



## 極炙食尚布雷克套餐 *The Prime Black Set Menu*



### Queen Crab

Nori/Osietra Caviar/Sake/Chivel/Urchin

松葉蟹

海苔/奧賽加魚子醬/清酒/山蘿蔔葉/海膽

### Veuve Ambal Blanc de Blancs Brut

### Bellota Ibérico Pork Belly Confit with Crispy Skin

Apple compote/Cabbage Stew/Mustard Mayonnaise/Aceto De Balsamic/Mesclun

脆皮油封西班牙伊比利豬五花

酒漬蘋果/紫高麗燉菜/芥末醬/蒙地娜陳年酒醋/嫩葉生菜



### Black Shell Mussel Bisque

Black Corn Kernel/Fennel/Saffron/Baby Onion/Sprout

馬祖黑殼貽貝玉米湯

黑玉米/大茴香/蕃紅花/嫩洋蔥/芽菜

### SKKREI COD

Wild Rice/Ink Sauce/Chorizo/Mascapon

北極黑鱈佐烏賊汁黑野米燉飯

台東黑野米/墨魚醬汁/西班牙臘腸/義式乳酪



### Sorbet

雪霜

### SRF American Wagyu Gold Grade Tenderloin (3oz)

Aged Black Garlic/Garlic Sliced/Seasonal Vegetables/Périgord Sauce

美國蛇河金牌極黑和牛菲力 (3oz)

低溫熟成黑蒜/香酥蒜片/季節蔬菜/佩里戈爾醬汁

NTD 2,980+10% per person

or

### AA9+ AUS Wagyu Rib Eye (3oz)

Aged Black Garlic/Garlic Sliced/Seasonal Vegetables/Périgord Sauce

AA9+澳洲全和黑毛和牛肋眼 (3oz)

低溫熟成黑蒜/香酥蒜片/季節蔬菜/佩里戈爾醬汁

NTD 2,980+10% per person

or

### A5 Japanese “Miyazaki” Wagyu Rib Eye (3oz)

Aged Black Garlic/Garlic Sliced/Seasonal Vegetables/Périgord Sauce

A5 日本宮崎和牛肋眼 (3oz)

低溫熟成黑蒜/香酥蒜片/季節蔬菜/佩里戈爾醬汁

NTD 3,080+10% per person

### Schwarzwälder Kirschtorte

黑森林櫻桃蛋糕

### Coffee or Tea

咖啡或茶



“凡點用食尚布雷克套餐即贈送安柏夫人氣泡酒一杯” Order from Black menu and enjoy one glass of sparkling wine.

100%釀造的「白中白」(Blanc de Blancs)氣泡酒。檸檬皮般的清爽香氣，清新卻不失濃郁的口感。

精選後的優質果實，採等同香檳的傳統法(méthode traditionnelle)二次瓶中發酵，賦予複雜多變的豐富風味。

提供法國波多天然氣泡水及法國依雲天然礦泉水暢飲，每位酌收水資 NTD 70+10%  
Free Flow Badoit Sparkling Natural Water or Evian Natural Mineral Water is provided NTD 70+10% per person.

此套餐不適用任何優惠 This offer cannot be used in conjunction with any other promotions.