



若您對任何食物有過敏或食物不耐症,請於點餐前告知服務人員本餐廳僅供應礦泉水為佐餐水,每位收費新台幣90元,可享無限暢飲依主菜選擇計價,以上價格均為新台幣,並需另加10%服務費

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. We provide mineral water only, charge per person NT\$90 for free flow.

Menu price upon your choice of main course, quoted in NT dollars and subject to a 10% service charge.

# SET MENU

# 伊比利火腿 | 卡門貝爾起司 | 水耕生菜 | 榛果杏桃醬汁

Iberico ham, camembert cheese, mixed salad, hazelnut apricot sauce

# 胭脂蝦|海膽|海葡萄|昆布醬汁

Scarlet prawn, urchin, umibudo, kombu puree

### 蒜苗濃湯

Leek & potato cream soup

# 香煎星斑裸頰鯛魚 | 烤蔬菜 | 番紅花醬汁 \$1,380

Pan- fried spangled emperor, vegetables, saffron sauce

或 Or

伊比利豬 | 舞菇 | 青芒果醬

\$1,580

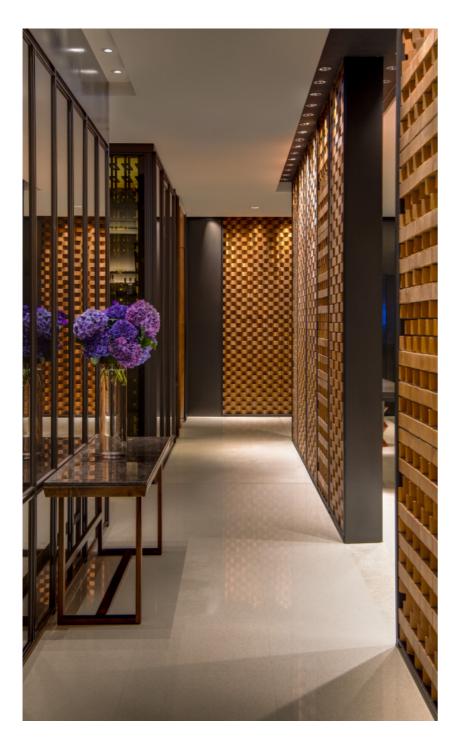
Pan- fried Iberico pork, grifola frondosa, green mango sauce

