

# 8/8-8/10 父親節晚間菜單

## MENU

### BREAD

圓山烘焙坊手工麵包  
*Home made bread*

### SALAD

龍蝦/海鮮/起司/有機生菜沙拉吧  
*lobster/Seafood/Cheese/Mesclun green salad bar*

### SOUP

精燉香草牛肉蔬菜清湯  
*Stewed beef and vegetable soup with thyme*  
or  
蒜香干邑龍蝦湯  
*Lobster bisque with garlic and brandy, milk foam*

### HOT DISH

奶油蔬菜燉飯搭配碳烤北海道干貝  
*Creamy vegetable risotto with pan fried Hokkaido scallops*

### MAIN COURSE

|                                                                                                 |             |
|-------------------------------------------------------------------------------------------------|-------------|
| 日本宮崎黑樺牛紐約客 A5 級(4 盎司)<br><i>Japanese miyazaki A5 kurohanagyu New York steak (4oz)</i>           | NT.4800+10% |
| or                                                                                              |             |
| 爐烤美國菲力牛排佐紅酒黑松露醬汁(5 盎司)<br><i>Roasted U.S tenderloin steak with red wine black truffle sauce</i> | NT.3700+10% |
| or                                                                                              |             |
| 精選美國杉河農場熟成肋眼心牛排(5 盎司)<br><i>U.S Cedar river farm prime rib eye tenderloin steak (5oz)</i>       | NT.3180+10% |
| or                                                                                              |             |
| 爐烤香料小羊排搭配白蘭地醬汁<br><i>Roasted lamb chop frenched shoulder rack w/herbs with brandy sauce</i>     | NT.3180+10% |
| or                                                                                              |             |
| 燒烤芥末籽伊比利梅花豬排<br><i>Roasted Iberian boston butt with mustard seed</i>                            | NT.3180+10% |
| or                                                                                              |             |
| 煎烤紅條石斑搭配海膽醬汁/魚子醬<br><i>Pan-fried chocolate hind with white sea urchin sauce / caviar</i>        | NT.3180+10% |

### DESSERT

自助式精緻甜點(法式小點. 季節水果)/ 咖啡 或 茶  
*Mini french dessert, seasonal fruit/ Coffee or Tea*