

## 單點 À LA CARTE

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精選生蠔 | 黑胡椒乾蔥醬

Fresh seasonal oysters | mignonette sauce

半打 (1/2 dozen) / 980

一打 (1 dozen) / 1780

冷肉盤 | 精選火腿、鴨肝醬、橄欖和自製漬物

Charcuterie | ham selection, foie gras terrine, marinated olives and house pickles

580

起司拼盤 | 精選起司、自製果醬和餅乾

Artisanal cheese board | cheese selection, house-made jam and crackers

480

## ENTRÉE 前菜

### 開胃小點

Amuse Bouche

### 紅鮭和紅甜菜根沙拉 | 瑞可達起司

Kanpachi and beetroot salad  
ricotta cheese

### 焦化洋蔥湯 | 康堤起司

Caramelized onion soup  
comté cheese

## PLAT PRINCIPAL 主菜

### 嫩煎鱒魚 | 杏仁和茴香奶醬

Seared trout  
almond and fennel cream sauce

or

### 燉煮豬臉頰 | 番茄和洋芋泥

Braised pork cheek  
tomato and potato purée

or

### 油封鴨腿 | 燉扁豆和紅酒芥末醬

Duck confit  
stewed lentil and red wine mustard sauce

## DESSERT 甜點

### 葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake  
citrus caramel and honey grapefruit sorbet

or

### 杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé  
almond milk and black cherry sorbet

or

### 法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée  
white grape jam and sorbet

4 道菜附餐後小點，咖啡或茶，每位 1580 | 4 courses includes petit four, coffee or tea, 1580 per person.  
所有價格以 NTD（新台幣）計價，另加 10% 服務費 | All prices are listed in NTD and subject to 10% service charge.

## ENTRÉE 前菜

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### 開胃小點

Amuse Bouche

### 紅魷和紅甜菜根沙拉 | 瑞可達起司

Kanpachi and beetroot salad  
ricotta cheese

### 淡菜海鮮湯 | 番紅花和風乾番茄

Mussel soup  
saffron and semi-dried cherry tomato

### 馬糞海膽番茄米型麵 | 干貝、海帶和柚子

Uni and tomato orzo  
scallop, seaweed and yuzu

or

### 香煎鴨肝 | 燉煮蘋果和波特酒醬汁

Caramelized foie gras  
braised apple and port wine sauce

## PLAT PRINCIPAL 主菜

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### 嫩煎鱒魚 | 杏仁和茴香奶醬

Seared trout  
almond and fennel cream sauce

or

### 炭烤法式羊排 | 香辣青花菜泥和甜酸汁

Grilled lamb chops  
spicy broccoli purée, and sweet and sour sauce

or

### 炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬

Grilled beef tenderloin  
cocoa nibs, potato cake and béarnaise

or

### 爐烤乾式熟成鴨 | 黑橄欖、櫛瓜和蔬菜酸甜汁

Roasted dry aged duck breast  
black olive, zucchini and vegetable jus

## DESSERT 甜點

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### 葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake  
citrus caramel and honey grapefruit sorbet

or

### 杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé  
almond milk and black cherry sorbet

or

### 法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée  
white grape jam and sorbet

5 道菜附餐後小點，咖啡或茶，每位 2080 | 5 courses includes petit four, coffee or tea, 2080 per person.  
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## ENTRÉE 前菜

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### 開胃小點

Amuse Bouche

### 手切牛肉韃靼 | 炸洋芋絲和酸豆醬

Hand cut beef tartare

shoestring potato and caper dressing

### 淡菜海鮮湯 | 番紅花和風乾番茄

Mussel soup

saffron and semi-dried cherry tomato

### 香煎鴨肝 | 燉煮蘋果和波特酒醬汁

Caramelized foie gras

braised apple and port wine sauce

### 香煎龍蝦 | 菊苣、水梨和柑橘醬

Sautéed lobster

endive, pear and citrus sabayon

## PLAT PRINCIPAL 主菜

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### 炭烤法式羊排 | 香辣青花菜泥和甜酸汁

Grilled lamb chop

spicy broccoli purée, and sweet and sour sauce

or

### 炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬

Grilled beef tenderloin

cocoa nibs, potato cake and béarnaise

## PRE-DESSERT 前甜點

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### 覆盆子雪酪 | 血橙果凍和蜂蜜莓果澄清汁

Raspberry sorbet

blood orange jelly and honey berries consommé

## DESSERT 甜點

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### 葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake

citrus caramel and honey grapefruit sorbet

or

### 杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé

almond milk and black cherry sorbet

or

### 法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée

white grape jam and sorbet

7 道菜附餐後小點，咖啡或茶，每位 2580 | 7 courses includes petit four, coffee or tea, 2580 per person.

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