



• 2022 極炙新年饗宴 •
<僅提供新年期間>

The Prime New Year's Menu

Home-Made Bread

French President Butter/Fleur de Sel

手工麵包佐法國總統奶油&鹽之花

Camembert

Cranberries/Honey/Chorizo/Rice Cracker

法國卡蒙貝爾乳酪

蔓越莓果醬/蜂蜜/西班牙臘腸/米果

Prawn & Hokkaido Scallops

Galloni Parma Prosciutto/Pistachio Puree/ Leek Sauce / Mesclun

海虎蝦&干貝

義大利加洛尼帕馬火腿/西西里開心果醬/韭蔥濃醬/嫩葉生菜

Salmon Chowder

Smoked Salmon Rillettes/Baguette/Herbs/Seaweed

鮭魚巧達湯

燻鮭魚抹醬/法國麵包/甜味蔬菜/香草/昆布

Seared Foie de Canard & Sous-Vide Duck Breast

Polenta/Truffle Sauce/Crispy Parmesan Cheese/Flat Parsley

香煎鴨肝舒肥櫻桃鴨胸

義大利玉米糊/松露醬汁/帕瑪森乳酪脆片/平葉巴西里

Sorbet

雪霜



N.Z King Salmon

Hazelnut Porcini Sauce/Seasonal Vegetables

紐西蘭國王鮭魚

牛肝菌榛果醬/季節蔬菜

NT\$2,580+10% per person

OR

Bellota Ibérico Pork Chop Rack with Tenderloin

Serrano Ham/Mushroom Sage Sauce/Seasonal Vegetables

西班牙頂級橡實伊比利帶骨豬排

塞拉諾火腿/蕈菇鼠尾草醬汁/季節蔬菜

NT\$2,780+10% per person

OR

N.Z Lamb Rack Tenderloin

Goat Cheese Sauce/Nut/Fig & Pearl Compote/Seasonal Vegetables

紐西蘭帶骨小羔羊里肌

山羊乳酪醬汁/堅果/酒漬無花果&小洋梨/季節蔬菜

NT\$2,980+10% per person

OR

Prime Beef Tenderloin “Café De Paris” (6oz)

Aged Black Garlic/Seasonal Vegetables/Truffle Sauce

美國大奧瑪哈菲力 “巴黎式” (6oz)

雲林熟成黑蒜/季節蔬菜/松露醬

NT\$3,180+10% per person

OR

Prime Beef Rib Eye (8oz)

Aged Black Garlic/Seasonal Vegetables /Truffle Sauce

美國大奧瑪哈肋眼牛排 (8oz)

雲林熟成黑蒜/季節蔬菜/松露醬

NT\$3,280+10% per person

OR

AA9+ AUS Wagyu Rib Eye “Full Blood” (6oz)

Aged Black Garlic/Seasonal Vegetables/Truffle Sauce

AA9+ 澳洲純血種全和黑毛和牛肋眼 (6oz)

雲林熟成黑蒜/季節蔬菜/松露醬

NT\$3,480+10% per person

OR

A5 Japanese “Miyazaki” Wagyu Rib Eye (4oz)

Aged Black Garlic/Seasonal Vegetables/Truffle Sauce

A5 日本宮崎和牛肋眼 (4oz)

雲林熟成黑蒜/季節蔬菜/松露醬

NT\$3,580+10% per person

OR

Canada Boston Lobster (1000g)

Roasted Yellow Lemon/Herbs

加拿大波士頓活龍蝦(1000g)

爐烤黃檸檬/香草

NT\$4,180+10% per person

Chef Selection Dessert 主廚精選甜點

Coffee Or Tea 咖啡或茶