白蘆筍冷湯與醬油漬鮮魚
White Asparagus Gaspacho with Marinated 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 加購澱粉 Add on Option (3rd)

油封鴨肉麵餃 加價 NT\$ 480 extra charge
Ravioli with Duck Confit

4 Glasses of Wine Pairing NT\$ 2,600

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.



IV 主菜擇一 Select One for Main Course (4th)

清蒸鮮魚與海藻奶油蛤蠣湯
Steaming Fish with Clam Bouillon and Seaweed Butter NT\$ 1,980

白酒燉豬頰與起士玉米糕
Ibérico Pork Cheek with Cheese Polenta NT\$ 2,280

烤乳鴿與松露紅酒醬
Pigeon with Truffle and Porto Wine Sauce NT\$ 2,980

烤藍龍蝦與綠胡椒及馬德拉酒醬地瓜
Lobster with Green Pepper Sauce and Sweet Potato NT\$ 3,680

日本 A5 和牛菲力 (3 盎司)
Japanese Wagyu A5 Tenderloin (3 oz) NT\$ 4,280

日本 F1 國產牛肋眼 (12 盎司) (For 2)
Japanese F1 Ribeye (12 oz) NT\$ 6,880

地中海蕃茄海鮮湯 (For 2)
Mediterranean Seafood Soup NT\$ 7,880

甜點
Dessert

咖啡或茶
Coffee or Tea