

2024謝師宴專案 Graduation Party

自助餐每位NT\$1,350+10% (週日至週四)

Buffet Menu (Sun. - Thur.)



Appetizer

燻鴨胸甜菜根沙拉
Smoked duck breast and beetroot salad

雞肉蔬菜麵沙拉
Chicken pasta salad with avocado, tomato and basil

鷹嘴豆鮪魚洋蔥黃瓜烤番茄沙拉
Chickpeas "Cicer arietinum" and tuna salad, fresh onion, cucumber and roasted tomato

綜合壽司捲
Assorted sushi rolls

Salad station

綜合鮮蔬凱薩沙拉
Mixed vegetable Caesar salad

Soup

東昇南瓜鮮奶油湯與香脆麵包丁
Pumpkin cream soup and crispy croutons

精選綜合麵包籃佐奶油
Selection of fresh baked bread rolls and butter

Live Station

爐烤蜂蜜帶皮火腿佐烤蔬菜及肉桂鳳梨醬汁
Roasted honey glazed gammon ham with roasted vegetable, cinnamon and pineapple gravy

Main Dishes

夏威夷鳳梨火腿佛卡夏披薩
Hawaiian pineapple ham focaccia pizza

酥炸起司藍帶豬排附塔塔醬
Deep fried cheese cordon bleu pork chop with tartar sauce

台式蜂蜜番茄糖醋魚
Taiwanese honey tomato sweet and sour fish

松露鮮菇蛋炒飯 (素)
Truffle mushroom egg fried rice (V)

義大利香料烤綜合蔬菜 (素)
Grilled mixed vegetables with Italian spices (V)

焗烤義大利番茄牛肉醬莫札瑞拉起司千層麵
Baked mozzarella lasagna with tomato Bolognese

Fried Dishes Station

酥炸薯條佐黃瓜塔塔醬
Crispy French fries with cucumber tartar sauce

酥炸麥克雞塊
Fried chicken nuggets

炸洋蔥圈
Fried onion rings

Dessert

櫻桃酥波羅塔
Apple crumble

香草奶酪
Vanilla panna cotta

紅豆布朗尼
Red bean brownies

紐約起司蛋糕
New York cheese cake

波士頓蛋糕
Boston cake

楚佛蛋糕
Truffle cake

紅柚慕斯
Grapefruit mousse cake

熱帶季節綜合水果盤
Assortment of fresh tropical seasonal fruit

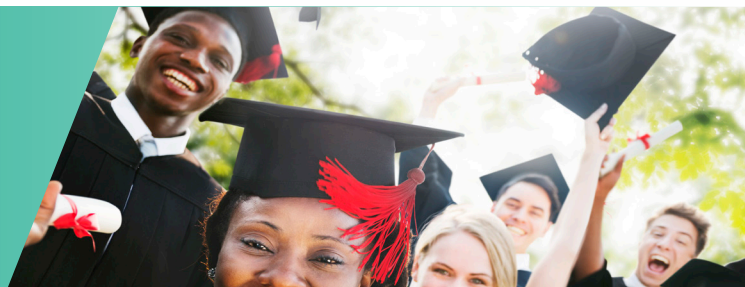
Sauce and Compote

香草醬 / 莓果醬 / 芒果醬
Vanilla sauce / Berries compote / Mango compote

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自助餐每位NT\$1,550+10% (週五至週六)

Buffet Menu (Fri. - Sat.)



Appetizer

火腿洋芋沙拉

Ham and potato salad

燻鴨胸甜菜根沙拉

Smoked duck breast and beetroot salad

雞肉蔬菜麵沙拉

Chicken pasta salad with avocado, tomato and basil

鷹嘴豆鮪魚洋蔥黃瓜烤番茄沙拉

Chickpeas "Cicer arietinum" and tuna salad, fresh onion, cucumber and roasted tomato

綜合壽司捲

Assorted sushi rolls

Salad station

綜合鮮蔬凱薩沙拉

Mixed vegetable Caesar salad

Soup

英式海鮮巧達湯與香脆麵包丁

Chowder seafood cream soup and crispy croutons

精選綜合麵包籃佐奶油

Selection of fresh baked bread rolls and butter

Live Station

爐烤蜂蜜帶皮火腿佐烤蔬菜及肉桂鳳梨醬汁

Roasted honey glazed gammon ham with roasted vegetable, cinnamon and pineapple gravy

Main Dishes

燻鮭魚蔬菜佛卡夏披薩

Smoked salmon vegetables focaccia pizza

酥炸起司藍帶豬排附塔塔醬

Deep fried cheese cordon bleu pork chop with tartar sauce

台式蜂蜜番茄糖醋魚

Taiwanese honey tomato sweet and sour fish

松露鮮菇蛋炒飯 (素)

Truffle mushroom egg fried rice (V)

義大利香料烤綜合蔬菜 (素)

Grilled mixed vegetables with Italian spices (V)

焗烤義大利番茄牛肉醬莫札瑞拉起司千層麵

Baked mozzarella lasagna with tomato Bolognese

Fried Dishes Station

酥炸薯條佐黃瓜塔塔醬

Crispy French fries with cucumber tartar sauce

酥炸麥克雞塊

Fried chicken nuggets

炸洋蔥圈

Fried onion rings

Dessert

櫻桃酥波羅塔

Apple crumble

香草奶酪

Vanilla panna cotta

紅豆布朗尼

Red bean brownies

紐約起司蛋糕

New York cheese cake

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Grapefruit mousse cake

熱帶季節綜合水果盤

Assortment of fresh tropical seasonal fruit

Sauce and Compote

香草醬 / 莓果醬 / 芒果醬

Vanilla sauce / Berries compote / Mango compote