C'est Bon One Day Trip Set Menu
歐陸餐廳一日遊菜單

手工麵包
Handmade Bread

開胃小品
Amuse Bouche

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯
Tomato Salad with Stracciatella Foam

湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草
Truffle Porcini Soup with Scallop and Parsnip

主餐 Main Course

紅酒燉澳洲巧克力和牛臉頰 *$1,380*
Braised Australia Wagyu Beef Cheek

北海道干貝佐胡蘿蔔海膽燉飯 *$1,380*
Scallop with Carrot and Sea Urchin Risotto

甜點 Dessert

馬告莓果千層酥佐梨山烏龍茶冰淇淋
Makauy /Berry Mille-Feille with Oolong Tea Ice Cream

套餐內自製手工麵包為每日新鮮現做,現場可免費續加;
為保持最佳風味,手工麵包僅限於現場享用,恕無提供外帶服務,感謝您的諒解。
Our handmade bread is baked fresh every day to guarantee the best quality.
We invite you to enjoy it here with us, as takeaway is not available.
Thank you for your understanding.

與您一同尋找更好的健康風味,若您對任何食材過敏,敬請告知服務人員,謝謝。
Join the hunt for a healthier and tastier bite.We would love to learn more about your dietary needs.

C'est Bon One Day Trip Vegetarian Set Menu

歐陸餐廳一日遊素食菜單

手工麵包
Handmade Bread

開胃小品
Amuse Bouche

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯
Tomato Salad with Stracciatella Foam

湯品 Soup

綠蘆筍濃湯
Green Asparagus Soup

主餐 Main Course

松露野菇燉飯 *$1,380*
Truffle and Porcini Risotto

甜點 Dessert

馬告莓果千層酥佐梨山烏龍茶冰淇淋
Makauy /Berry Mille-Feille with Oolong Tea Ice Cream

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