

DINNER MENU

AMUSE BOUCHE

Appetizer

COLD STARTER (CHOOSE ONE)

Chef's Creation

Sous Vide Beef Salad

Slow-Cookied Abalone

HOT STARTER (CHOOSE ONE)

Sasso Chicken

Scallop

SOUP (CHOOSE ONE)

Porcini Mushroom Soup

Oxtail Soup

SIDES

Mash Potato with Cheese

Seasonal Vegetables

MAIN DISH (CHOOSE ONE)

Slow-Roasted Norwegian Salmon Fillet	\$1900	Iberico Pork Pluma	\$2600
Oven Roasted Half Spring Chicken	\$1900	Canard Rouge	\$2800
St. Louis-Style Ribs	\$1900	U.S. Prime Rib Eye Steak	\$2900
Smoked US Beef Short Ribs	\$2200	AUS 9+ Wagyu Beef Tenderloin	\$3500
Grilled Assorted Seafood	\$2200		

All main dish above \$2600(inclusive) will come with a petit fours.

DESSERT (CHOOSE ONE)

Seasonal Chef Creative Combination

Fruits Platter

DRINK (CHOOSE ONE)

Coffee

Tea

NT\$1,900+10%

Set menu price does not include bottled sparkling water.
If you have any food allergies, please let one of our service staffs know.
Prices are subject to a 10% service charge