



## 蝶屋日本料理-除夕團圓套餐

磯鮑野菜沙拉

*Japanese Green Salad with Abalone Isoyaki*

姿造盛合刺身

*Tsukuri Sashimi*

龍蝦芝士燒

*Grilled Lobster with Cream Sauce*

松露牛小排

(牛肉產地:美國 U.S.A)

*Grilled Beef Short Ribs with Truffle*

扇貝蒜香蒸

*Steamed Scallop with Garlic*

酥炸軟殼蟹壽司

*Flower Roll Sushi With Crispy Fried Soft-Shell Crab*

瑤柱若雞清湯

*Scallop and Chicken Clear Soup*

季節水果

*Seasonal Fruit*

精緻甜點

*Japanese Dessert*

**每位 / Per Person NT\$1,580**

上列價格須另加10%服務費

*All prices are subject to 10% service charge.*

自備酒水須酌收酒水服務費(紅、白酒酌收NT\$300/瓶、烈酒酌收NT\$500/瓶)

*An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle*



## 蝶屋日本料理-蔬食套餐

柚香春捲

*Pomelo Spring Roll*

鮑魚芋香二見揚

*Deep-Fried Tofu Sheet Wraps with Vegan Abalone and Taro*

季節時蔬田樂燒

*Seasonal Vegetables Miso Dengaku*

蠔汁菌菇野菜煮

*Mushroom and Vegetables Stir-Fried with Oyster Sauce*

腰果松露壽司塔

*Cashew Nuts and Truffle Sushi*

姬松茸牛蒡腰果湯

*Soup with Blaze Mushroom, Burdock, and Cashew Nuts*

精緻甜點

*Japanese Dessert*

**每位 / Per Person NT\$1,180**

上列價格須另加10%服務費

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*An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle*



## 蝶屋日本料理

### 2024 春節和漢桌菜

盛合生魚片 (30 片)

*Assorted Sashimi*

軟殼蟹和風沙拉

*Japanese-Style Soft-Shell Crab Salad*

日式酒蒸龍蝦搭檸檬乳酪香氛

*Japanese wine steamed lobster with lemon cheese*

紅條松茸鮮酒蒸

*Red Coral Perch Steamed with Sake and Matsutake*

松露牛小排(產地:美國)

*Grilled Beef Short Ribs with Truffle (Place of Production: U.S.A)*

鮭魚海鮮石狩鍋

*Salmon seafood Miso Soup*

蘆筍柳松菇奶油燒

*Asparagus and Mushroom with Butter*

上品壽司

(炸蝦壽司、蒲燒鰻壽司)

*Top-Grade Sushi*

四季水果

*Seasonal Fruits*

精緻甜點

*Exquisite Desserts*

每桌/ *Per Table* NT\$16,800

上列價格須另加 10% 服務費

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自備酒水須酌收酒水服務費(紅、白酒酌收 NT\$300/瓶、烈酒酌收 NT\$500/瓶)

*An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle*