

# Lunch

## ENTRÉE

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**Seasonal green salad** | cured pork, poached egg and honey mustard

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

**Caramelized onion soup** | comté cheese

**Duck leg pie** | tangy plum sauce and mixed lettuce

**Seared scallop** | lemon confit and black rice risotto +300

## PLAT PRINCIPAL

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**Seared threadfin** | pea sprout and brown butter hollandaise

**Crunchy chicken breast** | lemon potatoes, carrot and herbs

**Duck confit** | millet porridge and shimeji

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

## DESSERT

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**Chocolate ganache bar** | caramelized almond praline and Kyoho grape sorbet

**Oolong tea soufflé** | salted caramel sauce and peach sorbet

**Sorbet and ice cream selection**

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