



慕軒精選 MENU

B & B

A.O.C Sea Salt Butter & Bread
法國發酵海鹽奶油&手工烘烤歐式麵包

Amuse-bouche

Au Gratin Sea Urchin Miso Oyster
莫內味噌海膽焗牡蠣

開胃菜 Antipasti

Scallop Garden Salad with A.O.C Champagne Vinegar Dressing
青森帆立貝花園沙拉 A.O.C 香檳酒醋醬汁

湯品 Zuppa

Cream of Black Truffle Mushroom Soup
黑松露奶油蘑菇湯

第一主菜 Primi Piatti

Cream of Pesto Risotto with King Prawn
熱那亞青醬虎蝦燉飯

主菜 Secondo Piatti

Grilled USDA Prime 6oz Strip-loin with Demi-glacé Sauce
極佳級紐約克牛排佐濃紅酒肉汁

Or

Grilled Salmon with Dijon Mustard Seed White Wine Sauce
碳烤國王鮭魚第戎芥菜籽白酒醬汁

甜點 Dolce

Chef's Special Dessert/ Freshly Brewed Coffee or Tea
主廚精選甜點/ 現煮咖啡或茶品

每位 NT\$2,000+10% 服務費

若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。本餐廳使用台灣豬肉、澳洲牛肉、美國牛肉及紐西蘭牛肉。

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

All the pork we use in this menu is TAIWAN PORK. All the beef we use in this menu is AUSTRALIA BEEF, USDA BEEF and NEW ZEALAND BEEF.