

Dinner Special Set Menu

Appetizer

和風鮑魚搭配香草沙拉油醋醬汁

Sous-vide Abalone with herb salad, vinegar olive oil

Or

嫩煎干貝搭配花椰菜泥佐海膽奶油醬汁

Pan fried scallops with cauliflower puree and sea urchin sauce

Or

西西里風味橄欖蕃茄八爪魚

Sicily style octopus and olive, tomato extra olive oil

Soup

傳統法式洋蔥湯

Traditional onion soup / cheese / bread

Or

奶油白花椰菜濃湯

Creamy and cauliflower soup of puree

Salad

有機生菜沙拉起司吧

Mesclun green salad and cheese bar

Home made dessert for semi-buffet

自助式精緻甜點(法式小點. 季節水果)

Mini french dessert, seasonal fruit

咖啡 或 茶

Coffee or Tea

本餐廳僅提供義大利礦泉水酌收水資 NT\$80+10%

We serve mineral water at NT\$80 per person

自備酒水將酌收杯皿清潔費,葡萄酒 NT\$700/瓶 烈酒 NT\$1000/瓶

Corkage : Wine / NT\$700 Per Bottle. ; Distilled Wine / NT\$1000 Per Bottle

禁止酒駕 未滿十八歲禁止飲酒

Main course

肉品類主菜 Poultry

煎脆皮熟成鴨胸搭配紅酒蜜梨醬汁 <i>Pan fried age duck breast with poached pears in red wine sauce</i>	NT\$2000+10%
爐烤小春雞搭配八角茴香醬汁 <i>Baked roasted spring chicken with star anise sauce</i>	NT\$2100+10%
爐烤噶瑪蘭戰斧豬排搭配蘑菇醬汁 <i>Roasted kavalan tomahawk natural pork chop with mushroom sauce</i>	NT\$2200+10%
普羅旺斯香料小羊排搭配白蘭地醬汁 <i>Provençal roasted lamb chop frenched shoulder rack w / herbs with brandy sauce</i>	NT\$2300+10%

海鮮類主菜 Seafood

煎烤石斑魚菲力搭配白酒醬汁/魚子醬 <i>Pan-fried grouper fish with saffron sauce/caviar</i>	NT\$2100+10%
煎烤根島蝦搭配檸檬奶油醬汁 <i>Pan fried prawn with lemon butter sauce</i>	NT\$2100+10%
烤海鮮拼盤搭配煎檸檬陳醋醬 (根島蝦 / 鮮魚 / 干貝 / 現流透抽) <i>Grilled seafood platter with prawn / boat fish / scallops / cuttlefish</i>	NT\$2500+10%

牛排類主菜 Steak

精選美國杉河農場熟成肋眼牛排(6 盎司) <i>U.S cedar river farm prime rib eye steak (6oz)</i>	NT\$2200+10%
低溫舒肥特選美國無骨牛小排搭配紅酒醬汁(6 盎司) <i>Roasted Sous-vide U.S choice short rib with red wine sauce(6oz)</i>	NT\$2300+10%
精選美國杉河農場紐約克牛排(10 盎司) <i>U.S cedar river farms prime new york steak (10 oz)</i>	NT\$2600+10%
爐烤美國菲力牛排佐紅酒黑松露醬汁(6 盎司) <i>Roasted U.S fillet steak (6 oz)</i>	NT\$2900+10%
精選美國杉河農場熟成肋眼牛排 (14 盎司) <i>U.S cedar river farms prime rib eye steak (14 oz)</i>	NT\$3400+10%
爐烤美國菲力牛排搭配海大蝦海陸雙拼(6 盎司) <i>Roasted U.S fillet steak and grill prawn(6 oz)</i>	NT\$3500+10%
精選美國頂級老饕牛排(8 盎司) <i>USDA top cap steak (8 oz)</i>	NT\$3500+10%
美國蛇河農場極黑和牛無骨牛小排(8 盎司) <i>U.S snake river farm wagyu short rib (gold medal) (8 oz)</i>	NT\$3900+10%
美國乾式熟成 28 天帶骨紐約客牛排(14 盎司) <i>U.S Dry aged 28day bone-in new york steak(14oz)</i>	NT\$3900+10%
特選澳洲 AACO 巨匠和牛 9+ 肋眼牛排(10 盎司)	NT\$4700+10%

Australian AAFCO master Kobe 9+ rib eye steak (10 oz)

日本宮崎和牛紐約客 A5 級(6 盎司)

Japanese miyazaki A5 wagyu the new yorker (6oz)

NT\$4700+10%