除夕夜套餐

Chinese New Year Eve Set Menu

手工麵包 Homemade Bread

開胃小品 Amuse Bouche

拜傭火腿/哈密瓜冷湯

Bayonne Ham/ Drew Melon Soup

煙燻鮭魚春捲/鮭魚卵

Smoked Salmon Roll/Salmon Roe

開胃菜 Startar

波士頓龍蝦/柑橘沙拉/柑橘芥末籽油醋

Boston Lobster/ Citrus Salad/ Citrus Grain Mustard Dressing

湯品 Soup

老母雞金華火腿清湯/花膠/南非鮑魚/黑松露

Ham Consommé/ Fish Maw/ Abalone/ Black Truffle

熱前菜 Entrée

莫瑞鱈/Kaviari 魚子醬/破布籽奶油醬汁

Murry Cod/Caviar/Tree Seed Cream Sauce

主菜 Main Course

M9+和牛肋眼/松露馬德拉醬汁

Australia Wagyu Beef/ Truffle Maderia Sauce

甜點 Dessart

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$4,280，並需另加 10%服務費

NT$4,280 per person and subject to 10% service charge.

除夕夜素食套餐

Chinese New Year Eve 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 --------

現刨松露野菇燉飯

Mushrooms Risotto/Black Truffle

--------- 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$3,280，並需另加 10%服務費

NT$3,280 per person and subject to 10% service charge.