

開胃小品  
Amuse-bouche

Appetizers

椴木香菇鑲豬肉與黑醋味噌醬  
Shiitake and Pork Terrine with Miso Sauce

法國白蘆筍與檸檬荷蘭醬  
White Asparagus with Lemon Hollandaise Sauce

清蒸鮮魚與青梗白菜蜆汁  
Steaming Seasonal Fish with Bok Choy and Clam Broth

手工義大利麵與牛肝菌醬  
Handmade Pasta with Porcini Mushroom Sauce

Main Course ( From The Sea )

烤藍龍蝦與醋漬蘆瓜 NT\$ 4,680  
Grilled Blue Lobster with Diabole Sauce and Pickled Zucchini

地中海蕃茄海鮮湯 (兩人份) NT\$ 9,880  
Mediterranean Seafood Soup (For 2 persons)



Main Course ( From The Land & Poultry )

炭烤伊比利豬與馬德拉酒醬地瓜 NT\$ 3,280  
Grilled Ibérico Pork with Madeira Wine Glazed Sweet Potato

烤乳鴿與松露紅酒醬 NT\$ 3,980  
Roasted Pigeon with Truffle and Port 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) (兩人份) NT\$ 8,880  
Japanese F1 Ribeye (12 oz) (For 2 persons)

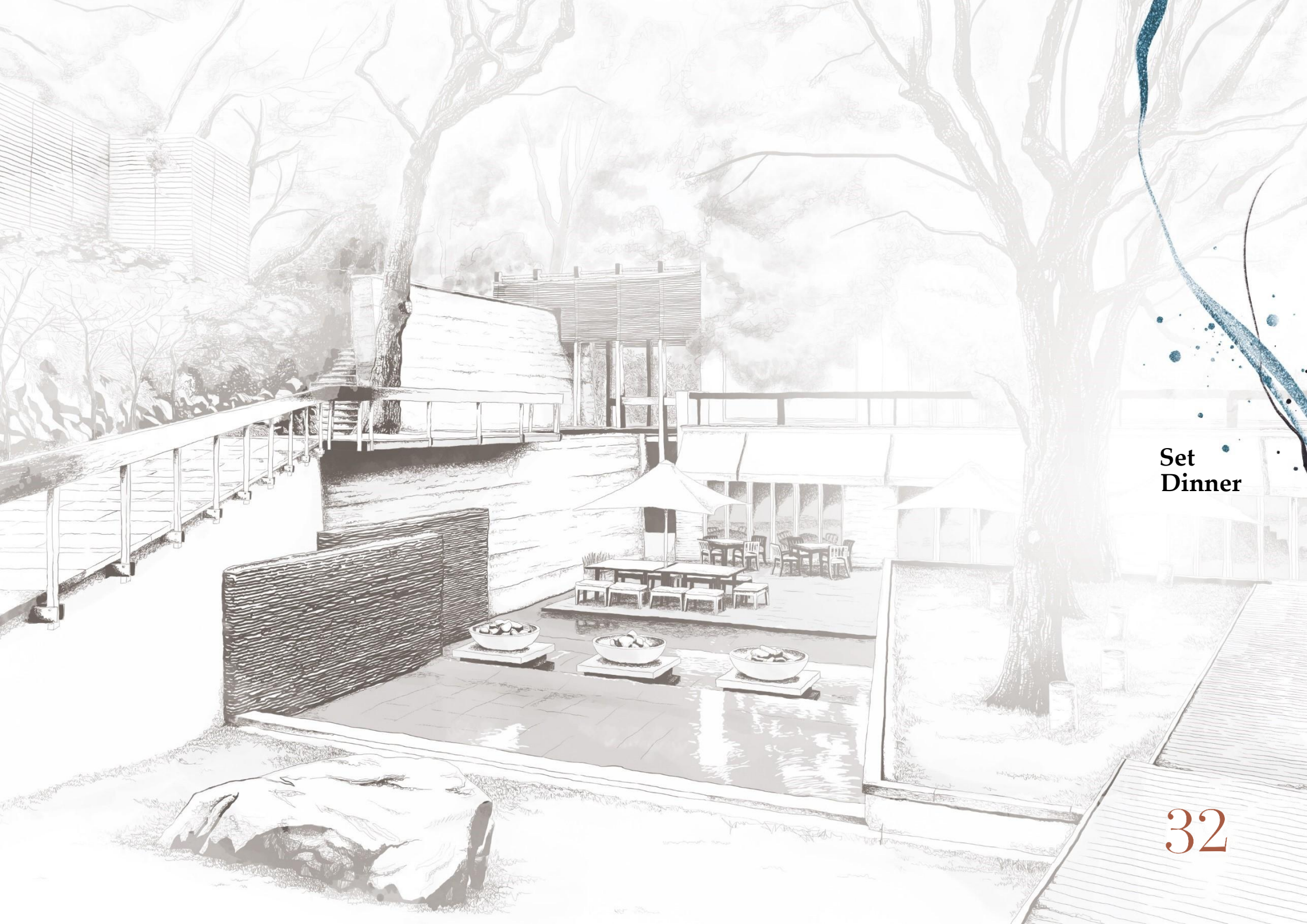
甜點  
Dessert

法式小點 | 咖啡或茶  
Petit Fours , Coffee or Tea

餐酒搭配  
3 Glasses of Wine Pairing NT\$ 1,800

5 Glasses of Wine Pairing NT\$ 3,000

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.



Set  
Dinner