

Prix Fixe

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

ENTRÉE

Roasted baby beet salad
with goat cheese royale and hazelnut vinaigrette

Hand cut beef tartare
with taro and caper dressing

Caramelized onion soup
with comté cheese

Smoked milkfish beignets
with bell pepper, dill and sweet pea gribiche

Escargot fricassée
with chorizo and quinoa

Foie gras tart
with hibiscus and pineapple

Uni and tomato orzo +200
with scallop, seaweed and yuzu

Sautéed sweetbreads
with savoy cabbage, water bamboo and sweet corn sauce

PLAT PRINCIPAL

Soy glazed mahi-mahi
with Taiwanese basil and ponzu beurre blanc

Whole roasted chicken (for 2)
with black truffle butter, pomme maxim and champagne cream

Roasted dry aged duck breast
with carrots and oolong orange sauce

Grilled lamb chops
with cumin maple glaze, black garlic and ratatouille

Grilled beef tenderloin
with foie gras, sweet potato and green peppercorn bordelaise

DESSERT

Tieguanyin-tea mousse
with seaweed and shiso ice cream

Pear tart
with sugar apple and ginger-apple sorbet

Pistachio mousse
with dragon fruit sorbet

Chocolate-orange blossom soufflé
with citrus ice cream



chef proprietor
Lam Ming Kin

chef de cuisine
Neil Lee

4 courses includes petit four, coffee or tea, **1980** per person, **+300** for additional entrée.
All prices are listed in NTD and subject to 10% service charge