

# Holiday Lunch Set Menu

有機生菜沙拉起士吧

Mesclun green salad and cheese bar

## Appetize

BBQ 手撕牛搭配刈包/酸菜

BBQ shredded beef with gua bao/pickled  
mustard green

or

煎烤虎斑蝦搭配義式燉蔬菜/炸蓮藕

Pan fried prawn with ratatouille/deep fried  
lotus root

## Soup

精燉香草牛肉蔬菜清湯

Stewed beef and vegetable soup with thyme

or

燉煮奶油海鮮玉米濃湯

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\$2450+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\$2300+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\$2100+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\$2100+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\$2050+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\$1900+10%

燒烤芥末籽伊比利梅花豬排

Roasted Iberian boston butt with mustard seed

NT\$1800+10%

煎烤香草羊肩排搭配迷迭香紅酒醬汁

Roasted lamb chop with rosemary sauce

NT\$1800+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\$1700+10%

酒蒸地中海香料紙包時令鮮魚

Wine-steamed fish en papillote

NT\$1700+10%

奶油燴半雞搭配手作麵疙瘩

French cream chicken and gnocchi

NT\$1650+10%

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