

LUNCH MENU

AMUSE BOUCHE

Appetizer

COLD STARTER (CHOOSE ONE)

Chef's Creation

Sous Vide Beef Salad

Frutti di Mare

SOUP (CHOOSE ONE)

Daily Soup

Seafood Soup

MAIN DISH (CHOOSE ONE)

Slow-Roasted Norwegian Salmon Fillet	\$1600	Iberico Pork Pluma	\$2300
Oven Roasted Half Spring Chicken	\$1600	Canard Rouge	\$2500
St. Louis-Style Ribs	\$1600	U.S. Prime Rib Eye Steak	\$2600
Smoked US Beef Short Ribs	\$1900	AUS M9 Wagyu Beef Tenderloin	\$3200
Grilled Assorted Seafood	\$1900		

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\$1,600+10%