Recommendation Set

開胃小品
Amuse Bouche

魚子醬與帝王蟹及法式酸奶
Caviar and Crab Rillettes

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
Handmade Pasta with Black Truffle
加價 NT$ 1,000 supplement

烤藍龍蝦與波特酒醬
Grilled Blue Lobster with Bisque Sauce

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

甜點
Dessert

法式小點｜咖啡或茶
Petit Four , Coffee or Tea

3 Glasses of Wine Pairing NT$ 1,500
5 Glasses of Wine Pairing NT$ 2,500

RELAIS & CHATEAUX

每客 NT$ 6,800 另加一成服務費。
NT$ 6,800 is subject to 10% service fee charged.