

DINNER SET MENU



Kanpachi sashimi, daikon, finger lime, dashi, sumac

or

Honeydew melon salad, Stracciatella, hazelnut vinaigrette

Tomato oxtail soup, basil

Fried calamari, yuzu dip, sesame

or

Seared foie gras, brioche, kyoho grapes compote, tarragon +500

Catch of the day, broccoli, cherry tomato, cordia soy vinaigrette 1800

Taiwan Sasso chicken leg, potato purée, piri piri sauce 1800

Woodfired AUS tenderloin 8 oz, potato purée, horseradish crème fraîche 2000

USDA prime dry-aged 28 days bone-in ribeye 25 oz, grilled corn, parmesan cheese,
black pepper beef jus (for 3) 2380/person

NZ lamb T-bone dry-aged 7 days, broccoli, cherry tomato, herb mustard butter 2380

Surf and Turf

AUS tenderloin 6 oz and tiger prawns, truffled mac & cheese, horseradish crème fraîche 2580

Woodfired USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2680

Cake of the day

or

Tart of the day

Includes coffee or tea

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