



寶艾週末午間套餐 Weekend Set Menu

主廚烘焙坊
Selection of morning bakery

晨喚
Refresher



農夫市集(共享) Farmer market(Share)

主廚秘製松阪豬頸肉
台灣嚴選蔬菜、水耕生菜沙拉、鮭魚卵、水煮薏仁、醃製西瓜
Roasted herb marinated pork neck
Taiwan's vegetable, organic mixed hydroponic salad, salmon roe, pearl barley, pickled watermelon



奶油甜玉米湯、爆米花
Sweet corn cream soup, popcorn



寶艾三重奏

浸煮水波蛋、烏魚子蛋黃醬、青蒜馬鈴薯蓉
Poached egg, mullet roe hollandaise, leek and mashed potato



法式麥年煎海鱸、酸甜番茄、香料酸豆奶油
Sea bass Meunière, tomato jam, caper butter

或or

特選美國炭烤牛排、奶油紅蘿蔔緞帶、甜薯泥
Grilled U.S. beef steak, butter carrots, sweet potato puree



主廚每日特製鮮塔(共享)
Fresh tart of the day(Share)

咖啡或茶品
coffee or tea

每位新台幣1,980元，另需加10%服務費。
顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。
NT\$1,980 per person and subject to a 10% service charge.
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.