純 粹 套 餐

LUNCH

AMUSE BOUCHE

主廚創作
Chef's Creation

COLD STARTER 擇一

豬頰/豬耳朵/發酵洋蔥/小農福山萵苣/蛋黃醬
Pork Cheek/Pork Ear/Fermented Onion/
Local Farmer's Fushan lettuce/Mayonnaise

黑柿番茄/羅馬番茄/彩色番茄/大鈺番茄/
煙燻烏梅/肉豆蔻/西瓜綿
Black Persimmon Tomato/Roma Tomato/Heirloom Tomatoes/
Dayu Tomato/Smoked Plum/Nutmeg/Fermented Watermelon

SOUP 擇一

石斑/番茄/金桔/南薑
Grouper/Tomato/Kumquat/Galangal

結頭菜/佛手瓜/白蘿蔔/山藥/蓮藕/馬鈴薯/娃娃菜
Kohlrabi/Chayote/Daikon/Chinese Yam/
Lotus Root/Potato/Baby Napa Cabbage

MAIN DISH 擇一

台灣神農級黑豚戰斧/桑椹/羊肚菇/蘑菇/小農時蔬 $2,080
Taiwanese Premium Black Pork Tomahawk/Mulberry/
Morel Mushroom/Mushroom/Seasonal Vegetables
from Local Farmers

橘香極汁猴頭菇 /胡蘿蔔餅乾 /晚香玉筍 /豆薯 / $2,280
草山柑醬 /酸菜拌醬
Citrus-Infused Lion's Mane Mushroom/Carrot Crisp/
Tuberose Shoots/Jicama/Citrus Tankan Marmalade/
Fermented Mustard Greens

澳洲國王蝦/紅甘/蛤蠣/甜豆/薩丁尼亞/蝦夷蔥 $2,480
Australian King Prawn/Yellowtail/Clam/Snow Peas/
Sardinian Ingredients/Chives

仙境和羊/發酵甜椒/醋漬羊角椒/小農時蔬 $2,580
LUMINA Lamb/Fermented Sweet Pepper/Pickled Horn Pepper/
Seasonal Vegetables from Local Farmers

日本鹿兒島和牛小排/焦化洋蔥/油封大蒜/鷹嘴豆泥/ $2,680
小農時蔬
Kagoshima Wagyu Short Rib/Caramelized Onion/
Confit Garlic/Chickpea Purée/Seasonal Vegetables
from Local Farmers

DESSERT 擇一

榛果藝伎 Geisha Hazelnut
燕麥藝伎慕斯/咖啡巧克力凍/豆漿巧克力甘納許/
榛果醬/芝麻餅乾
Oat Milk Geisha Coffee Mousse/Coffee Chocolate Gelée/
Soy Milk Chocolate Ganache/Hazelnut Praline/Sesame Biscuit

新町焦糖布蕾
Shinmachi Crème Brûlée

季節新鮮水果
Seasonal Fresh Fruits

DRINKS 擇一

咖啡 Coffee　茶 Tea　特色調酒 Featured Cocktail

禁止酒駕
未滿十八歲禁止飲酒

套餐價格不含瓶裝礦泉/氣泡水 Set menu price does not include bottled water.
若您對食物過敏或有其他需求請告知現場人員 If you have any food allergies,please let one of our service staffs know.
以上價格另需另加10%服務費 Prices are subject to a 10% service charge