歐陸午間套餐

C'est Bon Lunch Set Menuu

手工麵包

Handmade Bread

開胃小品

Amuse Bouche

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

紅酒燉澳洲巧克力和牛臉頰 Braised Austria Wagyu Beef Cheek	北海道干貝佐胡蘿蔔海膽燉飯 Scallop with Carrot and Sea Urchin Risotto

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

每位 NT$2,080，並需另加 10%服務費

NT$2,080 per person and subject to 10% service charge.

歐陸主廚推薦套餐

C’est Bon Chef Recommendation Set Menu

手工麵包

Handmade Bread

開胃小品

Amuse Bouche

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

澳洲 M9+和牛肋眼牛排佐馬德拉醬汁 Australia Wagyu Beef Rib Eye Steak with Madeira Sauce	波士頓龍蝦佐焦糖柑橘醬汁 Boston Lobster with Caramelized Citrus Sauce

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

每位 NT$3,080，並需另加 10%服務費

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

歐陸　素食 套餐

C'est Bon Vegetarian Set Menu

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

--------- 熱前菜 Entrée --------

季節蔬菜盤

Seasonal Vegetable Plate

--------- 主餐 Main Course --------

松露野菇燉飯

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

每位 NT$2,380