



WESTERN SET MENU

西式套餐

Artisanal Bread Rolls

現烤烘焙麵包

Appetizer | 前菜

Prawns, Buffalo Cheese, Capers, Root Vegetables, Apple Salad, Pan-fried

香煎海明蝦、水牛乳酪、酸豆醬、根莖蔬菜、蘋果沙拉

Hot Appetizer | 熱前菜

Herb Luye Chicken Thigh, Porcini Mushrooms, Black Garlic Mayonnaise, Roasted

爐烤香草鹿野雞、牛肝菌野菇、黑蒜蛋黃醬

Soup | 湯品

Truffle Mushroom Soup

松露奶油野菇濃湯

Pre-Dessert | 前甜點

Lemon Pear Sorbet, Vanilla Honey Agar

檸檬梨子雪酪、香草蜂蜜寒天凍

Main Course | 主餐

Wagyu Beef Cheek, Mashed Potatoes, Seasonal Vegetables, Red Wine Jus, Braised (Beef Original: Australia)

慢燉紅酒和牛頰、洋芋泥、季節時蔬、紅酒醬汁（牛肉原產地：澳洲）

Or

Grouper, Brussel Sprout, Peas, Seafood Stock, Pan-Seared

嫩煎海石斑、球芽甘藍、碗豆仁、海鮮湯

Dessert | 甜點

Cinnamon Cheesecake, Blood Orange Confit, Dulcey Chocolate Crème

肉桂起司蛋糕、血橙醬、杜斯巧克力奶霜

Petit Fours

精緻小點

每位貴賓新台幣 3,580 元外加 10% 服務費

TWD3,580 plus 10% service charge per person



WESTERN SET VEG MENU

西式素食套餐

Artisanal Bread Rolls

現烤烘焙麵包

Appetizer | 前菜

Organic Vegetables, Mizuna, Fennel, Endive, Celery, Capers Sauce, Roasted

爐烤有機蔬菜、水菜、茴香、吉康菜、西芹、酸豆醬

Hot Appetizer | 熱前菜

Basil Risotto, Asparagus, Turnip, Green Salad

蘿勒燉飯、蘆筍、蕪菁、綠嫩沙拉

Soup | 湯品

Truffle Mushroom Soup

松露奶油野菇濃湯

Pre-Dessert | 前甜點

Lemon Pear Sorbet, Vanilla Honey Agar

檸檬梨子雪酪、香草蜂蜜寒天凍

Main Course | 主餐

Baked Aubergine, Sweet Potato Purée, Broccoli, Zucchini Purée

炭烤圓茄、台農 57 號原生地瓜泥、綠花椰、綠櫛瓜醬汁

Dessert | 甜點

Baked Cinnamon Tart, Blood Orange Confit, Strawberry

焙烤肉桂塔、血橙醬、草莓

Petit Fours

精緻小點

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WESTERN SET MENU 西式套餐

Artisanal Bread Rolls
現烤烘焙麵包

Appetizer | 前菜

Boston Lobster Salad, Cranberry Champagne Vinaigrette, Mini Root Vegetables
波士頓龍蝦沙拉、蔓越莓香檳醋、迷你根莖蔬菜

Hot Appetizer | 熱前菜

Duck Breast, Turnip, Beetroot, Black Garlic Mayonnaise, Citrus Duck Jus, Roasted
爐烤熟成鴨胸、蕪菁、紅甜菜、黑蒜蛋黃醬、柑橘鴨肉醬汁

Soup | 湯品

Hokkaido Scallop, Truffle, Chestnut Soup (Scallop Origin: Hokkaido, Japan)
北海道干貝、黑松露、栗子濃湯 (干貝原產地：日本北海道)

Pre-Dessert | 前甜點

Strawberry Guava Sorbet, Raspberry Rose Agar
草莓芭樂雪酪、覆盆莓玫瑰寒天凍

Main Course | 主餐

Prime Beef Ribeye, Yellow Potatoes, Seasonal Vegetables, Black Olive Jus, Roasted (Beef Origin: the U.S.)
爐烤美國頂級肋眼、烘烤黃皮小洋芋、季節蔬菜、黑橄欖醬汁 (牛肉原產地：美國)

Or

Cobia Fillet, Chorizo Nico, Green Peas, Yellow Cherry Tomato Coulis, Pan-Fried
嫩煎海鱺魚、西班牙臘腸、甜碗豆、黃櫻桃蕃茄醬汁

Dessert | 甜點

Ruby Chocolate Crème, Mulled Wine Apple Confit, Strawberry Curd, Caramel Mille Feuille
紅寶石巧克力奶霜、熱紅酒蘋果醬、草莓卡士達、焦糖千層

Petit Fours
精緻小點

每位貴賓新台幣 4,280 元外加 10% 服務費
TWD4,280 plus 10% service charge per person



WESTERN SET VEG MENU

西式素食套餐

Artisanal Bread Rolls

現烤烘焙麵包

Appetizer | 前菜

Asparagus Terrine, Figs, Grilled Turnips, Mini Root Vegetables, Tomato Vinaigrette

法式蘆筍冷派、無花果、炭烤蕪菁、迷你根莖蔬菜、蕃茄醋

Hot Appetizer | 熱前菜

Brussel, Fungus, Maitake Mushroom, Comté Cheese Foam

球芽甘藍、木耳、舞菇、康堤乳酪泡沫

Soup | 湯品

Truffle, Chestnut soup

黑松露、栗子濃湯

Pre-Dessert | 前甜點

Strawberry Guava Sorbet, Raspberry Rose Agar

草莓芭樂雪酪、覆盆莓玫瑰寒天凍

Main Course | 主餐

Potatoes Mille-Feuille, Zucchini, smoked Red Bell Pepper, Baby Carrot, Porcini Jus, Roasted

爐烤千層洋芋、櫛瓜、煙燻紅甜椒、迷你胡蘿蔔、牛肝菌醬汁

Dessert | 甜點

Mulled Apple Confit, Strawberry Ganache, Caramel Mille Feuille, Vanilla Agar

熱紅酒醬、草莓甘納許、焦糖千層、香草寒天凍

Petit Fours

精緻小點

每位貴賓新台幣 4,280 元外加 10% 服務費

TWD4,280 plus 10% service charge per person