



午餐時段

\$1,280/位

•美國頂級板腱牛排(6oz)襯黃油青殼小龍蝦 (奶油洋芋泥/時令蔬菜/法式紅酒醬)

U.S. Prime Top Blade Steak (6oz) with Buttered Green-Shelled Crawfish (Creamy Mashed Potatoes / Seasonal Vegetables / French Red Wine Sauce)

## •香草漬鴨胸襯黑虎蝦 (奶油洋芋泥/季節蔬菜/辣味芒果醬)

Herb-Marinated Duck Breast with Black Tiger Prawn (Creamy Mashed Potatoes / Seasonal Vegetables / Spicy Mango Sauce)

## ·挪威鮭魚襯黑虎蝦 (奶油洋芋泥/季節蔬菜/青檸荷蘭醬)

Norwegian Salmon with Black Tiger Prawn (Creamy Mashed Potatoes / Seasonal Vegetables / Lime Hollandaise Sauce

素食 \$1,280/位

## 素香豆鴨排

(奶油洋芋泥/季節蔬菜/松露豆香醬)

Vegetarian "Soy Duck" Steak (Plant-Based)

(Creamy Mashed Potatoes / Seasonal Vegetables / Truffle Soy Sauce)

兒童餐 \$680/位

奶油大蝦蔬菜筆尖麵

Penne with Prawns and Vegetables in a Cream Sauce



初一、初三

晚餐時段

**\$1,800**/位

·美國頂級板腱牛排(6oz)襯黃乳油眼斑龍蝦 (奶油洋芋泥/時令蔬菜/法式紅酒醬)

U.S. Prime Top Blade Steak (6oz) with Butter-Infused Spotted Spiny Lobster (Creamy Mashed Potatoes / Seasonal Vegetables / French Red Wine Sauce)

· 櫻桃谷種鴨胸襯黃乳油眼斑龍蝦 (香蔥洋芋泥/季節蔬菜/青檸蘋果荷蘭醬)

Cherry Valley Duck Breast with Butter-Infused Spotted Spiny Lobster (Scallion Mashed Potatoes / Seasonal Vegetables / Lime-Apple Hollandaise Sauce)

\$2,000/位

·紐西蘭牛菲力(6oz)襯干貝鮑魚海虎蝦 (奶油洋芋泥/時令蔬菜/法式紅酒醬)

New Zealand Beef Tenderloin with Scallops& Abalone & Giant Tiger Prawn (Creamy Mashed Potatoes / Seasonal Vegetables / French Red Wine Sauce)

·台灣龍虎班襯干貝鮑魚海虎蝦 (香蔥洋芋泥/季節蔬菜/青檸蘋果荷蘭醬)

Taiwan Hybrid Tiger-Giant Grouper with Scallops & Abalone & Giant Tiger Prawn (Scallion Mashed Potatoes / Seasonal Vegetables / Lime-Apple Hollandaise Sauce)



初一、初三

晚餐時段

素食 \$1,280/位

## 素香豆鴨排

(奶油洋芋泥/季節蔬菜/松露豆香醬)

Vegetarian "Soy Duck" Steak (Plant-Based)

(Creamy Mashed Potatoes / Seasonal Vegetables / Truffle Soy Sauce)

兒童餐 \$2,000/位

奶油里肌肉筆尖麵

(烤時蔬/香草雞腿排/椒鹽薯條)

Creamy Pork Loin Penne Pasta

(Roasted Seasonal Vegetables /

Herb-Marinated Chicken Thigh / Salt & Pepper Fries)

