



奢華饗宴住房專案菜單

法式優雅套餐

自製爐烤蜂蜜蒜香麵包附切達起司醬
Kiln Baking Honry Garlic Bread

奶油松露蘑菇湯
Cream Of Mushrooms Soup w/ Truffle Paste

炙烤明太子帆立貝・白玉蘿蔔・松露雞汁
Pan-Fried Scallop w/ Steamed Turnip & Truffle Chicken Jus

帕爾瑪火腿・半熟蛋・炸布里起司
芝麻葉沙拉・巴沙米哥油醋
Arugula Salad Scallop w/ Prosciutto, Soft Eggs & Fried Brie Cheese,
Server w/ Balsamic Vinaigrette

<主餐四選一>

炭烤・本島產現流石斑魚・搭酥炸軟殼蟹・奶油香草醬汁
Grilled Garoupa Fish & Deep Crab w/ Parsley Cream Sauce

佐餐酒：Chardonnay 白葡萄酒 (一杯)

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香草煎・厚切美國特選肋眼牛排・季節蔬菜・松露波特酒醬
Pan-Fried U.S Choice Rib Eye Steak & Saute of Season Vegetable w/ Truffle & Port Wine Sauce

佐餐酒: Merlot紅葡萄酒 (一杯)

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燒烤香料・戰斧豬排・酸甜野漿果醬汁
Kiln Baking Pork Chop Steak w/ Wild Berry Sauce

佐餐酒: Merlot紅葡萄酒 (一杯)

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爐烤唐辛子・蜂蜜柚子醬半雞
Roasted Half Spicy Chicken w/ Honey & Pomelo Sauce
佐餐酒: Chardonnay白葡萄酒 (一杯)

特選甜點(法式布丁+水果盤)
Dessert of the Day

咖啡或茶
Coffee or Tea

・ 本套餐為平日週一至周四供應 | 遇週五至週日、連續假日入住升等 SEMI BUFFET
・ 為了提供您更好的品質，餐廳保有調整菜單的權利