

# LUNCH SET MENU

健康沙拉及開胃冷盤百匯  
Healthy salad & appetizer buffet

精選今日湯  
Soup of the day

任選一主菜

**Please select one main course**

海南雞飯

番茄、小黃瓜、辣椒醬、薑蓉、白飯

Hainanese chicken rice

tomato, cucumber, chili sauce, minced ginger, steamed rice

NT\$1,180

精燉豬腩、根莖蔬菜、南瓜蓉、青江菜

Slow braised pork shank, root vegetable, pumpkin puree, bok chay

NT\$1,380

烤鱸魚菲力、番茄莎莎醬、田園鮮蔬、新鮮香草、萊姆

Baked sea bass fillet, tomato salsa, garden vegetable, fresh herb, lime

NT\$1,580

碳烤美國肋眼牛排、迷迭香醬汁、爐烤蔬菜、薯條

Grilled U.S. rib eye steak, rosemary sauce, baked vegetable, French fries

NT\$1,780

自助沙拉吧含咖啡或茶

Salad buffet including coffee or tea

NT\$880

所有價格皆以新台幣計算，另需外加百分之十服務費。  
顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。晚間九時後，恕不提供自帶酒水服務。

All prices are in NT dollars 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. Bringing bottles from outside of the restaurant is not available after 9:00PM.

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泰式打拋豬肉  
九層塔、辣椒、魚露、荷包蛋、生菜  
Pad Krapow Moo  
stir-fried minced pork, basil, red chili, fish sauce, fried egg, lettuce  
NT\$1,180

爐烤去骨雞腿肉、紅酒醬汁、菌菇、馬鈴薯、四季豆、櫻桃番茄  
Roasted boneless chicken thigh  
red wine sauce, mushroom, potato, green bean, cherry tomato  
NT\$1,380

香煎帶皮鮭魚菲力、尼斯蔬菜、檸檬奶油醬汁  
Pan fried salmon fillet, Niçoise vegetable, lemon butter sauce  
NT\$1,580

碳烤美國紐約客牛排、百里香醬汁、青花菜、番茄、馬鈴薯、洋蔥  
Grilled U.S. beef New York steak, thyme sauce, broccoli, tomato, potato, onion  
NT\$1,780

自助沙拉吧含咖啡或茶  
Salad buffet including coffee or tea  
NT\$880

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