

平日午間雙人分享餐

[手工麵包]

Handmade bread

[沙拉擇一]

Choice of Salad

川味口水雞沙拉
Sichuan Saliva Chicken Salad
布拉塔起司無花果沙拉
Fig Salad with Burrata Cheese

松露溫泉蛋火腿凱撒沙拉 (+ 桂丁雞胸 \$85)
Caesar Salad with Truffle Spa-boiled Egg and Ham
(Additional Kuei-Ting Chicken Breast +\$85)
碳烤海鮮柚子油醋沙拉
Lemon vinaigrette salad with grilled seafoods

[湯品擇二]

Choice of Soups

禾壤今日例湯
Soil Today's Soup

托斯卡尼蕃茄農夫湯
Ribollita (Tuscan Tomato Soup)

[主菜擇一]

Choice of main

碳烤蔬菜松露奶油寬扁麵 \$1730
Fettuccine Truffle Cream with Roasted Vegetables
小卷一夜情煙花女長細麵 \$1760
Grilled Squid Spaghetti alla Puttanesca
經典奶油培根義大利麵 \$1670
Classic Carbonara
清炒干貝海鮮墨魚長細麵 \$1820
Stir-fried Seafood Squid Ink Spaghetti with Scallops
野菇牛肝菌松露燉飯 \$1820
(客製蛋奶素請告知服務人員) (+ 桂丁雞胸 \$85)
Risotto with Truffle and Porcini Mushrooms
(+Guiding Chicken Breast \$85)

熟成花蓮玉里鴨胸 \$2160

Aged Hualien Yuli Duck Breast

漁夫的海洋牧場 \$2560

(大海蝦 干貝 透抽 魚)

Grilled Seafoods Platter (Sea Prawn, Scallop, Squid, Fish)

燙手指迷迭香羔羊排 8oz/\$2860

Roasted Lamb Chop with Rosemary

安格斯黑牛 Prime 肋眼牛排 8oz/\$2960

Angus Black Beef Prime Rib Eye Steak

主餐 + 嫩煎干貝 X2 \$190

Main course +2 scallop \$190

加購無酒精調酒 \$200

No-Alcohol Cocktail \$200

加購單杯酒 \$200、雙杯酒 \$350 (紅、白酒單杯 \$220 內任選)

Single \$200, Double \$350 (Red wine and white wine can be selected within \$220 per cup)

[今日甜點二份]

Daily dessert

[飲品擇二]

Drink

茶 or 咖啡

Tea or Coffee

加價 80 元，附餐飲品可更換為其它無酒精飲品 (不含無酒精調酒)，兩杯加價 160 元

Additional \$80 upgrade set drink to other no-alcohol drink (no-alcohol cocktail not included). Add on \$160, choose 2

加價 130 元，附餐飲品可更換為精釀啤酒與單品手沖，兩杯加價 260 元

Additional \$130 upgrade set drink to Craft Beer or Single Origin Coffee. Add on \$260, choose 2

加價 300 元，Pizza 任選口味一個

Additional \$300 can choose a pizza from menu