



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

北非風味雞胸

台灣嚴選蔬菜、烤南瓜、水耕生菜沙拉、風乾水果、藜麥、切達起司、杏仁
Pan fried chicken breast, chermoula sauce,
Taiwan's vegetable, roasted pumpkin,
hydroponic salad, semi-dried fruit, quinoa, cheddar cheese, almonds

冬瓜奶油濃湯、帕瑪火腿脆片、茶粉
White gourd cream soup, Parma ham flake, tea powder

寶艾三重奏

浸煮水波蛋、鮭魚卵油醋汁、海膽甜薯泥
Poached egg, salmon roe vinaigrette, sea urchin cream and sweet potato puree

香煎挪威鮭魚、熱帶水果莎莎醬
Pan fried Norwegian salmon fillet, tropical fruit salsa

或or

美國頂級菲力牛排120公克、松露薯條、紅酒醬汁
U.S. beef tenderloin 120g, truffle French fries, red wine glaze

花漾甜點集

主廚每日特製鮮塔
Fresh tart of the day

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.