



2018尾牙聚會 PARTY

Salmon Gravlax

Scandinavian Pickled Salmon,
Sweet and Sour Mustard Sauce and Herb Salad
北歐風味醃漬鮭魚附酸甜芥末醬

Lobster Soup

Cream, Lobster Quenelle, Sweet Corn
奶油龍蝦湯附海鮮慕斯, 甜玉米

Sharing Main Course

Grouper "à La Nage"

Water Asparagus, Carrot and Romaine Lettuce
慢煮石斑魚, 晚香玉筍, 胡蘿蔔與蘿蔓

Hay Roasted Chicken

Dry Black Currant Sauce Raw Kale Salad
with Toasted Almonds
乾草燻香烤雞附風乾黑醋栗醬汁, 羽衣甘藍沙拉

Braised Beef Short Rib

Sweet Plum Sauce, Served with Grilled Cabbage
慢燉牛小排, 酸甜李子醬, 爐烤甘藍菜

Glazed Apple and Yoghurt

Baked Apple, Yoghurt Ice Cream, Caramel Milk
蜜烤蘋果, 優格冰淇淋與焦糖牛奶

NT\$980 Per Person (10人以上分享餐)
每客售價NT\$980

以上價目需加收一成服務費
All prices are subject to 10% service charge

菜單適用於即日起至2/20



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餐點內容附每日新鮮果汁三選一

NT\$1,180 Per Person (10人以上分享餐)

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