

# 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

**Heirloom tomato salad**  
with crunchy brie cheese and strawberry vinaigrette

**Hand cut beef tartare**  
with sunchoke and caper dressing

**Caramelized onion soup**  
with comté cheese

**Sautéed cuttlefish**  
with kombu pilaf and puttanesca

**Escargot fricassée**  
with chorizo and quinoa

**Foie gras tart**  
with kumquat and mint

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

**Sautéed sweetbreads**  
with Asian pear and bacon cream 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 glazed sweet potato and kale

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

**Grilled beef tenderloin**  
with sweet corn beignets and coffee beef jus

## DESSERT

**Mangoro dark chocolate mousse**  
with citrus sorbet

**Caramel apple tarte tatin**  
with fromage blanc ice cream

**Pistachio Paris-brest**  
with green apple sorbet

**Cassis chestnut soufflé**  
with blueberry sorbet

**French toast**  
with rum raisin 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