

HORS D'OEUVRES FROIDS ~ COLD APPETIZERS ~ 冷前菜

Green salad served with sous vide tuna and vinaigrette  
翠綠沙拉搭配半熟鮪魚, 油醋醬汁  
NTD\$ 520

Iberico ham served with fresh fig  
伊比利火腿與新鮮無花果  
NTD\$ 650

Homemade country style pork terrine, served with rye bread  
法式鄉村冷肉派, 搭配裸麥酸種麵包  
NTD\$ 590

Homemade duck liver terrine served with brioche  
經典鴨肝凍, 搭配自製布里歐許麵包  
NTD\$ 820

Beef tartar topped with Beluga caviar  
(Japanese A5 Wagyu Beef)  
生牛肉韃靼搭配貝魯加魚子醬  
(使用日本 A5 和牛與台灣魚之鄉魚子醬)  
NTD\$ 950

HORS D'OEUVRES CHAUDS ~ WARM & HOT APPETIZERS ~ 溫熱前菜

Snails cooked in red wine and baked with a garlic cream  
乳香蒜醬焗田螺  
NTD\$ 350

Pan-fried frog legs, Basque style tomato and red bell pepper sauce  
香煎蛙腿, 巴斯克風味鮮茄甜椒醬汁  
NTD\$ 520

Pan-seared scallops,  
served with hazelnut butter and truffle sauce  
生炙北海道干貝, 榛果奶油與黑松露醬汁  
NTD\$ 650

**SOUPES ~ SOUPS ~ 湯**

French onion soup  
經典洋蔥湯 NTD\$ 270  
<洋蔥湯為牛骨高湯底>

Chicken broth served with scallops and shrimps  
澄清雞湯搭配干貝與胭脂蝦 NTD\$ 350

**PATES et RIZ ~ PASTA and RICE ~ 麵類、燉飯**

Spaghetti, seafood and white wine sauce  
topped with grinded dry mullet roes  
鳥巢鮮蛋細麵, 白酒香料海鮮風味, 綴烏魚子碎  
NTD\$ 690

Smoked bacon and crab risotto in a pumpkin cream sauce  
蟹肉與煙燻培根南瓜燉飯  
NTD\$ 690

**PLATS PRINCIPAUX ~ MAIN COURSE ~ 主菜**

SEAFOOD ~ 海鮮

Daily fish, sauce of saffron and citrus  
每日鮮魚, 番紅花柑橘醬汁  
NTD\$ 820

Lobster, poached and de-shelled,  
pan-fried with butter and herbs, topped with truffle slices,  
sauce of lobster bisque  
香料奶油波士頓龍蝦(去殼), 綴新鮮黑松露刨片, 龍蝦醬汁  
NTD\$ 1,790 <需一天前預訂>

POULTRY ~ 禽類

Pan-fried Sasso chicken breast, velouté sauce  
煎烤薩索雞胸, 天鵝絨醬汁  
NTD\$ 820

Crispy duck leg confit, served with truffle mashed potato,  
sauce of chicken jus and balsamic vinegar  
脆皮油封鴨腿, 松露風味薯泥, 雞汁與陳醋醬汁  
NTD\$ 790

**PLATS PRINCIPAUX ~ MAIN COURSE ~ 主菜**

BEEF & LAMB ~ 牛肉、羊肉

Pan-fried U.S. prime rib eye steak,  
served with sautéed mushrooms and French fries

煎烤美國特級肋眼牛排,  
搭配香炒蘑菇與炸薯條

\*12 oz NTD\$ 1,600 / \*24 oz NTD\$ 3,000 / \*36 oz NTD\$ 4,500

Japanese A5 Wagyu beef fillet 5oz,  
served with morels cooked in cream sauce,  
red wine sauce

日本 A5 和牛菲力 5oz, 搭配羊肚菌與紅酒醬汁  
NTD\$ 1,990

Slow cooked Australian Wagyu beef cheek  
in a sauce of dark beer and fresh tomato juice

慢燉澳洲和牛臉頰, 鮮茄與黑啤酒醬汁  
NTD\$ 1,090

Lamb fillet baked in a herb and salt crust,  
lamb gravy

香草鹽焗羔羊里肌, 羊骨肉汁  
NTD\$ 1,090

GAME ~ 野味

Pigeon pie (pigeon breast and pork forcemeat),  
served with pan-fried pigeon legs,  
sauce of orange blossom honey and pigeon gravy  
酥皮乳鴿派(內含乳鴿胸與豬肉餡), 搭配香煎乳鴿腿,  
橙花蜜風味肉汁

NTD\$ 1,290

Venison wrapped with grinded cacao seeds,  
sauce of Madeira wine, chocolate and gravy  
鹿肉里肌裹可可籽粉, 馬德拉酒與巧克力風味肉汁

NTD\$ 1,090

**SNACKS COMBO ~ 下酒小品組合 <組合內容恕不接受更換>**

Deep-fried seafood platter:

Shrimps, squid and mini silver-stripe herrings, served with a garlic mayonnaise

炸海鮮 NTD\$ 990

內含: 鮮蝦、透抽、丁香魚, 搭配法式蒜香美乃滋

Cold cut platter for 2:

Homemade duck liver terrine, pork pate and Iberico ham served with fresh fig,  
served with rye bread and brioche

經典冷肉組合兩人份 NTD\$ 1,090

內含: 鄉村冷肉派+鴨肝凍+火腿+新鮮無花果  
附裸麥酸種麵包與布里歐許麵包

**ADDITIONAL ORDERS ~ 其他加點**

French fries served with a garlic mayonnaise

炸薯條, 附蒜香美乃滋

NTD\$ 200

Sautéed mushrooms with spice and balsamic vinegar

香炒蘑菇

NTD\$ 320

Sautéed zucchini with garlic and herbs

香炒櫛瓜

NTD\$ 320

**DESSERT ~ 甜點**

Lemon tart

檸檬塔

NTD\$ 220

Molten chocolate cake served with vanilla ice cream

巧克力熔岩蛋糕搭配香草冰淇淋

NTD\$ 270

Classic French custard

經典焦糖布蕾

NTD\$ 180

Homemade ice cream: Vanilla / Chocolate / Passion fruit

主廚自製冰淇淋: 香草 / 巧克力 / 百香果

Single 單球 NTD\$ 160 / Double 雙球 NTD\$ 260