

冬季松露搭配黑松露醬汁及溫泉蛋

TARTUFO E UOVA

63°C Sous Vide Egg with Black Winter Truffles and Truffle Coulis

NT$680 (340 Points)

澄清鴨湯搭配冬季松露與香檳茸

TARTUFO E BRODO

Duck Consommé with Black Winter Truffle and Shampignon Mushrooms

NT$680 (340 Points)

阿爾巴手工細麵搭配冬季松露

TARTUFO E TAJARIN

Hand-Cut Piedmontese Tajarin Pasta with Black Winter Truffle

NT$1,080 (540 Points)

美國菲力搭配甘藍菜黑松露醬汁

TARTUFO E FILETTO

U.S. Prime Fillet with Kale, Black Winter Truffle and Truffle Jus

NT$1,680 (840 Points)

加購黑松露每克NT$280
Additional Black Truffle is available for NT$280 per gram.
以上菜單可加價每克NT$480升級為時令白松露；數量有限，依季節供應
Upgrade to Seasonal White Truffle for an additional NT$480 per gram.
Available seasonally and in limited quantities.

此活動菜單恕不適用任何優惠或折扣
This menu is not eligible for any discounts or promotional offers.

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

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。
Please advise our staff if you have any food allergies or special dietary requirements in advance.

牛奶 Dairy

香格里拉會點數兌換 Shangri-La Circle Points Redemption