

## 雙人分享套餐 Sharing Menu For Two

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

### 前菜

#### Starters

(五選二 Choose two)

##### 香烤北海道帶殼扇貝

Grilled Hokkaido Scallops

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 Prawns

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·茵陳蕎麥蛋黃奶油醬  
Celeriac remoulade, Béarnaise sauce

##### 柚子胡椒生鮪魚塔

Yuzu Pepper Tuna Ceviche

柚子胡椒檸檬醋、金桔、芥末美奶滋

Fresh premium tuna, seasoned with Yuzu pepper, lemon dressing, served with kumquat and wasabi mayo

##### 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

(三選二 Choose two)

##### 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

## 雙人分享套餐 Sharing Menu For Two

### 原木燒烤主菜

#### Woodfire Grilled Main

(三選一 Choose one)

澳洲 M9 和牛肋眼牛排 10oz

10oz Australian M9 Wagyu Ribeye Steak  
烤櫻桃蕃茄、阿根廷紅酒醬汁  
Roasted cherry tomatoes and Malbec wine sauce  
4,180

美國 Brandt 自然帶骨肋眼牛排 16oz

16oz US Brandt Bone-In Natural Ribeye  
Steak  
烤櫻桃蕃茄、阿根廷紅酒醬汁  
Roasted cherry tomatoes and Malbec wine sauce  
2,980

美國頂級紐約客牛排 14oz

14oz US Natural Prime New York  
Striploin  
烤櫻桃蕃茄、阿根廷紅酒醬汁  
Roasted cherry tomatoes and Malbec wine sauce  
2,780

### 甜點

#### Desserts

(四選二 Choose two)

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

巧克力舒芙蕾

Chocolate Soufflé  
現點現烤，以 75% 與 58% 調合香濃麵糊，  
搭配香草醬  
Freshly prepared soufflé, harmonic proportion of  
75% and 58% of cream batter, served with vanilla  
dressing

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