

Weekday Lunch Specials

手工麵包佐特級橄欖油與葡萄酒醋
Handmade Bread with Extra Virgin Olive Oil & Balsamic Vinegar

主廚沙拉
Chef's Salad

今日例湯
Soup of the Day

義大利麵(任選其一)
Pasta (Choice of)

香蒜迷迭風味鄉村豬梅花義大利麵 NT\$390
Spaghetti with Pork shoulder, Garlic & Rosemary

經典地中海香辣白酒蛤蜊義大利麵 NT\$480
Spaghetti with Clams, Chili & White Wine

慢燉茄汁豬棒腿甜玉米水管麵 NT\$520
Tortiglioni with Pork Cacciatore & Sweet Corn

蒸烤紅條魚佐熱那亞青醬時蔬義大利麵 NT\$580
Spaghetti with Steam-baked Grouper & Pesto

香煎北海道干貝佐西班牙臘腸海膽醬水管麵 NT\$700
Tortiglioni with Scallops, Chorizo & Sea Urchin

盤飾甜點

加價 NT\$70，蛋糕升級(可選蛋糕櫃甜點)
Plated Desserts
(or upgrade to the Chef's Dessert for \$70)

咖啡/日本靜岡綠茶/紅茶/奶茶/花草茶(無咖啡因)
Coffee, Japanese Green Tea, Black Tea, Milk Tea or
Herbal Tea (Caffeine-Free)

營業時間:週一至週五 11:30-14:00
Service hours: Mon-Fri 11:30-14:00

以上價格另加 10% 服務費
All prices are subject to 10% service charge.

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Soup of the Day

燉飯(任選其一)
Risotto (Choice of)

鹹蛋瑞可塔起司襯煙燻鴨胸南瓜燉飯 NT\$480
Ricotta & Smoked Duck Breast with Pumpkin Risotto

炭烤手工雞肉漢堡排奶油松露燉飯 NT\$520
Grilled Chicken Patty with Cream Truffle Risotto

義式水煮鱈魚香檸甜菜根藜麥燉飯 NT\$560
Acqua Pazza Greenland Halibut with Beet & Quinoa Risotto

燒烤西班牙紅椒風味花枝青醬燉飯 NT\$580
Roasted Spanish Paprika Cuttlefish with Pesto Risotto

煙花女漁夫海鮮燉飯 NT\$600
Alla Puttanesca Seafood Risotto

燒烤美國牛肉鮮蔬燉飯 NT\$680
Roasted US Beef with Vegetable Risotto

盤飾甜點

加價 NT\$70，蛋糕升級(可選蛋糕櫃甜點)

Plated Desserts

(or upgrade to the Chef's Dessert for \$70)

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主菜 (任選其一)
Main Course (Choice of)

爐烤宜蘭煙燻櫻桃鴨腿佐蘋果燉紫高麗與桂花蜜 NT\$560
Oven-Roasted Smoked Duck Leg with Braised Red Cabbage & Osmanthus Honey

每日海港現流鮮魚 時價
Daily Fresh Fish Market Prices

炭烤本地松阪豬頸肉佐黑松露豆腐乳醬汁 NT\$760
Grilled Pork Jowl with Truffle & Fermented Bean Curd

法式慢燉紅酒馬告風味美國牛腱心 NT\$880
Slow-Cooked Beef Shank with Mountain Litsea & Red Wine

盤飾甜點
加價 NT\$70，蛋糕升級(可選蛋糕櫃甜點)
Plated Desserts
(or upgrade to the Chef's Dessert for \$70)

咖啡/日本靜岡綠茶/紅茶/奶茶/花草茶(無咖啡因)
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