

經典午餐 LUNCH SET MENU

供應時間 Available : 11:00~14:30

1. 主廚鮮湯 Soup of the Day
2. 健康蔬食吧 (開胃菜 / 水果 / 甜點)
Salad Bar (with Appetizers, Fruits & Desserts)

主菜 CHOICE OF MAIN COURSES

1. 自製蔬菜方餃麵佐野菇奶油醬汁 450
Homemade Vegetable Ravioli with Wild Mushroom Cream Sauce
3. 海鮮番紅花西班牙飯 480
Seafood Saffron Spanish Rice
4. 香草鱈魚天使細麵佐義大利甜羅勒醬 500
Fresh Codfish Angel Hair Pasta with Pesto Sauce
5. 窯烤百里香嫩雞佐碳烤蔬菜橄欖油 540
Roasted Free Range Thyme Chicken with Grilled Italian Vegetables Olive Oil
6. 油封鴨腿培根白豆 580
Duck Confit with Bacon and White Bean
7. 主廚特製和牛漢堡 (7 盎司) 580
Homemade Wagyu Beef Hamburger (7 oz)
8. 慢烤極黑里肌豬排佐油封新鮮番茄醬汁 590
Slow Roasted Kurobuta Pork Loin with Confit Tomato Sauce
9. 慢烤羊肩排佐義大利玉米起士泥 700
Slow Roasted Lamb Shoulder with Cheese Polenta
11. 美國極黑板腱和牛佐煙燻海鹽(6 盎司) 780
Washington Wagyu Flat Iron Steak with Smoked Apple Wood Sea Salt (6 oz)
12. 窯烤菲力佐濃縮紅酒牛肉汁 (6 盎司) 860
Wood-fired Beef Tenderloin with Red Wine Reduction (6 oz)
13. 美國頂級安格斯牛小排 (8 盎司) 1000
USDA Angus Prime Short Ribs (8 oz)
14. 美國頂級安格斯肋眼 (14 盎司) 1550
USDA Angus Prime Rib Eye Steak (14 oz)
15. 美國極黑和牛紐約客 (14 盎司) 1550
USDA Wagyu New York Steak (14 oz)

CHOICE OF BEVERAGES 附餐飲料

- | | |
|---------|-------------------|
| 熱美式淡咖啡 | Hot Americano |
| 熱卡布奇諾 | Hot Cappuccino |
| 特製手沖冰咖啡 | Iced Drip Coffee |
| 冰鮮果茶 | Iced Fruit Tea |
| 美莓果汁 | Mixed Fruit Juice |
| 熱香草茶 | Hot Herbal Tea |

TEA TIME 午茶時光

供應時間 Available : 14 : 30 ~ 17 : 00

*** 午茶組合 A (Set A)**

280

主廚鮮湯

Soup of the Day

健康蔬食吧 (生菜 / 開胃菜) Organic Salad Bar (with Organic Salad & Appetizers)

附餐飲料(任選其一)：熱美式淡咖啡 / 熱卡布奇諾 / 熱香草茶 / 特調檸檬汁

Choice of Beverages:

Hot Americano / Hot Cappuccino / Hot Herbal Tea / Lemon Juice

甜點拼盤 Dessert Plate

*** 午茶組合 B (Set B)**

A la carte Set meal

1. 特製香煎嫩雞小漢堡 (3 入)

單點 199 套餐 380

Homemade Chicken Mini Burger

2. 主廚特製和牛小漢堡 (3 入)

230

410

Homemade Waygu Beef Mini Burger

3. 自製蔬菜方餃麵佐野菇奶油醬汁

350

Homemade Vegetable Ravioli with Wild Mushroom Cream Sauce

4. 海鮮番紅花西班牙飯

380

Seafood Saffron Spanish Rice

5. 香草鱈魚天使細麵佐義大利甜羅勒醬

390

Fresh Codfish Angel Hair Pasta with Pesto Sauce

6. 窯烤百里香嫩雞佐碳烤蔬菜橄欖油

430

Roasted Free Range Thyme Chicken with Grilled Italian Vegetables Olive Oil

7. 油封鴨腿培根白豆

480

Duck Confit with Bacon and White Bean

8. 慢烤極黑里肌豬排佐油封新鮮番茄醬汁

500

Slow Roasted Kurobuta Pork Loin with Confit Tomato Sauce

9. 慢烤羊肩排佐義大利玉米起士泥

610

Slow Roasted Lamb Shoulder with Cheese Polenta

10. 美國極黑板腱和牛佐煙燻海鹽 (6 盎司)

690

Washington Wagyu Flat Iron Steak with Smoked Apple Wood Sea Salt (6 oz)

11. 碳烤菲力佐濃縮紅酒牛肉汁 (6 盎司)

770

Wood-fired Beef Tenderloin with Red Wine Reduction (6 oz)

晚餐套餐

DINNER SET

*主菜 (任選其一)

