



# 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\$1,880**<sup>+10%</sup>

### 之間套餐 Menu B

任選前菜二道 + 主菜一道

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

**NT\$2,280**<sup>+10%</sup>

### 人文套餐 Menu C

任選前菜三道 + 主菜一道

Choice of 3\* Appetizer + 1\* Main course

**NT\$2,580**<sup>+10%</sup>

---

甜點需另加點 **+ \$350**

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 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 袖珍菇 海膽醬汁

Seared "Hokkaido" scallop, sevruga caviar, oyster mushroom, sea urchin sauce

澎湖海鱸魚 蕪菁 鮭魚卵 赤味噌魚介醬汁

Sea cobia, turnip, salmon roe, red miso fish sauce

西班牙牛肉丸 切達起司 珍珠洋芋 紅酒番茄醬汁

Spanish beef meatball, cheddar cheese, potato, red wine tomato sauce

海大黑虎蝦 紅仁鹹蛋 栗子南瓜 檸檬

Tiger prawn, salted egg, pumpkin, lemon

脆皮櫻桃鴨胸 孢子甘藍 南高梅紫蘇醬汁

Crispy duck breast, brussels sprouts, perilla sauce

日本蛋茄 馬札瑞拉起司 芝麻葉 糖果番茄 陳年紅酒醋

Eggplant, mozzarella cheese, arugula, mixed tomato, balsamic sauce

蕈菇濃湯 螺旋酥餅 榛果碎

Mushroom soup, puff pastry, hazelnut

---

## 特級前菜 / Premium appetizer · Entrée + \$180

香煎鴨肝 封烤甜橙 覆盆莓馬丁尼醬汁

Pan-fried duck liver, baked orange, raspberry martini sauce

帝王蟹 番茄海鮮湯

Tomato seafood soup, king crab

---

## 主菜 / Main course · Plat principal

---

本島現流海魚 藍泳蟹肉餅 青蔥魚醬汁  
Market fish, crab meat cake, green onion fish sauce

煎烤小羔羊排 柑橘薄荷醬汁  
Pan-fried NZ lamb loin, citrus mint sauce

盤克夏松阪豬 黑蒜檸檬醬汁  
Berkshire pork neck, black garlic lemon sauce

火烤和牛橫膈膜 帕馬森起司 紅酒牛汁燉飯  
Barbecue wagyu skirt steak, parmesan cheese, beef sauce risotto

蒜味波士頓龍蝦(半隻) 烤蔬菜 焦糖檸檬(每日限量)  
Roasted half a "Boston" lobster, grilled vegetable, caramel lemon (Limited)

---

### 精選主菜 / Special selection main course · Plat principal + \$450

頂級美國菲力牛排 5oz 洋蔥牛肝菌醬汁  
USDA prime tenderloin 5oz, onion porcini gravy

頂級西班牙伊比利豬老饕 5oz 芥末籽焦化奶油肉汁  
Spain Iberico pork 5oz, mustard seed caramelized butter pork sauce

頂級美國肋眼心牛排 5oz  
USDA prime ribeye roll 5oz

---

### 特級主菜 / Premium main course · Plat principal + \$750

頂級日本 A5 鹿耳島和牛 5oz  
Japan A5 wagyu beef 5oz

頂級美國上蓋老饕牛排 7oz  
USDA prime top-cap 7oz

頂級美國稻燻牛肋眼 10oz  
USDA prime rib-eye 10oz

蒜味波士頓龍蝦(一隻) 烤蔬菜 焦糖檸檬(每日限量)  
Roasted a "Boston" lobster, grilled vegetable, caramel lemon (Limited)

---



## 甜點 / Dessert

+ \$350

抹茶覆盆子 Matcha raspberry

抹茶香緹 | 覆盆子費南雪 | 糖漬栗子

Matcha chantilly / raspberry financier / candied chestnut

茉莉鹹楊桃 Jasmine salted star fruit

鹹楊桃慕斯 | 茉莉花香緹 | 白桃果餡

Salted star fruit mousse / jasmine chantilly / white peach compote

紅烏龍芭樂 Red oolong tea guava

紅心芭樂奶餡 | 紅烏龍香緹 | 梅粉芭樂果餡

Guava cream / red oolong chantilly / plum powder guava compote

桂圓巧克力(奶蛋素) Longan chocolate (vegetarian)

桂圓巧克力慕斯 | 焦糖鮮奶油 | 70%黑巧克力香堤

Longan chocolate mousse / caramel cream / 70% dark chocolate chantilly