



除夕夜隆重鉅獻

NT\$2,000主餐

伊比利豬梅花襯鮑魚干貝海大蝦 (香蔥洋芋泥 季節蔬菜 奶油香橙蛋黃醬)

Iberian Pork Shoulder with Abalone & Scallop & Prawn
(Green Onion Mashed Potato/ Seasonal Vegetables/ Orange Mayonnaise)

永安石斑襯鮑魚干貝海大蝦 (香蔥洋芋泥 季節蔬菜 奶油香橙蛋黃醬)

Yong'an Grouper with Abalone & Scallop & Prawn (Green Onion Mashed Potato/ Seasonal Vegetables/ Orange Mayonnaise)

NT\$2,200主餐

美國特選牛菲力襯美國花龍蝦 (香蔥洋芋泥 季節蔬菜 阿爾巴松露紅酒醬)

U.S filet mignon (6oz) with U.S Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/ Alba truffle Red Wine Sauce)

法式小羔羊襯美國花龍蝦 (香蔥洋芋泥季節蔬菜阿爾巴松露紅酒醬)

French Lamb with American Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/ Alba truffle Red Wine Sauce)



除夕夜隆重鉅獻

NT\$1,580全素套餐

開胃菜 Appetizers

櫛瓜彩蔬糯米餅

Glutinous Rice Cake with Zucchini and Vegetables

沙拉 Salad

蔬果華爾道夫沙拉

Vegetables & Fruits Waldorf Salad

湯品 Soup

娃娃菜 杏鮑片 番茄澄清湯

Baby Chinese Cabbage/ Mushroom / Tomato Soup

熱前菜 Hot Appetizers

松露牛肝菌筆尖麵

Penne With Porcini Mushrooms & Truffle Sauce

主菜 Main Course

猴頭菇/當季時蔬/義大利鮮茄醬

Lon's Mane Mushroom / Seasonal Vegetables / Italian Tomato Sauce

NT\$1,200兒童餐

烤時蔬/乾煎海大蝦/香煎鮭魚/檸檬雞柳條

Grilled Vegetables/Dried Fried Prawns/Fried Salmon/ Lemon Chicken Strips

奶油雞肉蔬菜筆尖麵

Chicken & Vegetable Penne With Cream Sauce

夏威夷水果蛋糕

Hawaiian Fruit Cake



初一、初三特別菜單 午餐

NT\$1,280主餐

香煎法式小戰斧豬襯黃油青殼小龍蝦(奶油洋芋泥 時令蔬菜 法式紅酒醬)

Fried French Tomahawk Pig Ribs with Butter Half Lobster (Mashed Potato/ Seasonal Vegetables /Red Wine Sauce)

大西洋銀鮭襯海大蝦 (奶油洋芋泥 季節蔬菜 青檸荷蘭汁)

Pan fried salmon with Shrimp (Mashed Potato/ Seasonal Vegetables/ Lime Hollandaise Sauce)

紐西蘭牛菲力襯海大蝦 (奶油洋芋泥 季節蔬菜 法式紅酒醬)

NZ filet mignon (6oz) with Shrimp (Mashed Potato/ Seasonal Vegetables /Red Wine Sauce)

NT\$1,280全素套餐

開胃菜 Appetizers

櫛瓜彩蔬糯米餅

Glutinous Rice Cake with Zucchini and Vegetables

沙拉 Salad

蔬果華爾道夫沙拉

主菜 Main Course

植物肉漢堡排

(奶油洋芋泥 季節蔬菜 青檸荷蘭汁)

Vegetable Meat Burger Steak

(Mashed Potato/ Seasonal Vegetables/ Lime Hollandaise Sauce)

NT\$680兒童餐

奶油雞肉蔬菜筆尖麵

Chicken & Vegetable Penne With Cream Sauce



初一、初三特別菜單 晚餐

NT\$1,800主餐

紐西蘭牛菲力襯黃乳油眼斑龍蝦 (香蔥洋芋泥/季節蔬菜/阿爾巴松露紅酒醬)

NZ filet mignon (6oz) with Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/ Alba truffle Red Wine Sauce)

羅馬半雞襯黃乳油眼斑龍蝦(香蔥洋芋泥/季節蔬菜/阿爾巴松露紅酒醬)

Roman Half Chicken with Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/ Alba truffle Red Wine Sauce)

NT\$2,000主餐

伊比利豬梅花襯鮑魚干貝海大蝦(香蔥洋芋泥季節蔬菜奶油香橙蛋黃醬)

Iberian Pork Shoulder with Abalone & Scallop & Prawn
(Green Onion Mashed Potato/ Seasonal Vegetables / Orange Mayonnaise)

永安石斑襯鮑魚干貝海大蝦 (香蔥洋芋泥 季節蔬菜 奶油香橙蛋黃醬)

Yong'an Grouper with Abalone & Scallop & Prawn
(Green Onion Mashed Potato/ Seasonal Vegetables / Orange Mayonnaise)



