

Lunch

ENTRÉE

Mango salad | Hokkaido cheese and granola

Caramelized onion soup | comté cheese

Escargot pie | garlic aioli, parsley and semi-dried cherry tomato

PLAT PRINCIPAL

Catch of the day | haricot vert and piperade

Duck confit | stewed lentils and red wine mustard sauce

Grilled beef tenderloin | cocoa nibs, potato cake and béarnaise +400

DESSERT

Pistachio soufflé | caramel pistachio praline and strawberry sorbet

Soft chocolate cake | coffee crème anglaise, cassis jam and chocolate ice cream

3 courses includes petit four, coffee or tea, **1080** per person, **+400** for additional course

All prices are listed in NTD and subject to 10% service charge

Lunch

前菜

芒果沙拉 | 北海道乳酪和蜂蜜穀麥

焦化洋蔥湯 | 康提起司

田螺派 | 大蒜蛋黃醬、巴西里和風乾番茄

主菜

每日鮮魚 | 四季豆和甜椒醬

油封鴨腿 | 燉扁豆和紅酒芥末醬

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬 +400

甜點

開心果舒芙蕾 | 焦糖開心果醬和草莓雪酪

軟心巧克力蛋糕 | 咖啡蛋奶醬、黑醋栗果醬和巧克力冰淇淋

單點 À LA CARTE

精選生蠔 | 黑胡椒乾蔥醬

Fresh seasonal oysters | mignonette sauce

半打 (1/2 dozen) / 980

一打 (1 dozen) / 1780

起司拼盤 | 精選起司、自製果醬和餅乾

Artisanal cheese board | cheese selection, house-made jam and crackers

480

4 Course Tasting Menu

開胃小點 Amuse bouche

溫熱綠蘆筍 | 羊肚菌、香酥脆蛋和香草
Warm asparagus | morel, crunchy egg and herbs

焦化洋蔥湯 | 康提起司
Caramelized onion soup | comté cheese

油封鴨腿 | 燉扁豆和紅酒芥末醬
Duck confit | stewed lentils and red wine mustard sauce

or

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬
Grilled beef tenderloin | cocoa nibs, potato cake and béarnaise +400

開心果舒芙蕾 | 焦糖開心果醬和草莓雪酪
Pistachio soufflé | caramel pistachio praline and strawberry sorbet

or

軟心巧克力蛋糕 | 咖啡蛋奶醬、黑醋栗果醬和巧克力冰淇淋
Soft chocolate cake | coffee crème anglaise, cassis jam and chocolate ice cream

5 Course Tasting Menu

開胃小點 Amuse bouche

芒果沙拉 | 北海道乳酪和蜂蜜穀麥
Mango salad | hokkaido cheese and granola

溫熱綠蘆筍 | 羊肚菌、香酥脆蛋和香草
Warm asparagus | morel, crunchy egg and herbs

香煎干貝 | 糖漬檸檬和紫米燉飯
Seared scallop | lemon confit and black rice risotto

爐烤乾式熟成鴨 | 黑橄欖、櫛瓜和蔬菜酸甜汁 (僅晚間提供)
Roasted dry-aged duck breast | black olive, zucchini and vegetable jus (dinner only)

or

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬
Grilled beef tenderloin | cocoa nibs, potato cake and béarnaise

開心果舒芙蕾 | 焦糖開心果醬和草莓雪酪
Pistachio soufflé | caramel pistachio praline and strawberry sorbet

or

軟心巧克力蛋糕 | 咖啡蛋奶醬、黑醋栗果醬和巧克力冰淇淋
Soft chocolate cake | coffee crème anglaise, cassis jam and chocolate ice cream

8 Course Tasting Menu

開胃小點 Amuse bouche

芒果沙拉 | 北海道乳酪和蜂蜜穀麥
Mango salad | hokkaido cheese and granola

溫熱綠蘆筍 | 羊肚菌、香酥脆蛋和香草
Warm asparagus | morel, crunchy egg and herbs

香煎鴨肝 | 無花果和波特酒醬汁
Caramelized foie gras | fig and port wine sauce

香煎干貝 | 糖漬檸檬和紫米燉飯
Seared scallop | lemon confit and black rice risotto

每日鮮魚 | 四季豆和甜椒醬
Catch of the day | haricot vert and piperade

爐烤乾式熟成鴨 | 黑橄欖、櫛瓜和蔬菜酸甜汁（僅晚間提供）
Roasted dry-aged duck breast | black olive, zucchini and vegetable jus (dinner only)

or

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬
Grilled beef tenderloin | cocoa nibs, potato cake and béarnaise

鳳梨雪酪 Pineapple sorbet

開心果舒芙蕾 | 焦糖開心果醬和草莓雪酪
Pistachio soufflé | caramel pistachio praline and strawberry sorbet

or

軟心巧克力蛋糕 | 咖啡蛋奶醬、黑醋栗果醬和巧克力冰淇淋
Soft chocolate cake | coffee crème anglaise, cassis jam and chocolate ice cream