春日花漾下午茶

Spring Floral Afternoon Tea



WINE

氣泡酒一杯 A glass of sparkling wine

SCONES

原味與杏桃薰衣草司康 Plain and apricot lavender scone

凝脂奶油/杏桃果醬 Clotted cream/apricot jam

SAVORIES

櫻花鮮蝦蔬菜春捲 Fresh shrimp and vegetable sakura spring rolls

野薑花番茄起司凍 Mozzarella cheese wrapped with wild ginger flower and tomato jelly

薰衣草鮪魚沙拉三明治 Marinated lavender tuna and cucumber sandwich

醃漬鮭魚檸檬菊花塔 Raw salmon tartar tart with lemon chrysanthemum chutney

香堇花蜂蜜帕瑪火腿番茄布里歐 Parma ham, tomato and viola flower on toasted brioche

每位 NT\$1,580+10% per person

供應時間:週六Sat. - 週日Sun. Served from 2:00pm - 5:00pm

➡若無特別註明,本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

SWEETS

- 玫瑰香草慕斯 Rose vanilla mousse cake
- 葡萄檸檬帕洛瓦 Mint lemon pavlova
- - i 薰衣草巧克力塔 Lavender chocolate tart
- │ 茉莉花茶慕斯球 Jasmine tea mousse ball
- i 桂花紅豆凍 Osmanthus red bean jelly

季節新鮮水果 Seasonal fresh fruit plate









● 含堅果類 Contains nuts

含牛奶 Dairy



主廚精選 Chef's Selection



▲ 鱘魚魚子醬 4,280

Beluga caviar (30 gr)

佐傳統配料、小薄餅、吐司、酸奶油、蛋碎、蔥、酸豆 Served with traditional condiments, blinis, toast, sour cream, chopped eggs, chives, shallot and capers

↑ 碳烤龍蝦魚子醬 1,980

Grilled lobster and caviar

煙燻碳烤開邊波士頓龍蝦、龍蝦荷蘭醬、鱘魚魚子醬(5公克)佐碳烤義式麵包 Grilled half Boston lobster in Josper oven, lobster hollandaise, Beluga caviar (5 gr) served with grilled Italian bread

↑ 漬鮭魚拼盤 480

Cured salmon platter

燻鮭魚佐鄉村圓麵包、酸奶油、蛋碎、蔥、酸豆 Smoked salmon served with country boule bread, sour cream, chopped eggs, chives, shallot and capers

▲ 1 起司拼盤 480

Cheese platter

熟成起司、羊奶起司、塔雷吉歐起司佐薄餅蜂蜜、堅果 Lagrein, pecorino, taleggio cheese served with lavash, honey and nuts

一隻 Whole lobster 1,980
Poached live Boston lobster 半隻 Half lobster 1,280

佐融化奶油、蛤蠣高湯、馬可波羅沙拉 Served with melted butter, clam broth and 'Marco Polo' salad

供應時間:週六Sat. - 週日Sun. Served from 3:00pm - 5:00pm

🐧 內含堅果類 Contains nuts 🧴 含牛奶 Dairy

以上價格均為新台幣並需外加一成服務費 prices are quoted in NT dollars and subject to 10% service charge