



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\$ 550

Green salad served with Iberico ham and Yunlin fresh fig
翠綠沙拉搭配伊比利火腿與雲林新鮮無花果
NTD\$ 690

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\$ 690

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\$ 420

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\$ 580

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\$ 690

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 ~ PASTA ~ 麵類

Spaghetti, seafood and white wine sauce,
topped with grinded dry mullet roes
白酒香料海鮮風味細直麵, 綴烏魚子與橄欖碎
NTD\$ 720

PLATS PRINCIPAUX ~ MAIN COURSE ~ 主菜

POULTRY & PORK ~ 禽類與豬肉

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
(Duck: Yilan, Taiwan 使用宜蘭豪野鴨腿)
NTD\$ 820

Pain-fried pigeon breasts and legs,
sauce of pigeon jus and “Martinique rhum Agricole”
香煎乳鴿胸與腿,
乳鴿肉汁與法國蘭姆酒醬汁
(Pigeon: Pingtung, Taiwan 使用屏東乳鴿)
NTD\$ 1,290

Pan-fried bone-in Iberico pork loin,
topped with chopped hazelnuts in pork gravy
煎烤帶骨伊比利豬里肌, 搭配肉汁榛果碎
NTD\$ 1,190



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\$ 1,750 / *24 oz NTD\$ 3,500 / *36 oz NTD\$ 5,200

Japanese A5 Wagyu beef fillet 5oz, red wine sauce

日本 A5 和牛菲力 5oz, 紅酒醬汁

NTD\$ 2,290

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\$ 1,190

Roasted rack of NZ lamb,
coated with chopped fresh herbs, Parmigiano and almond powder,
lamb gravy

爐烤紐西蘭羔羊排，
裹新鮮香草碎、帕馬森起司、杏仁粉，
羊骨肉汁

NTD\$ 1,290

SEAFOOD ~ 海鮮

Daily fish, sauce of saffron and citrus

每日鮮魚, 番紅花柑橘醬汁

NTD\$ 880



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\$ 1,090

內含: 鮮蝦、透抽、丁香魚, 搭配蒜香美乃滋

ADDITIONAL ORDERS ~ 其他加點

French fries served with a garlic mayonnaise

炸薯條, 搭配蒜香美乃滋

NTD\$ 200

Sautéed mushrooms with spice and balsamic vinegar

陳醋香料炒蘑菇

NTD\$ 350

Sautéed zucchini with garlic and herbs

香炒櫛瓜

NTD\$ 350

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

<現烤需等待約 20 分鐘 / will need 20 minutes preparation time>

NTD\$ 270

Crème brûlée

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