

台南館

Reunion
Dinner

除夕 菜單

外帶

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-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) ◎

黑松露奶油茸菇濃湯

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 ◎

起士甜點盤

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



LAKE SHORE
HOTEL

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.



LAKESHORE
HOTEL