

## 單點

### [ 限量供應 Limited supply ]

義式章魚薄片醃漬蔬菜青醬 Italian-style Octopus Carpaccio with Pickles and Pesto	\$380
羅馬海鮮蛋煎 Seafood Frittata on skillet	\$420
清炒鮮蕃茄馬祖淡菜 Stir-fried tomato mussels	\$450
帕瑪火腿蘆筍馬鈴薯麵疙瘩 Parma Ham Gnocchi with Asparagus	\$480
油封鴨腿松露芋頭燉飯 Truffle taro risotto with duck confit	\$680

### [ 主廚獻藝 Chef's special ]

堅果香料烤羔羊排 (整排) Nuts spiced rack of lamb	\$2580
白蘭地蕃茄活龍蝦麵 (整隻) Brandy tomato lobster spaghetti	\$2880
生火腿鑲烤全鴨 (兩吃) Prosciutto Roast Duck	\$3280
乾式熟成安格斯丁骨大牛排 Dry Aged Angus T-bone Steak	\$4960

限量供應與主廚獻藝 - 請洽外場人員或於一週前預定  
主廚獻藝建議 4-8 人分享。

Chef's special please order a week before, 4-8 people only.