

Recommendation Set

開胃小品

Amuse Bouche

魚子醬與白蘆筍冰淇淋

Caviar and White Asparagus Ice Cream

醬油茶梅漬鴨肝與烤湯菓

Duck Liver Terrine with Plum and Crispy Yuba

法國白蘆筍與櫻花蝦及黑醋味噌醬

White Asparagus with Sakura Shrimp and Miso Sauce

烤藍龍蝦與西西里魚湯

Grilled Blue Lobster with Matalotta Fish Soup

南瓜麵餃與章魚及綠橄欖醬

Pumpkin Gnocchi with Octopus and Green Tapenade

雪酪

Sorbet

烤乳鴿與松露紅酒醬 NT\$ 6,800

Roasted Pigeon with Truffle and Port Wine Sauce

甜點

Dessert

法式小點

Petit Four

咖啡或茶

Coffee or Tea

4 Glasses of Wine Pairing NT\$ 2,600

6 Glasses of Wine Pairing NT\$ 3,200



RELAIS &
CHATEAUX

套餐價格另加一成服務費。

如有食物過敏症狀，請務必告知服務人員。

All prices are subject to 10% service charge per person.

Please advise our service staff of any food allergies you may have.