



除夕夜

晚宴 \$2,200/位

• 台灣龍虎班襯干貝青殼龍蝦

(香蔥洋芋泥 / 季節蔬菜 / 青檸蘋果荷蘭醬)

Taiwanese Hybrid Grouper Served with Scallops and Green Lobster

(Accompanied by Chives Mashed Potato / Seasonal Vegetables /

Lime-Apple Hollandaise Sauce)

• 美國無骨牛小排(6oz)襯鮑魚波紋龍蝦

(香蔥洋芋泥 / 季節蔬菜 / 經典紅酒醬)

U.S. Boneless Short Rib (6oz)

Served with Abalone and Spiny Lobster

(Accompanied by Chives Mashed Potato / Seasonal Vegetables /

Classic Red Wine Sauce)

• 伊比利果香戰斧豬襯鮑魚波紋龍蝦

(香蔥洋芋泥 / 季節蔬菜 / 蒜味迷迭香紅酒醬)

Iberico Fruit-Fed Tomahawk Pork Chop

served with Abalone and Spiny Lobster

(Accompanied by Chives Mashed Potato / Seasonal Vegetables /

Garlic Rosemary Red Wine Sauce)

餐價均需加原一成服務費且不與其他折扣優惠、行銷活動、票券、餐券合併使用。

除夕夜

素食套餐 **\$1,580**/位

開胃菜
Appetizer

綠蘆筍 溫泉蛋 檸香荷蘭汁

Green Asparagus, Onsen Egg, and Lemon Hollandaise Sauce

沙拉
Salad

櫻桃番茄 莫札瑞拉乳酪 綜合芽菜 義大利油醋汁

Cherry Tomatoes, Mozzarella Cheese, Mixed Sprouts, and Italian Vinaigrette

湯品
Soup

牛肝菌菇澄清湯

Porcini Mushroom Consommé

熱前菜
Hot Appetizer

菌菇彩蔬米型麵

Mixed Mushroom and Vegetable Orzo Pasta

主菜
Main Course

猴頭菇/當季時蔬/奶油松露醬

Lion's Mane Mushroom / Seasonal Vegetables /
and Creamy Truffle Sauce

兒童餐 **\$1,200**/位

主菜
Main Course

粉紅醬雞肉蔬菜筆尖麵

Chicken and Vegetable Penne Pasta with Pink Sauce

附餐
Side Dishes

烤時蔬/乾煎海大蝦/香煎鮭魚/椒鹽脆薯

Roasted Seasonal Vegetables / Pan-Seared Giant Shrimp /
Pan-Fried Salmon / Salt and Pepper Crispy Fries

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