



之間  
In Between

## 套餐組合 Set Menu

### 饗味套餐 Menu A

任選前菜一道 + 主菜一道

Choice of 1\* Appetizer + 1\* Main course

**NT\$1,580** +10%

### 之間套餐 Menu B

任選前菜二道 + 主菜一道

Choice of 2\* Appetizer + 1\* Main course

**NT\$1,980** +10%

### 人文套餐 Menu C

任選前菜三道 + 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 Bow.

Prices are quoted in NT dollars and subject to a 10% service charge



## 前菜 / Appetizer · Entrée

---

法式鄉村肉凍 水耕蔬菜 油醋汁

Country-style pâté, mixed greens, balsamic vinaigrette

香煎白蘭地田雞腿 微辣青醬

Pan-fried frog leg, light spicy pesto sauce

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

炙燒開心果鮪魚 大海草蝦 巴斯克醬汁

Broiled pistachio tuna, tiger shrimp, "Basque" 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

綠竹筍 大黃瓜 蜜蓮藕 蛋黃醬

Green bamboo, cucumber, honey lotus root, béarnaise sauce

山藥濃湯 紅藜麥 時蔬

Common yam, red quinoa, vegetable

---

## 特級前菜 / Premium appetizer · Entrée

+ \$140

香煎鴨肝 蜜漬鳳梨 青芒果醬

Pan-fried duck liver, preserved pineapple, green mango sauce

干邑鮑魚 龍蝦湯

Braised abalone, lobster soup

---

## 主菜 / Main course · Plat principal

---

美國頂級菲力牛排 6oz

USDA prime beef tenderloin 6oz

美國頂級肋眼心 5oz

USDA prime rib-eye roll 5oz

爐烤半隻波士頓龍蝦 法式燉菜 蒜味醬汁

Roasted half a “Boston” lobster, ratatouille, garlic sauce

紐西蘭小羊排 香草芥末籽辣根醬汁

Pan-fried NZ lamb loin, creamed horseradish sauce

燉牛肩胛 烤蔬菜 紅酒醬汁

Stewed beef chuck, vegetable, red wine sauce

香煎紅秋姑魚 澎湖小卷 白酒咖哩醬汁

Pan-fried red mullet, broiled neritic squid, white wine curry sauce

脆皮馬頭 鑽石貝 風乾蕃茄 青醬燉飯

Pan-fried tile fish, diamond shell, dried tomato, pesto risotto

爐烤牛肝菌絲綢雞胸肉 羊肚菇醬汁

Roasted porcini silky chicken breast, morel sauce

---

### 特級主菜 / Premium main course · Plat principal

+ \$500

日本和牛A5 4oz

Grilled A5 Japanese wagyu beef 4oz

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、鑽石貝)

Seafood platter

(Half of Boston lobster, squid, salmon, diamond shell)

---



## 甜點 / Dessert

---

楓糖香蕉蛋糕 巧克力冰淇淋 焦糖香蕉醬 **\$320**

Maple banana cake, chocolate ice cream,  
caramel banana sauce

蘋果地瓜莎布雷 胡桃杏仁醬 **\$320**

Apple, sweet potato, sablé, walnut almond  
cream

南瓜起士蛋糕 蓮子泥 **\$320**

Pumpkin cheese cake, lotus seed purée

巧克力芝麻慕斯 抹茶布丁 **\$320**

Chocolate sesame mousse, matcha pudding