

TOSCANA母親節午間菜單

- Selection of Antipasti and Salad from the Buffet
自助式冷開胃菜及沙拉吧

- Egg Selection 蛋類選項

Egg Benedict / Crab / Chervil / Grilled Vegetables

班迺迪克蛋 / 蟹肉 / 山蘿蔔葉 / 烤蔬菜

Or或

Scrambled Egg / Truffle / Spring Onion / Grilled Vegetables

嫩炒蛋 / 松露 / 青蔥 / 烤蔬菜

- Seafood Chowder Soup 海鮮巧達濃湯

- Main courses 主菜

Homemade Tagliolini / Clams / Seasonal Vegetables / Pancetta

手工細麵 / 蛤蠣 / 季節蔬菜 / 義式培根

NT\$1,650

Harbor Fish / Sweet Potatoes / Green Pea Purée / Tartar Sauce

海港鮮魚 / 地瓜 / 青豆泥 / 塔塔醬

NT\$1,750

Australian Blacklip Abalone Risotto

澳洲黑唇鮑魚燉飯

NT\$2,630

Australian Wagyu Beef Cheek / Seasonal Vegetables

澳洲和牛牛頰肉 / 季節蔬菜

NT\$2,550

U.S. Prime Rib Eye Steak 12 o.z.

美國頂級肋眼牛排12盎司

NT\$3,238

“Classic” Dry-aged U.S. Prime Rib Eye Roll Steak 10 o.z.

“經典”乾式熟成頂級美國肋眼心牛排10盎司

NT\$3,638

Homemade Tagliolini with Australian Lobster

澳洲水姑娘龍蝦手工細板麵

NT\$4,300

Roasted Australian Lobster

爐烤澳洲水姑娘龍蝦

NT\$4,300

“Sharing” (For 2 persons)

雙人分享餐(二人份)

U.S. Prime T-Bone Steak 24 o.z.

美國頂級丁骨牛排24盎司

NT\$5,500

“Classic” Dry-aged U.S. Prime Bone-in Rib Eye 24 o.z.

“經典”乾式熟成頂級美國帶骨肋眼牛排24盎司

NT\$6,300

Selection of Fresh Fruits and Desserts from the Buffet

各式自助甜點吧

Freshly Brewed Coffee or Tea

現煮咖啡或紅茶

H A P P Y

MOTHER'S
DAY

豬肉原料原產地：義大利

All above prices are subjected 10% service charge

以上價格均需另加一成服務費

TOSCANA母親節晚間菜單

- Selection of Antipasti and Salad from the Buffet
自助式冷開胃菜及沙拉吧
- Seafood Chowder Soup
海鮮巧達濃湯
- Paccheri with Shrimps and Olives Pesto
橄欖青醬鮮蝦水管麵
- Main courses 主菜

Homemade Tagliolini / Clams / Seasonal Vegetables / Pancetta
手工細麵 / 蛤蜊 / 季節蔬菜 / 義式培根 NT\$1,650

Harbor Fish / Sweet Potatoes / Green Pea Purée / Tartar Sauce
海港鮮魚 / 地瓜 / 青豆泥 / 塔塔醬 NT\$1,750

Australian Blacklip Abalone Risotto
澳洲黑唇鮑魚燉飯 NT\$2,630

Australian Wagyu Beef Cheek / Seasonal Vegetables
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日本料理 **小馬**
KOUMA

當令前菜
Seasonal Appetizer

刺身3品
3 Kinds of Sashimi

鮮蝦真丈椀物
Shrimp shinjo

壽司三貫
3 Kinds of Sushi

黑鮪魚下巴炭火燒
Grilled Toro Cheek

北海道干貝揚物
Deep-fried Hokkaido Scallop Tempura

野生蛤蜊味噌湯
Miso Soup with Clams

甘物
Desserts

NT\$4,500
(per person)

需加一成服務費

The prices are subject to 10% service charge

餐點內容或與圖示有所不同。以當日新鮮食材為主

The meals are all served with fresh ingredients of the day

H A P P Y

MOTHER'S
DAY



怡園迎賓前菜集

四色烏魚子 / 花雕醉鮑魚 / 沙薑鹽焗雞 / 松露蜆頭

Combination of Selected Appetizers

Mullet Roe, Poached Abalone in Haw-Diao Wine,
Drunken Chicken with Ginger Sauce, Jellyfish with Truffle

金牌佛跳牆

Double-boiled Chicken Soup with Sea Cucumber,
Fish Maws and Dried Scallops

閩式剝椒鮮龍蝦

Taiwanese Style Poached Spicy Lobster

慢燉和牛腮佐牛肝草醬

Braised Beef Cheek with Porcini Sauce

油浸脆皮龍虎斑

Deep-fried Grouper

紅藜麥海鮮炒飯

Fried Rice with Seafood and Quinoa

寰宇四季三美點

季節水果 / 芝麻球 / 有機白玉燉桃膠

Seasonal Fresh Fruits and Desserts

NT \$2,200 / per person

需加一成服務費

The prices are subject to 10% service charge

H A P P Y

MOTHER'S
DAY

牛肉原料原產地：澳洲