台南館

Reunion Dinner

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八出

NT\$ **5,888**+10%

四位 / Four Person

◎ 開胃品 Appetizer ◎

窯烤歐式手作麵包 前菜拼盤 Kiln-aked European Handmade Bread Appetizer Platter

熟成蕃茄抹醬/蘿勒松子抹醬/檸檬香甜酒抹醬 Ripe Tomato Spread / Basil and Pine Nut Spread / Lemony Sweet Spread

◎ 湯品(擇四) | Soup (Choose four) ©

黑松露奶油蕈菇濃湯 Black Truffle and Mushrooms Potage

法式起司洋蔥漬湯 French Cheese and Onion Consomme'

◎ 沙拉 Salad ◎

拿坡里式冷燻鮭魚沙拉 Neapolitan Cold Smoked Salmon Salad

◎ 第一道料理 (擇四) | Pasta / Risotto (Choose four) 《

正宗台南家宴 Traditional Tainan Home Meal

培根奶油寬麵 Fettuccine with Bacon Cream Sauce

◎ 第二道料理 | Secondi piatti ©

龍蝦海鮮拼盤 Lobster and Seafood Plate

極選波士頓活龍蝦、扇貝、生蠔、白蝦、法國海螺、鮑魚、血腥瑪麗牡蠣杯 Specially Selected Live Boston Lobster、Scallops、Oyster、Shrimp、 French Sea Snail、Abalone Bloody Mary Oyster Cups

◎ 主菜 (擇四) | Main Course (Choose four) ©

美國頂級牛小排 (prime 60z) USDA Prime Grade Beef Short Ribs (60z)

香煎戰斧梅花豬 Pan-fried Tomahawk Pork Chop

香酥鴨胸佐紅酒野莓肉汁 Duck Breast with Red Wine and Wild Berry Sause

◎ 甜點 Desert ◎

起士甜點盤 Cheese Dessert Plate

◎ 飲品(擇四) | Beverage (Choose four) ©

美式咖啡 / 錫蘭茶 / 花草茶 Americano / Finest Ceylon Tea / Herb Tea



自備酒水須酌收酒水服務費 紅白酒NT\$300/瓶、烈酒NT\$500/瓶An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.

