



| SALAD |

秋季溫沙拉佐檸檬羅勒奶醬

Warm Salad With Lime Leaf Dressing

油封馬鈴薯、醋漬甜椒、秋季時蔬、奇亞籽脆片

280

| SIDE DISH |

法國手工艾許奶油薯泥

Échiré Butter Mashed Potato

艾許奶油、馬鈴薯泥

120

香蔥風味薯條

French Fries Shoestring

帕達諾起司、滷肉風味美乃滋

180

| SOUP |

每日例湯

Soup Of The Day

120



APPETIZER

甜蝦多拿滋

Ama Ebi Beignet

刺葱、山椒葉、發酵樹葡萄醬

250

甜菜根塔

Beetroot Tart

鴨賞、接骨木醃水梨、甜菜根慕斯、醃漬甜菜根、酸奶、甜菜根粉

280

燒番麥

BBQ Baby Corn . Chorizo . Padano Parmigiano Cheese . Bubu Arare

碳烤玉米筍、特製醬汁、西班牙臘腸、帕達諾起士、米果

180

啤酒奶油燴赤嘴蛤

Sautéed Chinese Venus With Beer Cream Sauce

啤酒奶醬、西班牙臘腸、茴香沙拉

300

風味臘肉辣炒章魚

Sauté Octopus . Aioli . Kombu . Cantonese Bacon . Herbs Purée

油封蒜味美乃滋、昆布、廣式臘肉、香草醬

320

碳烤慢燉牛舌

Braised Beef Tongue . Smoked Plum Sauce . Confit Leek

燻烤醬汁、炸竹薑、溫烤蒜苗

320



| RISOTTO |

碳烤小卷香草燉飯

Herbs Sauce Risotto With Sauté Squid

胡桃燕麥奶香草醬、海草脆片

320

宜蘭胭脂蝦・干貝香料紅蘿蔔泥燉飯

Spiced Carrot Risotto With Hokkai Shrimp

小干貝、香料蘿蔔脆片、酸奶、榛果

380

| PASTA |

白花椰泥培根奶油貝殼麵・日月潭紅玉雞胸

Cauliflower Carbonara Conchiglie With Chicken Breast

白花椰泥培根奶油醬、巴薩米可醋

350

慢燉牛頰水管麵

Red Wine Braised Beef Cheek Paccheri

紅酒慢燉牛頰、帕達諾起司、馬司卡彭起司、山蘿蔔葉

420



| MAIN |

花椒伯爵鴨胸佐鴨肝醬夾心脆片

Duck Breast With Earl Grey Tea Sauce And Duck Liver Parfait Sandwich

伯爵茶醬汁、鴨肝慕斯、山楂醬、洋菇

580

西班牙橡子級伊比利豬梅花・黑蒜五香醋醬汁

Bellota Iberian Pork Collar . Burdock Yum Purée . Fermented Black Garlic Sauce

焦化牛蒡山藥泥、香草醃芭樂、慢烤洋蔥

620

羊里脊捲佐焦蔥醬汁

Lamb Saddle Roll With Burnt Scallion Lamb Jus . Smoked Oyster Emulsion

馬鈴薯千層捲、煙燻蚵仔醬、豆豉粉

760

美國安格斯PRIME級肋眼・汕頭版肉汁

USDA Prime Ribeye . Échiré Butter Mashed Potato . Seasonal Vegetable

法國手工艾許奶油薯泥、季節時蔬

1280



| SPARKLING DRINK |

桑椹櫻桃氣泡飲

Mulberry Cherry Sparkling Drink

180

芒果烏龍氣泡飲

Mango Honey Oolong Sparkling Drink

180

| TEA |

蘋果鳳梨冰茶

Apple Pineapple Black Tea

140

蜜香玫瑰冰茶

Honey Rose Black Tea

160

| COFFEE |

美式咖啡(H/I)

Americano

100

拿鐵(H/I)

Latte

130

接骨木檸檬美式氣泡飲

Elderflower Espresso Romano

180