

DINNER SET MENU | 晚間套餐

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

White and Green Asparagus Salad | 雙色蘆筍火腿沙拉佐野菇
Bayonne ham, sautéed wild mushroom, Padano cheese cream

Boston Lobster Salad | 晶凍龍蝦朝鮮蓴沙拉佐義式白酒醋醬汁
artichoke, burrata cheese, bisque jelly, white balsamic dressing

Pan-Fried Scallop | 香煎北海道干貝搭山藥泥佐桂花醬
with sweet olive sauce

Soup | 湯

Loofah Soup | 絲瓜卡布奇諾濃湯
cappuccino of clam and ginger foam

Main Course | 主菜

US Wagyu Rib Steak | 美國肋眼牛排搭黑蒜佐陳年酒醋醬汁 (需加價 supplement NT \$250)
black garlic purée, roasted shallot, arugula salad, red wine balsamic sauce

Steamed Filefish | 香料蒸剝皮魚搭時蔬丁佐薑味苦艾酒奶油醬汁
oriental flavor, glue berry seed, vegetable dice, bok choy, ginger vermouth sauce

Crab Risotto | 蟹肉燉飯佐甜椒辣肉醬
bell pepper sauce, n'duja

Dessert | 甜點

Raspberry Cake | 覆盆子蛋糕佐巧克力慕斯
chocolate mousse

Tangerine Cheese Cake | 柑橘起司蛋糕佐檸檬奶霜
citrus cream

Coffee or Tea / 咖啡或茶

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。