

假日午餐 Lunch Set Menu

Salad

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

Appetize

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

煎烤虎斑蝦搭配義式燉蔬菜/脆炸蓮藕

*Pan fried prawn with ratatouille/deep fried lotus
root*

Soup

燉煮甜菜根牛肉蔬菜羅宋湯

Borscht de beetroot and beef meat soup

or

奶油白花椰菜濃湯

Creamy and cauliflower soup of puree

Main Course

爐烤香草半雞搭配芥菜籽醬汁

Baked roasted half chicken with mustard seed sauce

NT\$1600+10%

煎烤時令到港鮮魚搭配茴香蕃茄油醋

Pan roasted boat fish with fennel and tomato olive oil vinegar

NT\$1650+10%

燒烤法式豬排搭配黑胡椒醬汁

Roasted french pork chops with black pepper sauce

NT\$1650+10%

爐烤油封鴨腿搭配松露野菇燉飯

Roasted confit duck leg with truffle mushroom risotto

NT\$1700+10%

燒烤紐西蘭羊肩排搭配迷迭香醬汁

Roasted new zealand lamb shoulder with rosemary sauce

NT\$1800+10%

煎烤鮮鮭魚 / 根島蝦搭配海膽醬汁 / 魚子醬

Pan-fried salmon fillet/prawn with cream sea urchin sauce/caviar

NT\$1850+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\$2000+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\$2100+10%

精選美國杉河農場紐約克牛排(10 盎司)

U.S cedar river farms prime New York steak(10 oz)

NT\$2300+10%

精選美國特級老饕牛排(6 盎司)

USDA top cap steak(6oz)

NT\$2450+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

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