

LIGHT MENU

Available from Tuesday to Friday

蒜香辣味義大利麵, 什錦海鮮, 白酒, 溫燉番茄	NT\$ 860
Spaghetti, garlic, chili, assorted seafood, white wine, tomato compote	
爐烤香蒜辣味去骨雞腿, 黑胡椒, 新鮮香料、馬鈴薯、烘製番茄、檸檬	900
Roasted boneless chicken thigh "Diavola" style, black pepper, herb, potato, semi dried tomato, lemon	
墨魚風味燉飯, 海大蝦, 節瓜, 研磨烏魚子, 烘製櫻桃番茄	900
Squid ink risotto, jumbo prawn, zucchini, grated mullet roe, semi dried cherry tomato	
米蘭式精燉澳洲犢牛膝, 香芹鮮橙皮碎, 番紅花燉飯	1,080
Ossobuco alla Milanese, braised Australian veal shank, gremolata, saffron risotto	
香煎石斑魚, 檸檬奶油醬汁, 馬鈴薯蓉, 田園鮮蔬	1,180
Pan fried grouper fillet, lemon butter sauce, mashed potato, garden vegetable	
切片炙烤美國安格斯牛菲力, 百里香醬汁, 暖西西里馬鈴薯沙拉	1,420
Grilled U.S. Angus beef tenderloin "Tagliata", thyme jus, warm Sicilian potato salad	
以上餐點隨附 水耕蔬菜沙拉或今日湯品(選一), 現煮咖啡或茶	
All above menu courses are served with mixed salad or daily soup, coffee or tea	

SET MENU

任選一道開胃菜, 湯, 主菜 甜點或水果

Your choice of one appetizer, soup, main course, dessert or fruit

APPETIZER

油封章魚, 西芹, 馬鈴薯, 烘製櫻桃番茄, 橄欖, 檸檬
Octopus confit, celery, potato, semi dried cherry tomato, olive, lemon
或/or

義式麵包沙拉, 燻雞肉, 番茄, 小黃瓜, 洋蔥, 羅勒
Panzanella, Italian bread salad, smoked chicken, tomato, cucumber, onion, basil

DAILY SOUP or MINESTRONE

今日特製湯品 或 義式蔬菜湯
Daily soup or Minestrone

MAIN COURSE

扁平麵, 龍蝦, 淡辣味番茄醬汁, 青花菜, 溫燉番茄
Linguini pasta, lobster, light spicy tomato sauce, broccoli, tomato compote
NT\$ 1,380

炙煎美國菲力牛片, 松露醬汁, 蘑菇燉飯
Seared U.S. beef tenderloin slice, truffle jus, mushroom risotto
NT\$ 1,580

爐烤蒜味海大蝦, 田園鮮蔬, 檸檬
Baked garlic marinated jumbo prawn, garden vegetable, lemon
NT\$ 1,680

DESSERT or FRUIT

巧克力榛果塔, 香草冰淇淋
Chocolate hazelnut tart, vanilla ice cream
或/or

時令新鮮水果
Seasonal fresh fruit

香濃咖啡或茶
Coffee or Tea

以上所有價格均以新台幣計價幣並另需加 10%服務費
All above prices are in NT dollars and subject to a 10% service charge