

開胃小品

Amuse-bouche

Appetizers

法國白蘆筍凝乳與螢烏賊

White Asparagus Blanc-manger with Firefly Squid

椴木香菇鑲豬肉與黑醋味噌醬

Shiitake and Pork Terrine with Miso Sauce

或 or

法國白蘆筍與檸檬荷蘭醬 加價 NT\$ 580 supplement

White Asparagus with Lemon Hollandaise Sauce

手工義大利麵與牛肝菌醬 加價 NT\$ 680 supplement

Handmade Pasta with Porcini Mushroom Sauce

Main Course (From The Sea)

清蒸鮮魚與青梗白菜蜆汁

NT\$ 1,980

Steaming Seasonal Fish with Bok Choy and Clam Broth

烤藍龍蝦與醋漬櫛瓜

NT\$ 3,680

Grilled Blue Lobster with Diabolo Sauce and Pickled Zucchini

地中海蕃茄海鮮湯 (兩人份)

NT\$ 7,880

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\$ 2,280

Grilled Ibérico Pork with Madeira Wine Glazed Sweet Potato

烤乳鴿與松露紅酒醬

NT\$ 2,980

Roasted Pigeon with Truffle and Port Wine Sauce

日本 A5 和牛菲力 (3 盎司)

NT\$ 4,280

Japanese Wagyu A5 Tenderloin (3 oz)

日本 F1 國產牛肋眼 (12 盎司) (兩人份)

NT\$ 6,880

Japanese F1 Ribeye (12 oz) (For 2 persons)

甜點 | 咖啡或茶

Dessert , Coffee or Tea

餐酒搭配

3 Glasses of Wine Pairing

NT\$ 1,800

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.



RELAIS &
CHATEAUX



Set
Lunch