

Lunch Set Menu

Salad

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

Soup

精燉香草牛肉蔬菜清湯

燉煮奶油海鮮玉米濃湯

Stewed beef and vegetable soup with thyme

or

Puree de cream and seafood and corn soup

Main Course

精選美國頂級老饕牛排(6 盎司)

USDA top cap steak (6oz)

NT\$2300+10%

精選美國杉河農場紐約克牛排(10 盎司)

U.S cedar river farms prime New York steak (10 oz)

NT\$2200+10%

低溫烹調特選美國無骨牛小排搭配紅酒醬汁

Roasted sous-vide U.S choice short rib with red wine sauce

NT\$1850+10%

燒烤紐西蘭帶骨小牛 OP 肋排搭配紅酒醬汁

Roasted new zealand bone in veal chop with red wine sauce

NT\$1850+10%

燒烤美國沙朗牛排搭配海鹽芥末(8 盎司)

Roasted U.S sirloin steak with salt and mustard (8oz)

NT\$1650+10%

烤海鮮拼盤搭配陳醋醬(根島蝦/鮮魚/干貝/鮑魚)

Grilled prawn/ boat fish /scallops /abalone with balsamic vinegar

NT\$1650+10%

燒烤芥末籽伊比利梅花豬排

Roasted Iberian boston butt with mustard seed

NT\$1550+10%

煎烤香草羊肩排搭配迷迭香紅酒醬汁

Roasted lamb chop with rosemary sauce

NT\$1550+10%

奶油南瓜燉飯搭配嫩煎干貝/鮭魚卵

Pumpkin cream risotto with pan fried scallops/salmon roe

NT\$1450+10%

酒蒸地中海香料紙包時令鮮魚

Wine-steamed fish en papillote

NT\$1450+10%

奶油燴半雞搭配手作麵疙瘩

French cream chicken and gnocchi

NT\$1400+10%

自助式精緻甜點(法式小點. 季節水果)

Mini French dessert , seasonal fruit

咖啡或茶

Coffee or Tea

(麵包、沙拉吧不提供打包服務，敬請見諒)

提供義大利礦泉水酌收水資 NT\$80+10%

We serve mineral water at NT\$80 per person

自備酒水將酌收杯皿清潔費,葡萄酒 NT\$700/瓶 烈酒 NT\$1000/瓶

Corkage : Wine / NT\$700 Per Bottle. ; Distilled Wine/ NT\$1000 Per Bottle

禁止酒駕 未滿十八歲禁止飲酒