

晚間套餐
Dinner Set

開胃小品
Amuse Bouche

自製手工麵包
Homemade Bread

台東旗魚/茄子/破布子/煙燻柴魚油醋
Sword Fish/Eggplant/Cordia Dichotoma/Smoked Bonito Vinaigrette

南非鮑魚/澎湖小卷/馬祖淡菜/魷魚澄清湯
Abalone/Squid/Mussel/Squid Consommé

自製冰沙
Refresher



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

季節鮮魚/北海道干貝/甲殼醬汁 \$2,280
Daily Fish/Hokkaido Scallop/Lobster Nage

美國冷藏Prime肋眼/山葵/馬鈴薯千層/馬德拉醬汁 \$2,680
U.S. Prime Beef Rib Eye/Wasabi/Potato Mille-Feuille/Madeira Sauce

甜點 Dessert

法式冰淇淋巧克力泡芙/黑芝麻/馬告/鳳梨
Profiteroles/Black Sesame/Makaopepper/Pineapple



澳洲M7和牛肋眼/馬鈴薯千層/松露醬汁 \$3,080
Australian Wagyu Beef Rib Eye M7/Potato Mille-Feuille/Truffle Sauce

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

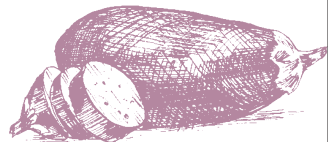
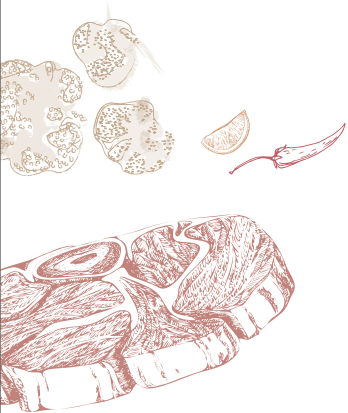
甜點 Dessert

法式千層酥/芒果/希臘優格/蜂蜜
Mille-Feuille/Mango/Greek Yogurt/Honey



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

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.





晚間素食套餐
Dinner Vegetarian Set Menu

開胃小品

Amuse Bouche

自製手工麵包

Homemade Bread

糖果番茄/番茄凍/番茄醬油慕斯

Cherry Tomato/Tomato Jelly/Tomato Soy Sauce Mousse



綠蘆筍湯/羊肚菇/松露奶泡

Green Asparagus Soup/Morel/Truffle Foam



自製冰沙

Refresher



季節時蔬/摩洛哥堅果油

Seasonal Vegetable/Argan Oil

黑松露野菇燉飯/新鮮黑松露

Mushrooms Risotto, Black Truffle/Fresh 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\$2,280 / Per Person

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