

Recommendation Set

開胃小品
Amuse Bouche

白蘆筍與海瓜子菠菜醬
White Asparagus with Clam and Spinach Sauce

法國白蘆筍與 Gribiche 法式蛋醬
White Asparagus with Gribiche Sauce

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

油封鴨肉麵餃
Ravioli with Duck Confit

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

米蘭式小牛肋排
Veal Chop « Milanesa Style »

甜點
Dessert

咖啡或茶
Coffee or Tea

法式小點
Petit Four

4 Glasses of Wine Pairing NT\$ 2,600

6 Glasses of Wine Pairing NT\$ 3,200