



Banquet Set Menu

NTD1,900 pp +10%

Homemade Hard Rolls/Soft Rolls/Focaccia Bread
Virgin Olive Oil & 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

Beef Tartar with Consommé Jelly and Mixed Sprouts
牛肉塔塔與牛清湯果凍配綜合生菜

Seared Scallops with Crushed Nut Crust
Roasted Pumpkin & Pink Peppercorn Salad
with Lemon Dressing
香煎大干貝配烤南瓜,碎堅果&粉紅胡椒沙拉佐檸檬油醋

Traditional Potato Leek Soup with Truffle Tapenade
經典蒜苗洋芋湯配松露醬

Herb Crusted Lamb Chops with Traditional Roasted Ratatouille
Thyme Potatoes and Jus
爐烤香酥法式小羔羊配經典燉蔬菜與百里香洋芋佐紅酒醬

- or -

Pan Fried Barramundi with Light French Grain Mustard Sauce
Roasted Apple Potatoes and Celery Ragout
香煎鱸魚配烤蘋果洋芋與燉西芹佐法式芥末籽醬

Freshly Baked Clafoutis with Seasonal Fruits and
Vanilla Ice Cream
法式櫻桃焗布丁與季節水果配香草冰淇淋

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**