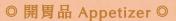
台 南 能 Reunion Dinner

除夕菜單

NT\$ **5,888**+10% 四位 / Four Person



窯烤歐式手作麵包 前菜拼盤Kiln-baked 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

法式起司洋蔥清湯 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) ◎

焗烤經典肉鋪義大利通心粉 Baked Pasta with Classic Meat Sauce

焗烤青醬嫩雞通心粉 Baked Pasta with Chicken Pesto

◎ 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 6oz) USDA Prime Grade Beef Short Ribs (6oz)

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 ◎

起土甜點盤 Cheese Dessert Plate

◎ 飲品(擇四) | Beverage (Choose four) ◎

可樂 / 雪碧 / 蘇打水 / 通寧水 Coke / Sprite / Soda Water / Tonic Water

*附贈精選白酒1瓶 One Free Bottle of Specially Selected White Wine



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.

