

春節初一到初五套餐

◎ 迎賓特調 Aperitifs ◎

◎ 前菜 Appetizer ◎

金沙軟殼蟹水耕生菜藜麥沙拉

Hydroponics Vegetable Quinoa Salad with Salted Eggs and Soft Shell Crab

◎ 精選湯品 Soup ◎

法式龍蝦干貝奶油濃湯(附小歐包)

Creamy Soup with Lobster and Scallop(comes with Bread)

◎ 熱前菜 Hot Appetizer ◎

普羅旺斯番茄海鮮燉飯

Seafood Risotto with Tomato Sauce

◎ 開胃果醋冰沙小品 Fruit Vinegar ◎

◎ 主餐 (三選一) | Main Course (Choice of one) ◎

異火慢燉無骨牛小排搭香煎紅條石斑

Stewed Beef Short Ribs and Pan-Fried Leopard Coral Trout

(牛肉產地:美國 Imported From America)

NT1,680

異火慢燉無骨牛小排搭秘製橄欖油蜂蜜醬 8oz

Stewed Beef Short Ribs with Olive Oil Honey Sauce 8oz

(牛肉產地:美國 Imported From America)

NT\$1,480

香煎紅條石斑搭海膽奶油醬 6oz

Pan-Fried Leopard Coral Trout with Sea Urchin Butter Sauce 6oz

NT\$1,280

◎ 主廚精選甜點 Dessert ◎

◎ 飲品(擇一) | Drink (Choice of One) ◎

美式咖啡(冰/熱) Black coffee (Ice / Hot)

拿鐵咖啡(冰/熱) Latte (Ice / Hot)

紅茶(冰/熱) Black Tea (Ice / Hot)

花草茶(熱) Herbal Tea (Hot)

柳橙汁(冰) Orange Juice (Ice)

NT 1,280+10%-NT 1,680+10%

每位 / Per Person

此菜單2025/01/29~02/02 春節初一到初五限定使用

自備酒水需酌收酒水服務費(紅酒酌收\$300/瓶、烈酒酌收\$500/瓶)

An additional charge is needed for self brought

wine NT\$300/bottle & liquor NT\$500/bottle

兒童套餐

◎ 前菜 Appetizer ◎

水果優格杯
Fruit Yogurt Bowl

◎ 湯品 Soup ◎

奶油玉米濃湯
Creamy Corn Soup

◎ 主餐 (二選一) | Main Course (Choice of one) ◎

爐烤義式香料雞腿排
Roasted Drumsticks with Herb

牛肉鮮蔬漢堡
Beef Hamburger

◎ 甜點 Dessert ◎

冰淇淋聖代
Ice Cream

◎ 飲品 Drink ◎

柳橙汁
Orange Juice

NT\$ 680+10%

每位 / Per Person

此菜單僅供2025/01/28~02/02 除夕~初五 6歲以下兒童使用

自備酒水需酌收酒水服務費(紅酒酌收\$300/瓶、烈酒酌收\$500/瓶)

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wine NT\$300/bottle & liquor NT\$500/bottle

蔬食套餐

◎ 前菜 Appetizer ◎

水果優格希臘起司杯
Fruit Yogurt Bowl With Feta Cheese

◎ 沙拉 Salad ◎

松露野菇沙拉搭水波蛋陳酒醋
Poached Egg & Mushrooms with Vinaigrette Salad

◎ 湯品 Soup ◎

南瓜蔬菜濃湯
Pumpkin Soup

◎ 開胃果醋冰沙小品 Fruit Vinegar ◎

◎ 主餐 (二選一) | Main Course (Choice of one) ◎

金沙黃金燉飯搭炭烤時蔬
Salted Egg Yolk Risotto with Roasted Vegetable

未來肉丸茄汁鮮蔬細扁麵
Linguine with Beyond Meat Ball Tomato Sauce

◎ 主廚精選甜點 Dessert ◎

◎ 飲品(擇一) | Drink (Choice of One) ◎

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拿鐵咖啡(冰/熱) Latte (Ice / Hot)

紅茶(冰/熱) Black Tea (Ice / Hot)

花草茶(熱) Herbal Tea (Hot)

柳橙汁(冰) Orange Juice (Ice)

NT\$ 980 + 10%

每位 / Per Person

此菜單2025/01/28~02/02 除夕~初五限定使用

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柳橙汁(冰) Orange Juice (Ice)

NT 1,680+10%

每位 / Per Person

此菜單2025/01/28 除夕晚餐限定使用

自備酒水需酌收酒水服務費(紅酒酌收\$300/瓶、烈酒酌收\$500/瓶)

An additional charge is needed for self brought

wine NT\$300/bottle & liquor NT\$500/bottle