# 柳橙巧克力布丁佐焦糖蘋果

Orange chocolate pudding & caramel apple

咖啡或茶

Coffee or tea





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# SET MENU

# 澎湖小卷|彩色蕃茄|檸檬墨魚醬汁

Broil neritic squid, tomato, lemon cuttlefish sauce

# 南非鮑魚|鮭魚卵|孢子橄欖|鰹魚醬汁

Abalone, salmon roe, Brussels sprout, bonito sauce

#### 牛蒡花菇燉雞湯

Chicken soup, burdock, mushroom

# 小羔羊里肌|松本茸|白酒薄荷醬汁

Pan- fried lamb loin, collage, mint white wine sauce

或 Or

美國頂級紐約客牛排6oz | 羽衣甘藍 | 洋芋泥 \$2,380 USDA prime New York 6oz, kale, mashed potato

\$1,880

# 檸檬奶油酥餅佐紅梨子

Lemon cream orange crumble, pear, red dates puree

咖啡或茶

Coffee or tea

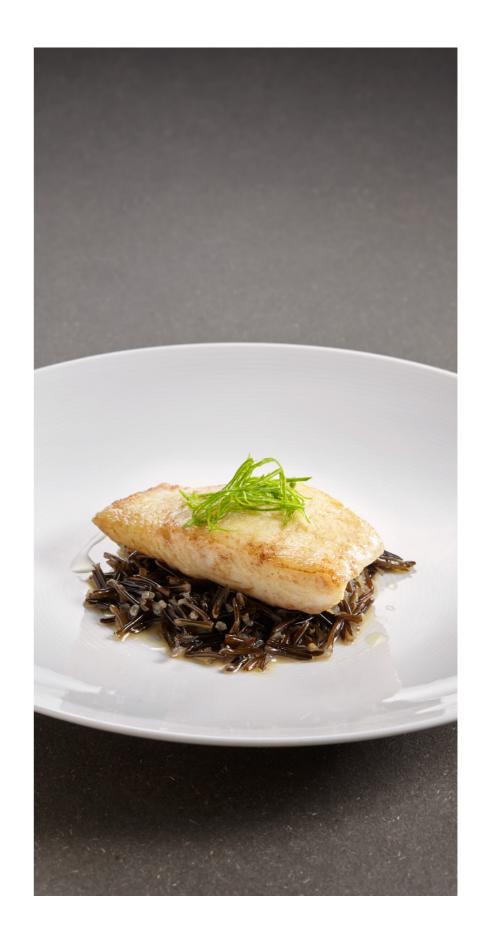
À La Carte



# 開胃前菜 / Entrée

蜜漬無花果   帕瑪森火腿   水耕生菜   陳年酒醋 Marinated fig, parma ham, mixed salad, balsamic reduction	\$480
章魚薄片   檸檬奶油醬   紫蘇酸奶 Octopus carpaccio, lemon cream, basil sour cream	\$460
馬鈴薯麵沙拉   番薯   辣根醬   蒔蘿 Potato vegetable salad, horsradish, dill	\$420
雞肉茄子蘆筍凍   核桃芝麻醬 Chicken, eggplant & aspargus terrine, walnut sesame soy sauce	\$580
香煎北海道干貝   昆布泥   魚子醬 Seared scallop, kunbu puree, caviar	\$720
小牛胸線   風乾葡萄   帕達諾起司醬 Pan-fried sweetbread, raisin, "Grana Padano"cheese sauce	\$560
嫩煎鮪魚   茴香   木瓜仔油醋醬 Seared tuna, fennel, papaya seed vinegarette	\$520
帝王蟹番茄海鮮清湯 King crab, tomato seafood soup	\$580

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# 主菜 / Plat Principal

美國頂級菲力牛排 6oz USDA prime beef tenderloin 6oz	\$1,380
美國頂級紐約客 6oz USDA prime New York 6oz	\$1,200
美國頂級稻燻肋眼牛排 10oz USDA prime rib-eye 10oz	\$1,700
美國頂級無骨牛小排 6oz USDA prime short rib 6oz	\$1,200
主廚特製海鮮盤- 龍蝦半隻   透抽   鮭魚   淡菜 Seafood platter (Half of Boston lobster, squid, salmon, mussel)	\$1,900
香煎比目魚 雞汁野米 Pan-fried halibut, wild rice, chicken jus	\$1,100
盤克夏豬里肌   鳳梨   羽衣甘藍 Berkshire pork tenderloin, pineapple, kale	\$900

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# 鮮蔬 / Vegetable

青花椰菜濃湯   薏仁米   時蔬   初榨特級橄欖油 Broccoli cream soup, barley, vegetable, extra virgin oliver oil	\$380
薏仁米燉飯   炒蘑菇   巴西里綠醬   紅酒汁 Barley risotto, mushroom, parsley puree, red wine reduction	\$680
甜菜根燉飯   布拉塔起士醬   新鮮黑松露 Beetroot risotto, burrata cheese cream, black truffle	\$680
松子櫛瓜青醬寬板麵 Fettuccine pasta, zucchini, pine nuts, pesto sauce	\$480
焗烤茄子番茄帕瑪森起司 Parmigiana	\$580

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# 精選甜點 / Dessert

覆盆子慕斯 茴香鳳梨醬 Raspberry mousse, anis pineapple jam	\$380
開心果烤布蕾   草莓冰淇淋 Pistoch crème brulee, strawbweey ice cream	\$360
焦糖蘋果派   香草冰淇淋 Baked caramal apple pie, vanilla ice cream	\$420
酸奶杏仁起士蛋糕   柳橙醬 Sour cream almond cheese cake, orange jam	\$380

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