# **Featured Set Menu**

蝶屋日本料理



每位 Per Person NT\$980

# 哇沙米風味鮮蠔

Oyster in Wasabi Flavor

#### 刺生盛合蔬菜卷

Assorted Sashimi with Vegetable Rolls

## 鮭魚石狩味噌湯

Salmon Head Miso Soup

# 明太子雞肉串/蔥鹽牛肉串

Chicken skewer with Mentaiko Sauce Beef Skewer with Salt Green Onion

### 爐烤味噌胡麻松阪豬

Roasted Matsusaka Pig with Miso Sesame Sauce

#### 季節時蔬

Assorted vegetables

# 午仔魚一夜干

Salted Threadfin





上列價格須加10%服務費

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

All prices are subject to 10% service charge

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

# **Featured Set Menu**

蝶屋日本料理



每位 Per Person NT\$1,480

## 哇沙米風味鮮蠔

Oyster in Wasabi Flavor

#### 刺生盛合蔬菜卷

Assorted Sashimi with Vegetable Rolls

#### 牛奶貝味噌汁

MISO CLAM

# 小品三重奏

SHRIMPS POTATO BALL WITH SESAME / LSOYAKI ABALONE / SCALLOP

#### 秘醬無骨牛小排

BROIL BEEF RIBS

牛肉產地:美國 BEEF ORIGIN U.S.A

#### 季節時蔬

ASSORTED VEGETABLES

#### 卡非伊勢海老

STEAMED LOBSTER WITH CAFÉ DE PARIS SAUCE



# Featured Vegetarian Set Menu

蝶屋日本料理



### 若芽野菜

Vegetables with Plum Vinegar

## 胡麻山藥蘆筍

JAPANESE YAM AND ASPARAGUS WITH SESAME PASTE

## 鮑魚芋香二見揚

Deep-Fried Tofu Sheet Wraps with Vegan Abalone and Taro

#### 猴頭菇荷葉燒

GRILLED BEARDED TOOTH MUSHROOM WITH MISO SAUCE IN LOTUS LEAF

#### 磯之雪紫蘇壽司

SUSHI WITH PERILLA PLUM SAUCE

### 白果鮮菇湯

GINKGO WITH MUSHROOM AND KELP SOUP

#### 精緻甜點

**DESSERTS** 



上列價格須加10%服務費 自備酒水須酌收酒水服務費(紅、白酒酌收\$300/瓶、烈酒酌收\$500/瓶)

All prices are subject to 10% service charge

# Featured Vegetarian Set Menu

蝶屋日本料理



每位 Per <u>Person</u> NT\$580

前菜 Appetizer

水果優格起司杯

Yogur Bowl with Cheese

每日例湯

Soup

主餐(二選一) Main Course(Choice of one)

日式照燒雞腿排

Grilled chicken with teriyaki sauce

牛肉鮮蔬漢堡

Beef Hamburger

甜點 Dessert

冰淇林聖代

Ice Cream



上列價格須加10%服務費 自備酒水須酌收酒水服務費(紅、白酒酌收\$300/瓶、烈酒酌收\$500/瓶)

All prices are subject to 10% service charge

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

