



Banquet Set Menu

NTD 1,600 pp +10%

Homemade Hard Rolls/Soft Rolls/Focaccia Bread
Virgin Olive Oil and Balsamic or Butter
主廚手工軟硬麵包/佛卡夏麵包/初榨橄欖油,義大利黑醋或奶油

Tuna Carpaccio with Beetroot, Orange and Mesclun Salad
鮪魚薄片配甜菜根與新鮮柳橙生菜沙拉

Foie Gras Terrine with Apple-Celery Salad and
Caramelized Walnuts
鴨肝凍與蘋果西芹沙拉配焦糖核桃。

Sweet Corn Cappuccino
香甜玉米卡布奇諾濃湯

Glazed Pork Medallions with Dried Apricots & Figs and Port
Wine Jus Potato Gnocchi and Broccoli
爐烤糖漬黑毛豬里肌配杏桃乾與手工洋芋麵,青花菜佐無花果波特醬

or -

Steamed Red Spotted Grouper with Lemon Thyme Jus
Broccoli, Asparagus, Green Peas and Pilaf Rice
清蒸紅星斑魚配青花菜,蘆筍,青豆與奶油飯佐檸檬百里香醬

ACC Cheese Cake with Fresh Seasonal Fruit
主廚特製起士蛋糕配季節水果

Freshly Brewed Coffee or 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