



Banquet Set Menu

NTD800 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

Dill Marinated Salmon with Quail Egg and Sour Cream Dressing
醃製時蘿鮭魚配水波鵝蛋佐酸奶醬

Wild Mushroom Cappuccino with Black Truffle Oil
蘑菇卡布奇諾佐松露油

Sicilian Chicken Galantine
with Potato Mousseline Baby Spinach and Arugula
西西里風雞肉卷配奶油洋芋泥,小菠菜和芝麻葉

- or -

Pan-Fried Sea Bass with Lemon-Butter Sauce
with Potato Mousseline Baby Spinach and Arugula
香煎海鱸配奶油洋芋泥,小菠菜和芝麻葉佐檸檬輕奶油醬

Panna Cotta with Fresh Seasonal Fruit and Mint
自製手工奶酪佐季節水果與薄荷

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**