



總統套餐 主廚推薦

PRESIDENT MENU

奶油蟹肉特製沾醬、現烤香料手工麵包
Menu includes Freshly-baked Garlic Bread
& Special-Homemade Dip (Fresh Crab Meat in Cream Sauce)

Soup of "the best" Choice 主廚精選湯品

&(請選一款) Choose one from the plates

尼斯干龍蝦濃湯
Lobster Bisque with Scallop

或 OR

侯賽雷功夫湯
Chinese "Kung-fu" Soup

Cold Appetizer 精緻冷開胃碟

&(請選一款) Choose one from the plates

海鮮三重奏
(小活鮑、微煎生干貝、軟絲)
From the Sea "Trio"

Thinly-sliced Abalone, Fresh Diver Scallop, Cuttlefish

或 OR

魚子醬阿拉斯加大王蟹肉、酪梨佐雞尾酒醬汁
King Crab Crushed Avocado
Caviar and Cocktail Sauce

或 OR

索甸貴腐甜酒鴨肝派、布理歐許麵包、夏威夷火山黑鹽
Homemade Duck Foie Gras Terrine
Brioche and Hawaii Black Salt

或 OR

空運法國頂級雙蠔 (限量供應)
吉拉朵生蠔 及 芬克雷生蠔
"Speciale Gillardeau" & "Fines de Claires" (Fresh Oyster) (*raw)
served with two-toned Caviar & Special-Homemade Dressing

Entrée 繽紛熱開胃盤

&(請選一款) Choose one from the plates

薩巴翁焗無花果、低溫舒肥法國鴨肝
Duck Foie Gras Sous-vide cooked with Fig

或 OR

青花菜泥、龍膽魚、苦艾酒佐龍蝦沙司
Pan-seared Giant Grouper with "Broccoli Purée" in "Vermouth" Sauce

或 OR

北海道帝王干貝 佐海膽風味自家製三色麵疙瘩
(Potato Dumpling) Fresh Potato Gnocchi with King Scallop in Sea Urchin Sauce

或 OR

帕瑪森田螺球、雞慕斯填餡 佐黑松露醬汁
Escargots "petit gris" with Chicken Mousse and Black Truffle Sauce

Specific Selection of Main Course

歡愉慶典主菜

(請選主菜決定套餐價位)

Choice Of One for the Set Price

\$NT.2860/PER ONE
(+10% SERVICE CHARGE)

烙烤紐西蘭羔羊排附大明蝦、格康索拉乳酪
Grilled Lamb Chops and King Prawn
served with Gorgonzola and Gravy Sauce

\$NT.3280/PER ONE
(+10% SERVICE CHARGE)

海陸雙子星 (炙烤緬因龍蝦 與 碳烤松露牛菲力)
"Surf and Turf"
(Grilled Fillet Steak and Maine Lobster)

\$NT.3860/PER ONE
(+10% SERVICE CHARGE)

澳洲M8和牛菲力牛排
Grilled Australian Wagyu Beef Tenderloin (Marbling 8)

\$NT.4280/PER ONE
(+10% SERVICE CHARGE)

澳洲M9極黑和牛肋眼牛排
Grilled Australian Wagyu Beef Rib-eye (Marbling 9A)
或 or

原盅紅燒大排翅

Stewed Shark's Fin in Brown Sauce

或 or

塔斯馬尼亞龍蝦 每日鮮定
(海膽醬焗龍蝦佐麵疙瘩 或 香煎龍蝦佐義式燉飯)
Tasmanian Lobster
grilled with Sea Urchin Mayonnaise on the top
or pan-seared with Lobster Risotto

\$NT.5280/PER ONE
(+10% SERVICE CHARGE)

海陸尊榮饗宴
(澳洲極黑和牛菲力 及 炙烤塔斯馬尼亞龍蝦)
Master Chef Recommend
Grilled Australian Wagyu Beef Tenderloin (Marbling 8)
& pan-seared Tasmanian Lobster

套餐均附精緻茶點與咖啡，晚餐時段座位最低消費每位1,680元。我們僅提供義大利進口礦泉水服務並酌收水資每人40元，或可選擇義大利“聖沛黎洛”天然氣泡水(1000ml)，每瓶銷售180元。自備酒水需另酌收酒水服務費：葡萄酒每瓶500元、烈酒與香檳氣泡酒每瓶1,000元。以上價格均以新台幣計算消費，另需加收10%服務費。建議您點用生冷餐點時，請依照個人健康狀況，若有任何飲食禁忌，請於點餐的時告知服務人員，我們將為您提供最好的建議與安排。

All served with delicate dessert and the choice of coffee or tea. Minimum charge is NT\$1680 per person. We provide "AQUA PANNA" (free flow) mineral water and charge NT\$40 for each person, or you can choose "San Pellegrino" sparkling water instead (NT\$180 / per bottle). The corkage charge per bottle at this restaurant is NT\$500 for wines and NT1000 for spirits or sparkling wines (champagne).

All prices are in NT dollars and a 10% discretionary service charge will be added to your bill. Please speak to the staff on duty if you have any food allergies or intolerances. Consuming raw ingredients may increase your risk of food borne illness, especially if you have certain medical conditions.

Tony小語：良心貨、換您血汗錢。

No. 2 Chef In Taipei Cause The No. 1 Is Not Born Yet.