

Lunch Set Menu

Salad

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

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\$1250+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\$1300+10%

燒烤法式豬排搭配黑胡椒醬汁

Roasted french pork chops with black pepper sauce

NT\$1300+10%

爐烤油封鴨腿搭配松露野菇燉飯

Roasted confit duck leg with truffle mushroom risotto

NT\$1300+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\$1300+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\$1500+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\$1500+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\$1800+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\$2100+10%

精選美國頂級老饕牛排(6 盎司)

USDA top cap steak(6oz)

NT\$2200+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