

# PRIX FIXE

## dinner

### A LA CARTE

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

**Taiwanese Beluga caviar (30g) 4800**  
with sweet corn blini, chive crème fraîche, and egg yolk

**Charcuterie 980**  
French sausage, Taiwanese salami, Bayonne ham, foie gras terrine, marinated olives and house pickles

**Artisanal cheese board 680**  
Taiwanese and French cheeses, house-made jam, wild honey, and crackers

### SOUPE ET SALADE

**Octopus salad**  
with apple vinaigrette and fennel

**Frisée aux lardons**  
with red wine vinaigrette

**Caramelized onion soup**  
with comté cheese

**Tomato gazpacho**  
with shrimp and cherry

### ENTRÉE

**Seared tiger prawn +200**  
with tomato, gruyère, and couscous

**Japanese Wagyu beef(A5) tartare +200**  
with scallion and olive dressing

**Crunchy scallop +400**  
with quinoa, fregola, and gremolata

**Sautéed frog leg**  
with corn vinaigrette and rosemary

**Green asparagus**  
with romesco, sesame, and nasturtium

**Escargot tart**  
with spinach and gruyère

**Smoked milkfish beignets**  
with pickled baby carrots and avocado

**Bone marrow**  
with bacon jam, rye bread, and fines herbes

**Sautéed foie gras +400**  
with watermelon and granola

### PLAT PRINCIPAL

**Pan-fried parrotfish**  
with clam broth and dill

**Grilled squid and boudin noir**  
with tomato and beurre blanc

**Slow cooked chicken breast**  
with shitake, coriander, and peanut sauce

**Duck confit**  
with carrot and pickled mustard seeds

**Braised pork cheek**  
with herb pappardelle and kale

**Grilled beef tenderloin (Australia) +300**  
with pommes dauphinoise and red onion compote

**Grilled wagyu striploin (Japanese A5) +1300**  
with pommes dauphinoise and green peppercorn bordelaise

### TO SHARE

**Whole roasted chicken +1500** Prix Fixe / **+2100** à la carte  
with black truffle butter

\* **Côte de Boeuf 40 oz +3800** Prix Fixe / **+4400** à la carte  
with red onion compote, USDA Prime, dry aged 28 days

**Whole roasted duck +3800** Prix Fixe / **+4400** à la carte  
with sauce à l'orange, dry aged 14 days

**Grilled catch of the day +MP**  
with piperade and seasonal vegetables

\* half portions available

### DESSERT

**Chocolate tart**  
with passion fruit and milk sorbet

**Mango-tie guanyin tea soufflé**  
with coconut-tamarind sorbet

**Roast pineapple**  
with mint and pineapple sorbet

**Choux pastry**  
with black tea ice cream, guava, and roasted sesame

**Apple tart**  
with almond praline and vanilla ice cream

**Ice cream and sorbet**  
with cookies



chef proprietor  
**Lam Ming Kin**

chef de cuisine  
**Neil Lee**

4 courses **1480** per person, **+400** for additional course. All prices are listed in NTD and subject to 10% service charge