



## Banquet Set Menu

NTD 2,300 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

Blue Crab Salad with Avocado, Lemon, Sour Cream and Tomato Jell-O  
藍蟹配酪梨,檸檬,酸奶搭蕃茄果凍

Porcini Mushroom Cappuccino Black Truffle Oil  
牛肝菌卡布奇諾濃湯佐松露油

Lobster Ragu with Tomato, Cream, Gin and Orzo Pasta  
蕃茄奶油波士頓龍蝦米型麵

Lemon Mint Sherbet  
檸檬雪酪

Grilled 8oz US Sirloin with Hawaiian Black Salt & Herb Butter  
Seasonal Vegetables and Potatoes  
炭烤 8oz 美國沙朗牛排與香料奶油搭季節時蔬配洋芋佐夏威夷黑鹽

- or -

Pan Fried King Salmon with Crispy Parma Ham  
Seasonal Vegetables and Potatoes  
香煎帝王鮭魚配季節時蔬與洋芋佐酥脆帕馬火腿

Baked Apple Tarte Tatin with Vanilla Ice Cream  
法式焦糖蘋果塔佐香草冰淇淋

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**