



除夕小點
魚子醬鹹塔
Caviar quiche

主廚新年蘋安茶
Spiced apple and rhubarb tea

■ ■ ■
煙燻海鱸魚塔塔、鮭魚卵、芽菜
Smoked Cobia tartare, salmon roe, sprouts

■ ■ ■
碳烤波士頓龍蝦、經典奶油龍蝦湯、干邑
Grilled Boston lobster, lobster bisque, cognac

■ ■ ■
白酒松露風味虎膽斑、新鮮貽貝、研磨烏魚子
Roasted king grouper, truffle, fresh mussel, grated mullet roe
或or

■ ■ ■
巴黎式烤美國菲力牛排、南非活鮮鮑、洋芋蓉
U.S. beef tenderloin cooked in café de Paris butter, African live abalone, mashed potato

■ ■ ■
綜合莓果塔、覆盆莓果凍、香草冰淇淋
Berry tart, raspberry jelly, vanilla ice cream

咖啡、茶、香草茶
Coffee, tea, herbal infusion

精選巧克力、馬卡龍
Assorted chocolate, macaron

每位新台幣3,880元，需另加10%服務費。
顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

NT\$3,880 per person and subject to 10% service charge.
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.



主廚烘焙坊

Selection of morning bakery

主廚新年蘋安茶

Spiced apple and rhubarb tea



香料醃鮭魚、珍珠鮭魚子、黃瓜、水耕生菜沙拉、蒔蘿油醋
Cured salmon gravlax, salmon pearl, cucumber, hydroponic salad, dill dressing



克利歐風味漁夫海鮮湯、日曬番茄油、香菜
Creole bouillabaisse, sun dried tomato oil, coriander



炙煎北海道干貝、黑松露鮮奶油醬汁
Seared Hokkaido scallop, black truffle cream sauce



香煎奶油石斑魚、爐烤大蝦、龍蝦醬汁
Pan fried grouper, baked prawn, lobster bisque sauce

或or

特選美國炭烤菲力牛排、爐烤大蝦、牛肝菌醬汁
Grilled U.S. beef tenderloin, baked prawn, porcini jus



花漾甜點集

主廚每日特製鮮塔

Fresh tart of the day

每位新台幣2,680元，需另加10%服務費。

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

NT\$2,680 per person and subject to 10% service charge.

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.