Wine Pairing MENU

Bacchus

“ Tea, the purifier of the spirit ; Wine, the master of solace.”

—— Shi Jianwu, Tang Dynasty Poet

「茶為滌煩子，酒為忘憂君。」唐代詩人 —— 施肩吾

ASSAGGIO

VOLCANO ROCK 火山岩

Squid Ink Batter | Macerated Donggang Bottarga | Penghu Mackerel

墨魚麵糊 | 浸漬式東港烏魚 子 | 澎湖土魠魚

ANTIPASTO FREDDO

SMOKED & PICKLED ROUGE SHRIMP

煙燻醋漬宜蘭胭脂蝦沙拉

Yilan Rouge Shrimp | Pickled Green Apple | House-made Ricotta

胭脂蝦 | 青蘋果漬 | 自製瑞可達乳酪

Pala • Milleluci Nuragus di Cagliari DOC 2023

帕拉酒莊 千燈白酒

ANTIPASTO CALDO

PROVENCE PISTACHIO HOKKAIDO SCALLOP

普羅旺斯北海道干貝,杏仁泡泡

Hokkaido Scallop | Pistachio Crumble | Almond Butter Foam | Sturgeon Caviar

北海道干貝 | 開心果碎 | 杏仁泡泡醬汁 | 鱘魚子

Cusumano • Insolia Terre Siciliane IGT 2024

庫蘇馬諾酒莊 西西里因索里亞白酒 2024

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.

Wine Pairing MENU

PRIMO PIATTO

CHATEAUBRIAND "ALLA LIVORNESE"

經典夏多布里昂,利佛尼斯醬汁

Prime Tenderloin | Sun-dried Tomato Jus | Black Olive Essence | Basil Oil

夏多布里昂牛排 | 風乾番茄肉汁 | 黑橄欖精華 | 羅勒油

Fontella • Sangiovese Rubicone IGT 2023

芳提娜酒莊 桑嬌維塞紅酒

SECONDI

CHERRY DUCK BREAST & TRUFFLE FETTUCCINE

爐烤花蓮鴨胸,黑松露野菇寬麵

Hualien Duck Breast | Foie Gras | Pickled Berries | Black Truffle Wide Noodles

花蓮活水鴨胸 | 鴨肝 | 莓果漬 | 黑松露寬麵

Speri • Valpolicella Classico DOC 2024

富波里契拉經典紅酒

DOLCE

CARAMELIZED SWEET POTATO & LITCHI MOUSSE

焦糖地瓜荔枝慕斯

Roasted Sweet Potato Puree | Burnt Caramel | Litchi Gelée

炭烤地瓜泥 | 焦糖 | 荔枝凍

Lu Winery, Golden Muscat, Spring, NV

路酒莊 金香葡萄酒

PICCOLA PASTICCERIA

Red Tea Pineapple Cake | Ruby Black Tea No. 18 or Gukeng Coffee

紅茶鳳梨酥 | 台茶十八號 或 古坑咖啡

NT2,980+10%

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