

Recommendation Set

開胃小品
Amuse-bouche

法國白蘆筍與海瓜子菠菜醬
White Asparagus with Clams and Spinach 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

烤藍龍蝦與醋漬櫛瓜
Grilled Blue Lobster with Diable Sauce and Pickled Zucchini

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

甜點
Dessert

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

3 Glasses of Wine Pairing NT\$ 1,800
5 Glasses of Wine Pairing NT\$ 3,000


RELAIS &
CHATEAUX

每客 NT\$ 6,800 另加一成服務費。
NT\$ 6,800 per person , subject to a 10% service charge.