

秋饗. 蟹宴在之間
In Between Crabs Feast

本餐廳僅提供瓶裝礦泉水, 可選擇挪威氣泡礦泉水或礦泉水, 每瓶 200元
Voss sparkling water or still water during your meal. NT\$200 per bottle.

以上價格均為新台幣, 並外加一成服務費
Prices are quoted in NT dollars and subject to 10% service charge

若有任何飲食上限制, 請告知服務人員
If you have any dietary restriction please inform the waiter

若您需要主廚客製套餐服務, 歡迎洽詢服務人員
To satisfy your request, we offer exclusively designed menu by our Chef, please don't hesitate to ask service staffs

此優惠套餐恕不得與其他優惠同時併用
The special set menu cannot be combined with any promotions

之
間
In Between

小圓法/佛卡夏
French Bun/Focaccia

茴香蟹肉滑蛋
Crab/Scrambled Egg/Fennel

蕃茄奶油龍蝦蟹肉濃湯
Carb/Tomato Cream Soup/Lobster Broth

香料白酒嗆蟹
Spices/White Wine/Carb

主菜2選1

Main course(Choose one)

爐烤國王鮭及美國蘆筍佐蘆筍醬汁
Ora king/Asparagus

頂級美國菲力牛排 | 4oz |
US. Prime Tenderloin/Black Garlic/Seasonal Vegetables

釋迦馬斯卡邦慕斯
Custard Apple/Mascarpone Mousse

咖啡 或 茶
Coffee or Tea

雙人套餐 NT\$5,800+10%

NT\$5,800 for two person plus 10% service charge

小圓法/佛卡夏
French Bun/Focaccia

開胃前菜/Appetizers

洛克斐洛焗烤生蠔 Oyster Rockefeller

頂級牛肉塔塔 Beef Tartare/Quail Egg

凱薩沙拉與鹹蛋黃 Caesar Salad/Salted Egg Yolk

湯品/Soup

法式澄清湯 French Consommé

牛肝菌卡布奇諾 Porcini Cappuccino

精選主食/Selected Starch

辣味蕃茄小卷麵 Tagliolini/Squid/Arrabbiata

松露燉飯 Risotto/Black Truffle

主菜/Main Course

野菇雞肉捲佐義大利綜合燉豆 Chicken Roll/Stew Beans/Mushroom \$1,700

爐烤鴨胸佐溫熱野菇醬汁 Duck Breast/Mushroom Sauce \$1,900

頂級國王鮭及綜合時蔬佐海膽醬汁 King Salmon/Mix Vegetables/Sea Urchin Sauce \$2,300

美國頂級紐約客 | 6oz | US. Prime New York/Black Garlic/Seasonal Vegetables \$2,300

美國頂級老饕牛排 | 6oz | US .Prime Top Cap/Black Garlic/Seasonal Vegetables \$2,900

盤飾甜點/Plated Dessert

李子杏仁派襯覆盆子紅李慕斯和石榴凍
Plum/Almond Pie/Pomegranate Mousse

波特酒漬無花果法芙娜慕斯佐松露冰淇淋
Pork Wine Marinated Fig/Valrhona Mousse/Truffle Ice Cream

咖啡或茶/Coffee or Tea