

*Lunar New Year Celebration*

## 悅馬騰飛 · 法式賀歲

### A French-Inspired Lunar New Year

2/16 除夕夜 | 每套 \$4,680 / set

主廚新年蘋安茶  
Spiced apple tea

#### 前菜 Appetizer

瑞馬迎春、龍運當頭  
黑鑽魚子醬、龍蝦、皇家胡蘿蔔慕斯、柑橘冷湯  
Caviar, lobster, royal carrot mousse, citrus gazpacho

#### 湯品 Soup

法式好彩頭佛跳牆  
白玉蘿蔔雞白高湯、北海道干貝、瑤柱、白玉貝  
Radish-chicken velouté, Hokkaido scallop, conpoy, clam

#### 熱前菜 Entree

年年有魚  
爐烤深海齒魚、香酥烏魚子粉、蒜苗燴芋泥  
Roasted toothfish, grated mullet roe crust, leek compote, taro puree

#### 主菜 Main Course

金牛賀歲、馬躍青雲 擇一道 / Choose One  
澳洲金牌夏多布里昂和牛菲力牛排、奶油松露雙筍、發酵牛肉露  
AUS Wagyu Chateaubriand steak, truffle-bamboo shoot, asparagus, beef garum  
葛瑪蘭戰斧豬排、奶油松露雙筍、發酵牛肉露  
Glamorgan Kurobuta tomahawk pork chop, truffle-bamboo shoot, asparagus, beef garum

#### 甜點 Dessert

團團圓圓  
柚子刨冰、檸檬酒、花生湯圓、芝麻湯圓、草莓湯圓  
Yuzu shaved ice with lemon liqueur, served with assorted sweet glutinous rice dumplings (peanut, sesame & strawberry fillings)

主廚茶點 / 咖啡或茶品 Chef's petit four / Coffee or tea

**套餐贈予** 安柏夫人 傳統古法釀造白中白氣泡酒一杯 (90毫升)

Set menu including a glass /90ml of Veuve Ambal Blanc de Blancs Brut

- 如對特定食品過敏或個人飲食禁忌，請主動告知服務人員協助點餐  
If you have any food allergies or dietary restrictions, please notify our staff in advance for appropriate assistance
- 所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收酒水服務費，每瓶1,000元  
All prices are in NT dollars and subject to 10% service charge. The corkage charge is \$1,000 per bottle