PURE —
CUISINE

BEITOU

午 間 活 力 套 餐

AMUSE BOUCHE

主廚創作
Chef's Creation

COLD STARTER

蜂蜜烤南瓜搭絲綢起士
Honey flavor Roasted Pumpkin with Stracciatella

SOUP 擇一

馬鈴薯巧達濃湯
Potato Chowder

牛肝蕈菇蔬菜湯
Porcini Mushroom Vegetable Soup

MAIN DISH 擇一

嫩煎時令鮮魚佐綜合蕈菇醬汁
Pan-seared Seasonal Fish with Assorted Mushroom Ragout

法式油封鴨腿佐杏桃蘋果醬汁
French Cooked Duck Leg Conch With Apricot and Apple Sauce

PAID UPGRADE TO MAIN DISH 升等主餐加價

+$680
澳洲國王蝦 南非鮑魚 鹽烤日本生蠔 時令鮮魚
Australian King Prawn / South African Abalone /
Salt-Grilled Japanese Oyster/ Seasonal Fish

+$880
日本鹿兒島和牛小排 娃娃菜 帕瑪森起士
巨峰葡萄陳醋醬汁
Japanese A5 Kagoshima Wagyu Short Rib / Baby Napa
Cabbage / Grana Padano / Kyoho Grape Balsamic Sauce

DESSERT 擇一

新町焦糖布蕾
Sea salt Caramel brulee

季節新鮮水果
Seasonal Fruit Platter

DRINK 擇一

咖啡 Coffee　　茶 Tea

$1,280+10%

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.