

A LA CARTE MENU

APPETIZER & SALAD

- kanpachi, raspberries, lemon-soy, wasabi
紅甘生魚片搭配覆盆子 380
- tuna tartar, cucumber, tortilla, crème fraîche-tapenade
鮪魚塔塔佐法式鮮奶油橄欖醬 380
- sautéed clams, lemongrass, kaffir lime, kombu, sawtooth coriander
香炒赤嘴蛤搭配檸檬香茅 480
- crunchy soft shell crab, yuzukoshō remoulade, seven spices
酥脆軟殼蟹 480
- white asparagus, black fungus, avocado, bottarga, herbs
白蘆筍搭配烏魚子 320
- cherry tomatoes, goat cheese, strawberry elderflower dressing, basil
櫻桃蕃茄沙拉佐草莓接骨木油醋汁 320
- romaine salad, guava, cranberries, cheddar, champagne vinaigrette
蘿美沙拉佐香檳油醋汁 320
- grilled fig toasts, house ricotta, port reduction
炙烤無花果吐司佐自製瑞可塔起士 320
- roasted cauliflower, bayonne ham, pecan, parmesan, amaranth
烤白花椰菜襯北雍火腿 320

SOUP

- pea soup, crème fraîche, pea shoots
碗豆湯、法式鮮奶油 280

SEAFOOD & MEATS

- pan-fried tilefish, winter melon, black bean-cordia dressing, celery
香煎馬頭魚佐豆鼓破布子油醋醬 680
- bbq eel, lemon broccoli, puffed rice, gochujang glaze, scallions
醬燒鰻魚佐韓式辣醬 620
- crunchy chicken, house spaghetti, xo sauce, daikon, scallions
香脆炸雞搭配手工義大利麵 420
- grilled iberico chop, sukiyaki, maitake, smoked potato puree, scallions
炙烤伊比利帶骨豬肋排佐壽喜燒 1080
- beef tenderloin, mole, goat cheese, kabocha, coriander
菲力牛排佐墨西哥醬 1280
- rye loaf, dried longan, millet, seeds
酒釀裸麥麵包 140

WINE PAIRING

300 for two half glasses

500 for three half glasses

all prices are in TWD, subject to 10% service charge | 以上價格以新台幣計 · 另外加收 10%服務費