

單 點

A La Carte

[主廚獻藝 Chef's special]

古羅馬海鮮蛋煎 Patina de conchylum	\$580
檸檬奶油海鮮馬鈴薯麵疙瘩 Lemon Cream Gnocchi with Seafood	\$1480
嫩煎干貝海膽烏魚子南瓜燉飯 Pumpkin Risotto with Sauteed Scallop, Sea Urchin and Mullet Roe	\$1680
義式番茄海鮮炭烤喜知次 Grilled Kinki with Italian Tomato seafood sauce	\$2180
爐烤薩索全雞松露馬鈴薯 Grilled Sasso Chicken with Truffle Potato	\$2680
● 烤整排堅果香料紐西蘭羔羊排 Grilled New Zealand Lamb Chop with Nuts Butter	\$2780
法式香橙烤全鴨搭生火腿（兩吃） Grilled Duck with French Orange Sauce and Prosciutto	\$3280
乾式熟成安格斯丁骨大牛排 Dry-Aged Angus T-bone Steak	\$4980
28hr 慢烤整條噶瑪蘭黑豚（適 10 人分享） 28hrs Roasted Kavalan Black Pork (for 10 people)	\$8800
爐烤整條香料奶油菲力（適 10 人分享） Grilled Spice Butter Filet Mignon (for 10 people)	\$15800

主廚獻藝

請洽外場人員或於一週前預定，建議 5-10 人分享。

Chef's Special Please order through staff 1 week in advance. Dish suit for 5~10 people