



單人套餐 Set Menu

1,280 每人 Per Person

新鮮麵包自製手工核桃麵包
Freshly-Baked Housemade Walnut Bread

前菜 Starter

(五選一 Choose one)

香烤北海道帶殼扇貝

Grilled Hokkaido Scallop

慢燉蔬菜, 特製麵包粉, 海藻米脆片
Stewed vegetables, flavored bread crumbs, seaweed rice chips

香煎明蝦

Seared Prawn

香炒蘆瓜、煙燻甜椒醬、時蘿油
Sautéed zucchini, smoked sweet pepper sauce, and dill oil

香煎蟹餅

Seared Crab Cake Salad

飽滿的蟹背肩肉, 混合蔬菜香料, 手工揉製而成, 表面煎至金黃焦脆, 搭配涼拌芹菜根細條, 茵陳蒿蛋黃奶油醬
Celeriac remoulade, Béarnaise sauce

紅甘酷多

Amberjack Crudo

肥美紅甘魚、酥脆紫米花、薑味芝麻油醋
Pacific fish with a sweet flavor, ginger-sesame dressing, topped with crispy purple rice popcorn

手作新鮮布拉達

Housemade Burrata

新鮮布拉達乳酪、榛果青醬, 搭配以香草籽糖漿浸泡的新鮮草莓和香草沙拉
Hazelnut pesto, vanilla infused strawberry, herb salad

湯或沙拉

Soup or Salad

(三選一 Choose one)

原木煙燻甜菜鮭魚凱薩沙拉

Beet-Cured Smoked Salmon Caesar Salad
蒔蘿甜菜汁浸泡鮭魚, 搭配炙燒蘿蔓心, 核桃麵包薄片、帕瑪森起士、培根酥脆、鯷魚凱薩醬
Thin sliced housemade smoked salmon with charred romaine heart, bacon bits, toasted walnut bread slice

Que 洋蔥湯

Que Five-Onion Soup

以五種蔥蒜 - 白洋蔥、紅洋蔥、火蔥、蒜苗、大蒜 - 慢炒而成, 再以瑞士起士焗烤
Slow cooked red onions, white onions, leeks, shallots, garlic, Swiss cheese au gratin

牛肝菌野菇清湯

Porcini Mushroom Soup

義大利頂級牛肝菌加多種野菇慢燉而成
Stewed prime Italian porcini with various types of mushrooms

原木燒烤主菜

Woodfire Grilled Main

(五選一 Choose one)

美國菲力牛排 7oz

7oz USDA Beef Tenderloin (+200)

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes, Malbec wine sauce

法式羊排

French-Trimmed Rack of Lamb

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes, Malbec wine sauce

戰斧豬排

Pork Chop

烤櫻桃蕃茄、阿根廷紅酒醬汁

Roasted cherry tomatoes, Malbec wine sauce

桂丁土雞

Free Range Great Din Chicken

南美香料、烤櫻桃蕃茄、霹靂青辣 South

American rub, roasted cherry tomatoes, green piri piri sauce

香煎現流海魚

Seared Ocean Fish

香炒季節時蔬、破布子紅椒油醋

Sautéed seasonal vegetables, roasted red pepper-cordia vinaigrette

甜點

Dessert

(四選一 Choose one)

香蕉重乳酪蛋糕

Banana Cheese Cake

新鮮香蕉融入乳酪餡料的特製起士蛋糕，
搭配火燒焦糖香蕉、海鹽焦糖醬

Caramelized bananas, salted caramel sauce

榛果巧克力布朗尼

Hazelnut Brownie

烤榛果、巧克力酥菠蘿、溫熱巧克力醬、
香草冰淇淋

Toasted hazelnuts, chocolate crumbles, warm
chocolate fudge, vanilla ice cream

苦甜巧克力烤布丁

Chocolate Pot de Cream

以法芙那頂級巧克力 70%與 64%調合低溫蒸

烤而成，口感滑順濃郁，搭配鮮奶油和糖漬
橙皮

Custard mixed with VALRHONA chocolate,
baked until smooth and silky, topped with Oreo
and candied orange peel

佛手柑檸檬塔

Lemon Meringue

佛手柑和綠檸檬融合特製的酸甜內餡，
搭配火燒蛋白霜

Buddha's hand citron gel, torched meringue