

Dinner Special Set Menu

Appetizer

煎烤根島蝦搭配羅勒橄欖油

Pan fried prawn with basil and extra olive oil

Or

法式豬肉蔬菜凍/香草沙拉陳醋橄欖油

French pork vegetable terrine/ mesclun salad balsamic extra oil herb

Or

和風鰻魚鮮蔬沙拉

Japanese style eel vegetable and green salad

Soup

燉牛肉蔬菜湯

Stewed beef and vegetable soup with thyme

Or

卡布奇諾菌菇湯

Cappuccino style mushroom soup/truffle paste

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

本餐廳低消為每人 980+10%

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大蒜醬油醬汁 <i>Pan fried age duck breast with garlic soy sauce</i>	NT\$1980+10%
爐烤小春雞搭配肉桂蘋果醬汁 <i>Baked and roasted spring chicken with cinnamon apple sauce</i>	NT\$2080+10%
爐烤噶瑪蘭戰斧豬排搭配黑胡椒醬汁 <i>Roasted kavalan tomahawk natural pork chop with black pepper sauce</i>	NT\$2180+10%
普羅旺斯香料小羊排搭配羊菌菇醬汁 <i>Provencal roasted lamb chop frenched shoulder rack/herbs with morel sauce</i>	NT\$2280+10%

海鮮類主菜 Seafood

煎烤石斑魚菲力搭配蕃紅花醬汁/魚子醬 <i>Pan-fried grouper fish with saffron sauce/caviar</i>	NT\$2080+10%
煎烤根島蝦搭配珠蔥白酒奶油醬汁 <i>Pan fried prawn with pearl onion white wine creamy sauce</i>	NT\$2080+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\$2480+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\$2180+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\$2280+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\$2580+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\$3380+10%
爐烤美國菲力牛排 (6 盎司) <i>Roasted U.S fillet steak (6 oz)</i>	NT\$2700+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\$3480+10%
精選美國頂級老饕牛排(8 盎司) <i>USDA top cap steak (8 oz)</i>	NT\$3480+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\$3880+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\$3880+10%
特選澳洲 AACO 巨匠和牛 9+ 肋眼牛排(10 盎司) <i>Australian AACO master Kobe 9+ rib eye steak (10 oz)</i>	NT\$4680+10%