



Menu Dégustation 楓丹白露 主廚套餐

Oyster Plate 生蠔盤

Gillardeau Oyster No.2 <Include Three Oysters>
法國吉拉朵生蠔 No.2 (一份含三顆)

Additional Charge 須加價購 NTD 1,180 +10%

恕不與信用卡優惠或飯店其他優惠併用

This offer cannot be combined with any other promotions.

<每日新鮮限量供應>

Amuse Bouche 開胃前菜

Butter Poached Geay Fine De Claire Oysters No.2
Leek Sauce/Caviar

水煮法國傑耶(芬克雷)生蠔
菲蔥濃醬/魚子醬

Appetizer 前菜

White Asparagus with Truffles & Walnut
Corn Sprout/Frisee/Consommé Aspic/Mascarpone

賽拉諾火腿核桃松露白蘆筍
玉米苗/綠捲生菜/澄清湯凍/馬斯卡彭乳酪

Soup 湯品

White Asparagus Potage
Hokkaido's Scallop/Bovine Leaves/Pear/Water Oat

法式白蘆筍天鵝絨湯
北海道干貝/牛血菜/水梨/筍白筍

Hot Entree 熱前菜

Seasonal Fish
Vegetables Stew

季節時魚
奶燉蔬菜

Sorbet 雪霜

Chef's Signature Dessert 主廚精選甜點

Poached Pear in Vanilla and Sauterne
Chocolates Cake/Vanilla Ice Cream

索坦甜白酒香草洋梨
巧克力蛋糕/香草冰淇淋

Coffee or Tea 咖啡或茶

Main Course 主菜 以下主菜擇一

Bellota Ibérico Pork Chop
Sage & Mushroom Sauce/Seasonal Vegetables

西班牙頂級橡實伊比利帶骨豬排
蕈菇鼠尾草醬汁/季節蔬菜

NTD 2,880 +10% per person

or

NZ Lamb Rack Tenderloin
Goat Cheese Sauce/Pepper Confit/Nut/
Garlic & Tomato Confit/Seasonal Vegetables

紐西蘭帶骨小羔羊里肌
羊乳酪奶醬/油封甜椒/堅果/油封蒜頭&蕃茄/季節蔬菜

NTD 2,980 +10% per person

or

US Greater Omaha Prime Beef Tenderloin (6oz)
Seasonal Vegetables/Truffle Potato/Morel Sauce

美國大奧瑪哈極佳級菲力牛排 (6oz)
季節蔬菜/松露洋芋/紅酒羊肚菌醬汁

NTD 3,280 +10% per person

or

US Greater Omaha Prime Beef Rib Eye (8oz)
Seasonal Vegetables/Truffle Potato/Morel Sauce

美國大奧瑪哈極佳級肋眼牛排 (8oz)
季節蔬菜/松露洋芋/紅酒羊肚菌醬汁

NTD 3,380 +10% per person

or

AA9+ Aus Wagyu Rib Eye (Full Blood) (6oz)
Seasonal Vegetables/Truffle Potato/Morel Sauce

澳洲全和黑毛和牛肋眼 (60Z)
季節蔬菜/松露洋芋/紅酒羊肚菌醬汁

NTD 3,780 +10% per person

or

US SRF Gold Grade Wagyu Tenderloin (6oz)
Seasonal Vegetables/Truffle Potato/Morel Sauce

美國愛達荷州SRF金牌極黑和牛菲力 (6oz)
季節蔬菜/松露洋芋/紅酒羊肚菌醬汁

NTD 3,880 +10% per person

or

Canada Boston Lobster (800g)
Seasonal Vegetables/Roasted Yellow Lemon

加拿大波士頓活龍蝦 (800g)
季節蔬菜/爐烤黃檸檬

NTD 4,880 +10% per person

<每日新鮮限量供應>