

午間套餐 *Lunch Set*

開胃小品
Amuse Bouche

歐陸沙拉、明蝦、白蘆筍
C'est Bon Salad, Prawn, White Asparagus

水果玉米濃湯、北海道干貝、玉米筍、爆米花
Corn Soup, Hokkaido Scallop, Baby Corn, Popcorn

\$1,680 西班牙Bellota伊比利豬帶骨里肌、無花果、迷你馬鈴薯、烏梅醬汁
Iberico Pork Chop, Fig, Potato, Dark Plum Sauce

\$2,280 美國牛小排、栗子南瓜、野莓醬汁
U.S. Prime Beef Short Rib, Kurumi Pumpkin, Wild Berry Sauce

\$2,280 彰化胭脂鴨胸、甜菜、覆盆子甜菜醬汁
“Changhua” Rouge Duck Breast, Beet Root, Raspberry Beet Root Sauce

\$3,080 澳洲M7和牛肋眼、白蘆筍、焦糖洋蔥醬汁
Australian M7 Wagyu Beef Rib Eye, White Asparagus, Caramel Onion Sauce

\$3,080 波士頓龍蝦、柑橘紅蘿蔔、柑橘奶油醬汁
Boston Lobster, Carrot Purée, Citron Butter Sauce

\$6,160 雙人共享 / 每日限量
威靈頓牛排 (美國菲力)、馬鈴薯泥、現刨黑松露、松露醬汁

For Two Persons / Limited Supply
U.S. Prime Beef Wellington, Potato Purée, Fresh Planed Black Truffle, Truffle Sauce

甜點 Dessert

巴黎芙蓉塔、杏桃、芒果、紫蘇
Flan Parisien, Apricot, Mango, Perilla

或 Or

巧克力閃電泡芙、可可豆、糯米麥芽膏、黃金蕎麥
Éclairs au Chocolat, Cocoa Nibs, Maltose, Golden Buckwheat

鮮粹咖啡或精選茶品
Freshly Brewed Coffee or Selected Tea



午間素食套餐
Lunch Vegetarian Set Menu

開胃小品
Amuse Bouche

歐陸沙拉、白蘆筍、蔬菜醬汁
C'est Bon Salad, White Asparagus, Vegetable Purée



蘆筍蔬菜濃湯
Asparagus Soup



季節蔬菜盤
Seasonal Vegetable Platter

黑松露野菇燉飯
Mushrooms Risotto, Black Truffle



主廚手工甜點
Chef's Creation Dessert

鮮粹咖啡或精選茶品
Freshly Brewed Coffee or Selected Tea

每位 NT\$1,680 / Per Person

與您一同尋找更好的健康風味，若您對任何食材過敏，敬請告知服務人員，謝謝。
Join the hunt for a healthier and tastier bite. We would love to learn more about your dietary needs.

以上價格均需另加10%服務費，每人最低消費NT\$800。
All prices are subject to a 10% service charge. The minimum charge is NT\$800 per person.