

CAFÉ UN
DEUX
TROIS

DINNER SET MENU | 晚間套餐

3 COURSES : appetizer or soup, main course, dessert | 三道菜 – 開胃菜或湯, 主菜及甜點 NT\$ 1,380

4 COURSES : appetizer, soup, main course, dessert | 四道菜 – 開胃菜, 湯, 主菜及甜點 NT\$ 1,800

Appetizers | 開胃菜

Light Pan-Fried Scampi and Sautéed Spanner Carb | 嫩煎角蝦及旭蟹肉搭毛豆及甜菜根佐黃甜椒醬
green soy peas, herb oil, piment, beet root ring, yellow bell pepper sauce

King Crab Legs Salad | 帝王蟹沙拉搭酪梨芒果莎莎佐辣根醬汁
mango guacamole, horseradish dressing

Abalone and Sea Urchin Salad | 九孔鮑海膽沙拉搭酒釀番茄、山藥、青蘋果佐紫蘇蕃茄清湯及榛果粒
white wine confit tomato, yam, green apple julienne, shiso tomato consommé, hazelnut

Pork Head Terrine and Tenderloin Slice Salad | 傳統豬肉凍及小里肌薄片搭油燉蘿勒蕃茄佐義式紅酒醋醬汁
tomato compote, shallot balsamic dressing

Soup | 湯

Cream of Turnip-Pear Soup | 白蘿蔔梨子濃湯搭油封雞珍
gizzard confit

Main Course | 主菜

Pan-Fried Slow Cooked Australian Beef Tongue and Duck Liver (需加收費 supplement NT\$200)
嫩煎澳洲牛舌及鴨肝搭嫩蕪菁及烤小蘿蔔佐青蔥醬及紅蘿蔔醬汁
stewed turnip, roasted baby carrot, spring onion-ginger compote, red carrot meat jus

Pan-Fried Cobia Fish | 香煎海鱸魚搭龍蒿風味櫛瓜、毛豆及小洋芋
zucchini, potato soy peas in tarragon-clam jus, drop piment oil

Roasted Duck Breast and Leg Confit Pate | 爐烤鴨胸及油封鴨腿卷搭芥末菜及荔枝肉佐玫瑰覆盆子醬汁
mustard leaves, lychee, raspberry-lychee-rose sauce

Dessert | 甜點

Dragon fruits | 火龍果佐紅莓果醬
red berries compote

Tropical Milk Chocolate Cake | 熱帶風味牛奶巧克力蛋糕

Coffee or Tea | 咖啡或茶

Sommelier Treat | 侍酒師精選

Four courses menu includes one glass of sommelier wine selections. (100ml) 四道菜套餐內含精選酒款乙杯 (100ml)

For special dietary requests please ask your server.

Menu selections are subject to change without prior notice.

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

The corkage charge per bottle at this restaurant is NT\$1,000 for wines and spirits

若您有任何飲食上的特殊需求，務請事先告知我們的服務人員。

菜單品項將不定期更換，恕不另行通知。

以上所有價格為新台幣含稅價格，外加 10% 服務費。自備酒水服務費 葡萄酒、烈酒每瓶 NT\$1,000。