

## 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 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·茵陳蕎麥蛋黃奶油醬  
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

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### 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)

##### 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

##### 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