



之間

In Between

套餐組合 Set Menu

Menu A

任選前菜一道 + 任選主菜一道

Choice of 1* Appetizer + 1* Main course

NT\$1,580^{+10%}

Menu B

任選前菜二道 + 任選主菜一道

Choice of 2* Appetizer + 1* Main course

NT\$1,980^{+10%}

Menu C

任選前菜三道 + 任選主菜一道

Choice of 3* Appetizer + 1* Main course

NT\$2,380^{+10%}

甜點需另加點

+ \$320

Dessert extra order

以上套餐皆提供主廚特製小品、麵包、咖啡或茶
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
以上價格均為新台幣，並另加一成服務費

Set menu include chef's special, bread, coffee & tea
We provide mineral water only and charge per person NT\$90 for free flow.
Prices are quoted in NT dollars and subject to a 10% service charge



前菜 / Appetizer · Entrée

北海道干貝 賽魯加魚子醬 酸豆波特酒醬
Seared "Hokkaido" scallop, sevruga caviar,
caper port wine sauce

香煎白蘭地田雞腿 微辣青醬
Pan- fried frog leg, light spicy pesto sauce

干邑鮑魚 鮭魚卵 珍珠豆
Braised abalone, salmon roe, pear bean

鹽烤大海草蝦 黑麥啤酒汁
Salty giant tiger shrimp, dark beer sauce

西班牙伊比利豬黑松露餃 白酒松露醬
Iberico bellota truffle dumpling, white wine truffle sauce

水波蛋 栗子 雨來菇 油醋醬汁
Poached egg, chestnut, nostoc commune, vinaigrette

松露白蕪菁濃湯 烤時蔬
Truffle turnip cream soup, vegetable, extra virgin olive oil

特級前菜 / Premium appetizer + \$140

香煎鴨肝 蜜漬無花果
Pan- fried duck liver, preserved fig

帝王蟹番茄海鮮清湯
King crab, tomato seafood soup

主菜 / Main course · Plat principal

美國頂級菲力牛排 6oz
USDA prime beef tenderloin 6oz

美國頂級肋眼上蓋 4oz
USDA prime rib-eye top cap 4oz

紐西蘭小羊排 薄荷白酒醬汁
Pan-fried NZ lamb loin, mint white wine sauce

深海石斑魚 北海道干貝 番紅花醬汁
Pan-fried grouper, "Hokkaido" scallop saffron sauce

爐烤絲綢雞胸肉 法式燉菜
Roasted silky chicken breast, ratatouille

特級主菜 / Premium main course + \$500

日本和牛A5 4oz
Grilled A5 Japanese wagyu beef 4oz

龍蝦 松本茸 干邑濃蝦汁
Lobster, hon-shimeji, cognac sergestid shrimp
cream sauce

頂級稻燻牛肋眼 10 oz
USDA prime rib-eye 10 oz

主廚特製海鮮盤 (龍蝦半隻、鮭魚、透抽、淡菜)
Seafood platter
(Half of Boston lobster, squid, salmon, mussel)



甜點 / Dessert

燒烤柑橘希布斯特 茴香鳳梨醬

Citrus chiboust cream, anise pineapple sauce

白酒西洋梨薄派 香草冰淇淋

White wine pear tart, vanilla ice cream

巧克力巴斯克 野莓醬

Chocolate basque cake, wild berry sauce

栗子布丁 烏龍茶凍 榛果焦糖粒

Chesnutt cream caramel, oolong tea jelly, hazelnut caramel