

# PRIX FIXE

## dinner

### A LA CARTE

**French oyster 980** (1/2 dozen) / **1780** (1 dozen)  
with mignonette sauce

**Taiwanese Beluga caviar (30g) 4800**  
with sweet corn blini, chive crème fraîche, and egg yolk

**Charcuterie 980**  
French sausage, Taiwanese salami, Bayonne ham,  
foie gras terrine, marinated olives and house pickles

**Artisanal cheese board 680**  
Taiwanese and French cheeses, house-made jam,  
wild honey, and crackers

### SOUPE ET SALADE

**Octopus salad**  
with apple vinaigrette and fennel

**Frisée aux lardons**  
with red wine vinaigrette

**Caramelized onion soup**  
with comté cheese

**Tomato gazpacho**  
with shrimp and cherry

### ENTRÉE

**Seared tiger prawn +200**  
with tomato, gruyère, and couscous

**Japanese Wagyu beef(A5) tartare +200**  
with scallion and olive dressing

**Crunchy scallop +400**  
with quinoa, fregola, and gremolata

**Sautéed frog leg**  
with corn vinaigrette and rosemary

**Green asparagus**  
with romesco, sesame, and nasturtium

**Escargot tart**  
with spinach and gruyère

**Smoked milkfish beignets**  
with pickled baby carrots and avocado

**Bone marrow**  
with bacon jam, rye bread, and fines herbes

**Sautéed foie gras +400**  
with watermelon and granola

### PLAT PRINCIPAL

**Pan-fried parrotfish**  
with clam broth and dill

**Grilled squid and boudin noir**  
with tomato and beurre blanc

**Slow cooked chicken breast**  
with shitake, coriander, and peanut sauce

**Duck confit**  
with carrot and pickled mustard seeds

**Braised pork cheek**  
with herb pappardelle and kale

**Grilled beef tenderloin (Australia) +300**  
with pommes dauphinoise and red onion compote

**Grilled wagyu striploin (Japanese A5) +1300**  
with pommes dauphinoise and green peppercorn bordelaise

### TO SHARE

**Whole roasted chicken +1500** Prix Fixe / **+2100** à la carte  
with black truffle butter

\* **Côte de Boeuf 40 oz +3800** Prix Fixe / **+4400** à la carte  
with red onion compote, USDA Prime, dry aged 28 days

**Whole roasted duck +3800** Prix Fixe / **+4400** à la carte  
with sauce à l'orange, dry aged 14 days

**Grilled catch of the day +MP**  
with piperade and seasonal vegetables

\* half portions available

### DESSERT

**Chocolate tart**  
with passion fruit and milk sorbet

**Mango-tie guanyin tea soufflé**  
with coconut-tamarind sorbet

**Roast pineapple**  
with mint and pineapple sorbet

**Choux pastry**  
with black tea ice cream, guava, and roasted sesame

**Apple tart**  
with almond praline and vanilla ice cream

**Ice cream and sorbet**  
with cookies



chef proprietor  
**Lam Ming Kin**

chef de cuisine  
**Neil Lee**

4 courses **1480** per person, **+400** for additional course. All prices are listed in NTD and subject to 10% service charge

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## 單點

**法國生蠔 980** (半打) / 1780 (一打)  
佐黑胡椒乾蔥醬

**台灣產貝魯加魚子醬 (30g) 4800**  
佐甜玉米薄餅, 蝦夷蔥鮮奶油和蛋黃

**冷肉盤 980**  
法式香腸, 台式薩拉米, 拜雍火腿, 鴨肝醬, 橄欖和自製漬物

**起司拼盤 680**  
台灣職人手工起司, 法式起司, 自製果醬, 本地蜂蜜和餅乾

## 湯和沙拉

**章魚沙拉**  
佐蘋果油醋汁和茴香

**綠捲生菜**  
佐五花肉和溫泉蛋

**焦化洋蔥湯**  
佐康提起司

**蕃茄冷湯**  
佐胭脂蝦和櫻桃

## 前菜

**香煎明蝦 +200**  
佐蕃茄、葛瑞爾醬汁和北非小米

**日本和牛 (A5) 韃靼 +200**  
佐青蔥和橄欖醬

**香脆干貝 +400**  
佐藜麥、珍珠麵和檸檬青醬

**香煎田雞腿**  
佐玉米油醋汁和迷迭香

**綠蘆筍**  
佐堅果甜椒醬、芝麻和金蓮葉

**田螺塔**  
佐菠菜和葛瑞爾起司

**酥炸煙燻虱目魚球**  
佐醃漬迷你蘿蔔和酪梨

**牛骨髓**  
佐培根醬、黑麥麵包和綜合香草

**香煎鴨肝 +400**  
佐西瓜和燕麥堅果脆片

## 主菜

**香煎石佬魚**  
佐蛤蜊湯和蒔蘿

**碳烤透抽和血腸**  
佐蕃茄和香檳奶油醬汁

**慢煮雞胸**  
佐花菇、香菜和花生醬

**油封鴨腿**  
佐紅蘿蔔和醃漬芥末籽

**紅酒燉豬臉頰**  
佐香料手工寬麵和羽衣甘藍

**碳烤菲力牛排 (澳洲) +300**  
佐多芬洋芋和紅洋蔥醬

**碳烤和牛紐約客 (日本A5) +1300**  
佐多芬洋芋和綠胡椒紅酒醬

## 分享

**烤全雞 +1500** 替換2人主菜 / +2100 單點  
佐黑松露奶油

**\* 烤帶骨肋眼 40 OZ +3800** 替換2人主菜 / +4400 單點  
佐紅洋蔥醬, USDA Prime, 乾式熟成28天

**烤全鴨 +3800** 替換2人主菜 / +4400 單點  
佐柳橙醬, 乾式熟成14天

**碳烤當日鮮魚 +時價**  
佐甜椒醬和季節蔬菜

\* 可選擇半份

## 甜點

**巧克力塔**  
佐百香果牛奶雪酪

**芒果鐵觀音舒芙蕾**  
佐椰子羅望子雪酪

**烤鳳梨**  
佐薄荷和鳳梨雪酪

**紅茶冰淇淋泡芙**  
佐芭樂和烤芝麻

**蘋果塔**  
佐杏仁醬和香草冰淇淋

**冰淇淋和雪酪**  
佐餅乾



chef proprietor  
**林明健**

chef de cuisine  
**李信儀**

4 道菜, 每位 1480, +400 可加點一道菜。所有價格以 NTD (新台幣) 計價, 另加 10% 服務費