CHOICE OF MAIN COURSES	單點 A la carte	套餐 Set
1. 野菇千層麵佐白松露野菇醬汁 Wild Mushroom Lasagna and Truffle Mushroom Beurre Blanc	360	640
2. 海鮮燉飯佐明太子龍蝦汁 Seafood Risotto with Pomodoro Mitaiko Lobster Sauce	420	700
3. 新鮮鯛魚佐奶油蘿勒米型麵 Sautéed Wild Snapper with Creamy Pesto Orzo	420	700
4. 海鮮義大利麵佐蟹汁橄欖油 Seafood Linguine with Shell Fish Olive Oil	500	780
5. 窯烤春雞佐野菇松露北非小米 Oven-roasted Cornish Hen with Truffle Mushroom Couscous	590	870
6. 油封鴨腿佐培根白豆 Duck Confit with Bacon and White Bean	610	890
7. 美國帶骨自然豬排佐紅酒水蜜桃 Roasted Natural Pork Chop with Red Wine Pear	640	920
8. 窯烤百里香嫩雞佐香草橄欖油 Spit Roasted Chicken with Chicken Thyme Jus and Herbs Olive Oil	640	920
9. 窯烤培根巴克夏豬排佐蔓越莓紅酒醬汁及義大利蔬菜燉飯 Roasted Kurobuta Pork Loin Wrapped with Bacon Cranberry Red Wine Demi and Vegetable Risotto	690	970
10. 法式烤羔羊排佐薄荷香草橄欖油 New Zealand Rack of Lamb Chop with Mint and Herb Olive Oil	800	1080
11. 香煎日本鮫鱈魚佐龍蝦咖哩醬汁 Pan-roasted Monk Fish with Lobster Curry Sauce	840	1120

窯烤牛排

CHOICE OF WOOD-FIRED STEAKS

1. 美國極黑板腱和牛 (8 盎司) USDA Wagyu Flat Iron Steak (8 oz)	700	980
2. 美國頂級安格斯牛小排 (8 盎司) USDA Angus Prime Short Ribs (8 oz)	720	1000
3. 美國頂級菲力 (8 盎司) USDA Prime Filet Mignon (8 oz)	980	1260
4. 美國頂級菲力 (10 盎司) USDA Prime Filet Mignon (10 oz)	1200	1480
5. 美國頂級窯烤菲力及明蝦義大利香料蕃茄龍蝦汁 USDA Prime Filet & Roasted Jumbo Prawn w/Tomato and Lobster Sauce	1050	1330
6. 美國頂級安格斯肋眼牛排 (14 盎司) USDA Angus Prime Rib Eye Steak (14 oz)	1250	1530
7. 美國極黑和牛紐約客(14 盎司) USDA Prime Wagyu New York Steak (14 oz)	1250	1530
8. 美國頂級帶骨肋眼 (16 盎司) USDA Prime Bone in Rib Eye (16 oz)	1790	2070
9. 美國頂級丁骨牛排 (18 盎司) USDA Prime T-Bone Steak (18 oz)	1950	2230
10. 美國頂級極黑帶骨肋眼牛排雙人套餐(20 盎司) USDA Prime Wagyu Bone in Rib Eye (20 oz) (for two people)	3200	3800

牛排套餐均附特製佐醬及夏威夷紅鹽、夏威夷黑鹽、花瓣香料喜馬拉雅天然岩鹽、蘋果木煙燻海鹽及鹽之花等多種海鹽。

All steaks come with our special sauce and different kind of sea salt.

***套餐選項 SET MEAL INCLUDES:**

香料麵包

Homemade Herb Focaccia

主廚鮮湯

Soup of the Day

沙拉 (任選其一)

CHOICE OF SALADS

1. 紅酒櫻桃鴨胸蘆筍沙拉佐柳橙味噌油醋
Red Wine Marinated Duck Breast Asparagus Salad with Orange Miso dressing
2. 海鮮水果沙拉佐薰衣草蜂蜜油醋
Trio Seafood and Fresh Fruit Salsa Salad with Honey Lavender Vinaigrette
3. 朝鮮蘆咖啡橄欖有機溫泉蛋凱撒沙拉
Caesar Salad with Organic Poached Egg, Artichoke, Olives, Capers and Parmesan Cheese
4. 新鮮無花果.義式風乾火腿.布瑞乳酪.田園沙拉佐檸檬蘿勒油醋
Garden Salad with Fresh Fig, Parma Ham, Brie Cheese and Lemon Basil Vinaigrettes

***單點選項 A LA CARTE:**

湯 SOUPS DU JOUR

1. 法式洋蔥湯焗瑞士葛瑞爾乳酪 120
French Onion Soup Gratinee with Gruyère Cheese
2. 曼哈頓海鮮巧達湯 140
Manhattan Seafood Chowder in Our Homemade French Bread Bowl

開胃菜 STARTERS

1. 菊島生鮮蠔 半打 300/ 1/2 doz 一打 550/1 doz
Fresh Oyster on Half Shell
2. 焗烤松露花椰菜 120
Truffle Cauliflower Gratin
3. 窯烤百里香白酒蛤蜊 320
Roasted Clams in White Wine and Thyme Butter
4. 碳烤極黑板腱牛排佐野菇松露 490
Grilled Wagyu Steak with Truffle Mushroom
5. 鮮蝦帝王蟹冷盤 (限量供應) 490
Fresh Prawn and King Crab Cocktail on Iceberg with Lemon and Cocktail Sauce
(Limited quantity available every day)
6. 香煎鵝肝佐新鮮無花果醬 (限量供應) 790
Pan-seared Foie Gras with Aged Balsamic Fig Sauce
(Limited quantity available every day)