初一、初三特別菜單 晚餐

NT\$1,280全素套餐

開胃菜 Appetizers

櫛瓜彩蔬糯米餅

Glutinous Rice Cake with Zucchini and Vegetables

沙拉 Salad

蔬果華爾道夫沙拉

Vegetables & Fruits Waldorf Salad

湯品 Soup

娃娃菜 杏鮑片 番茄澄清湯

Baby Chinese Cabbage/ Mushroom / Tomato Soup

熱前菜 Hot Appetizers

松露牛肝菌筆尖麵

Penne With Porcini Mushrooms & Truffle Sauce

主菜 Main Course

植物肉漢堡排

(奶油洋芋泥季節蔬菜 義大利鮮茄醬)

Vegetable Meat Burger Steak

(Mashed Potato/ Seasonal Vegetables / Italian Tomato Sauce)

NT\$880兒童餐

烤時蔬/乾煎海大蝦/香煎鮭魚/檸檬雞柳條

Grilled Vegetables/Dried Fried Prawns/Fried Salmon/ Lemon Chicken Strips

奶油里肌肉筆尖麵

Tenderloin Penne With Cream Sauce

夏威夷水果蛋糕

Hawaiian Fruit Cake



初二特別菜單午餐

NT\$1,800主餐

紐西蘭牛菲力襯青殼小龍蝦 (奶油洋芋泥 季節蔬菜 經典紅酒醬)

NZ filet mignon (6oz) with Half Lobster (Mashed Potato/ Seasonal Vegetables /Red Wine Sauce)

西班牙豬梅肉排襯青殼小龍蝦 (奶油洋芋泥 季節蔬菜 經典紅酒醬)

Iberian Pork Shoulder with Half Lobster
(Mashed Potato/ Seasonal Vegetables /Red Wine Sauce)

石斑魚襯干貝海大蝦 (奶油洋芋泥 季節蔬菜 萊姆荷蘭汁)

Yong'an Grouper with Scallop & Prawn (Mashed Potato /Seasonal Vegetables/Lime Hollandaise Sauce)



初二特別菜單午餐

NT\$1,580全素套餐

開胃菜 Appetizers

櫛瓜彩蔬糯米餅

Glutinous Rice Cake with Zucchini and Vegetables 沙拉 Salad

<u>蔬果華爾道夫沙拉</u>

Vegetables & Fruits Waldorf Salad

湯品 Soup

娃娃菜 杏鮑片 番茄澄清湯

Baby Chinese Cabbage/ Mushroom / Tomato Soup

熱前菜 Hot Appetizers

松露牛肝菌筆尖麵

Penne With Porcini Mushrooms & Truffle Sauce

主菜 Main Course

猴頭菇/當季時蔬/萊姆荷蘭汁

Lon's Mane Mushroom /Seasonal Vegetables/ Lime Hollandaise Sauce

NT\$880兒童餐

奶油蔬菜干貝海大蝦筆尖麵

Shrimp & Vegetable & Scallop Penne With Cream Sauce



初二 特別菜單 晚餐

NT\$2,000主餐

伊比利豬梅花襯鮑魚干貝海大蝦 (香蔥洋芋泥 季節蔬菜 奶油香橙蛋黃醬)

Iberian Pork Shoulder with Abalone & Scallop & Prawn
(Green Onion Mashed Potato/Seasonal Vegetables/ Orange Mayonnaise)

永安石斑襯鮑魚干貝海大蝦 (香蔥洋芋泥 季節蔬菜 奶油香橙蛋黃醬)

Yong'an Grouper with Abalone & Scallop & Prawn
(Green Onion Mashed Potato/Seasonal Vegetables/ Orange Mayonnaise)

NT\$2,200主餐

美國特選牛菲力襯美國花龍蝦 (香蔥洋芋泥 季節蔬菜 阿爾巴松露紅酒醬)

U.S filet mignon (6oz) with U.S Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/Alba truffle Red Wine Sauce)

法式小羔羊襯美國花龍蝦(香蔥洋芋泥季節蔬菜阿爾巴松露紅酒醬)

French Lamb with American Half Lobster

(Green Onion Mashed Potato/ Seasonal Vegetables/Alba truffle Red Wine Sauce)



初二 特別菜單 晚餐

NT\$1,580全素套餐

開胃菜 Appetizers

櫛瓜彩蔬糯米餅

Glutinous Rice Cake with Zucchini and Vegetables 沙拉 Salad

<u>蔬果華爾道夫沙拉</u>

Vegetables & Fruits Waldorf Salad 湯品 Soup

娃娃菜 杏鮑片 番茄澄清湯

Baby Chinese Cabbage/ Mushroom / Tomato Soup 熱前菜 Hot Appetizers

松露牛肝菌筆尖麵

Penne With Porcini Mushrooms & Truffle Sauce

主菜 Main Course

猴頭菇/當季時蔬/萊姆荷蘭汁

Lion's Mane Mushroom /Seasonal Vegetables/Lime Hollandaise Sauce

NT\$880兒童餐

奶油蔬菜干貝海大蝦筆尖麵

Shrimp & Vegetable & Scallop Penne With Cream Sauce