

Lunch Set Menu

Salad

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

Soup

燉煮燻肉蕃茄腰豆蔬菜湯

Stewed bacon tomato beans vegetable soup

or

奶油海鮮南瓜濃湯

Creamy pumpkin soup with cut seafood

Main Course

爐烤舒肥雞胸肉搭配奶油蘑菇醬汁

Roasted sous-vide chicken breast with creamy mushroom sauce

NT\$ 1180+10%

煎烤脆皮鮭魚排搭配嫩菠菜陳醋

Pan fried salmon fillet with spinach and balsamic

NT\$ 1280+10%

燒烤法式豬排搭配肉桂蘋果醬汁

Roasted French pork chops with cinnamon apple sauce

NT\$ 1280+10%

奶油香煎麵疙瘩搭配紅酒燴牛肉

Pan fried gnocchi in with stewed beef and red wine

NT\$ 1280+10%

燒烤紐西蘭羊肩肉搭配大蒜醬油醬汁

Roasted New Zealand lamb shoulder with garlic soy sauce

NT\$1280+10%

煎烤比目魚/根島蝦搭配蕃紅花醬汁/鮭魚卵

Pan-fried flounder /prawn with saffron sauce/salmon roe

NT\$1480+10%

燒烤美國沙朗牛排搭配海鹽芥末(8盎司)

Roasted U.S sirloin steak with salt and mustard(8oz)

NT\$1480+10%

低溫烹調特選美國無骨牛小排搭配紅酒醬汁(6盎司)

Roasted Sous-vide U.S choice short rib with red wine sauce(6oz)

NT\$1780+10%

精選美國頂級老饕牛排(6盎司)

USDA top cap steak(6oz)

NT\$2180+10%

Home Made Dessert For Semi-Buffer

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%

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