

Lunch

ENTRÉE

Seasonal vegetable warm salad | hazelnut yogurt dressing

Grilled octopus | celery and tomato chutney

Caramelized onion soup | comté cheese

Duck croquette | tamarillo emulsion and pickled daikon

Uni tomato orzo | scallop, seaweed and yuzu **+300**

PLAT PRINCIPAL

Mahi-mahi cassoulet | cannellini beans and Taiwanese sausage

Braised lamb shank | cauliflower puree and couscous

Duck confit | millet porridge and shimeji

Grilled beef tenderloin | sweet corn beignets and coffee beef jus **+400**

DESSERT

Mangoro dark chocolate | citrus sorbet

Cassis chestnut soufflé | blueberry sorbet

Sorbet and ice cream selection

A LA CARTE

French oyster 980 (1/2 dozen) / **1780** (1 dozen)
mignonette sauce

Charcuterie 980

sausage, salami, Bayonne ham, foie gras terrine, marinated olives and house pickles

Artisanal cheese board 680

Comté 36 months, Epoisses, house-made jam and crackers

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