



自製手工麵包 Homemade Bread

開胃小品 Amuse Bouche

燻鮭魚甜筒/燻鮭魚泡芙

Smoked Salmon Cone/ Smoked Salmon Puff

開胃菜 Starter

煎法國鴨肝佐新鮮無花果及無花果醋醬汁

Duck Liver with Fig and Fig Vinegar Sauce

湯品 Soup

金華火腿清湯佐北海道干貝與玉米雞

Ham Consommé with Scallop and Chicken Breast

熱前菜 Entrée

彰化胭脂鴨胸佐甜菜及香料熱紅酒醬汁

Duck Breast with Beet Root and "Vin Chaud" Sauce

主菜 Main Course

澳洲M9和牛老饕牛排佐松露馬鈴薯千層與馬德拉醬汁

Australia Wagyu Beef Top Cap Steak With Potato Mille-Feuille and Madeira Sauce

甜點 Dessert

巧克力閃電泡芙佐糯米麥芽膏與黃金蕎麥

Chocolate Eclair with Maltose Golden Buckwheat

咖啡或茶

Coffee or Tea

每位NT\$3,080，需另加10%服務費

NT\$3,080 per person and subject to 10% service charge.