



Banquet Set Menu

NT\$1300 pp +10%

Homemade Hard Rolls/Soft Rolls/Focaccia Bread
Virgin Olive Oil & Balsamic or Butter

主廚自製軟硬麵包/佛卡夏麵包/初榨橄欖油,義大利黑醋或奶油

Parma Ham, Salmon Tartar, Potato Frittata, Marinated Olives
and Cheese Sticks

義式生火腿,鮭魚塔塔,洋芋烘蛋配醃橄欖與起士棒

Cauliflower Lobster Bisque with Nutmeg Foam

龍蝦白花椰菜濃湯配荳蔻粉

Grilled 8oz US Sirloin with Hawaiian Black Salt & Herb Butter
Seasonal Vegetables and Potatoes

炭烤 8oz 沙朗牛排與香料奶油搭季節時蔬配洋芋佐夏威夷黑鹽

- or -

Roasted Spring Chicken with Red Wine Sauce & Herb Butter
Seasonal Vegetables and Potatoes

爐烤春雞與香料奶油搭季節時蔬配洋芋佐紅酒醬汁

ACC Baileys Tiramisu

主廚特製提拉米蘇

Freshly Brewed Coffee and Tea with Biscuits

現煮咖啡或茶配手工餅乾

**Number of main course servings must be confirmed
72 hours before the event**

主菜總數量務必 72 小時前告知