

# CANADIAN FESTIVAL MENU 加拿大美食節主廚套餐

## SALAD 沙拉

Cedar Plank Salmon | Baby Watercress | Smoked Mushrooms | Shaved Radish  
| Apple Crisp | Rosemary Maple Vinaigrette | Salami  
雪松木板爐烤加拿大鮭魚佐楓糖油醋

## SOUP 湯

Duck Confit in duck broth | Fingerling Potatoes | Root Vegetables  
Wild Rice Soba | Juniper Oil  
煙燻鴨肉湯搭功夫鴨腿肉與野米蕎麥麵

## APPETIZER 開胃菜

Quebec Foie Gras | White Bean Puree | Puffed Corn |  
Pickled Strawberries | Walnut and Cranberry Bannock crisp  
香煎加拿大鴨肝搭白豆泥與核桃蔓越梅麵包脆片

## MAIN 主菜二選一

Your choice of : Cocoa & espresso crusted Rib-eye & Short Rib (Canadian Beef)  
咖啡可可脆皮肋眼與無骨牛小排(加拿大牛肉)(另加價NT\$500可再享半隻加拿大龍蝦)

or 或

Canadian Lobster 加拿大龍蝦

Served with: Squash and Ricotta Gnocchi | Charred Green Beans  
| Bone Marrow Béarnaise | Young Beet Greens  
搭瑞可達乳酪南瓜麵疙瘩與碳烤四季豆佐牛骨髓貝亞恩醬汁

## DESSERT 甜點

“Eastern Influence”

Mixed berry and Rosemary Wojapi Compote  
| Almond and Sesame Seed Praline | Mascarpone Mousse  
芝麻杏仁脆餅搭迷迭香野莓醬與馬斯卡碰慕司

NT\$1,980+10% / 每位 per person

# CANADIAN FESTIVAL LUNCH MENU 加拿大美食節主廚商業午餐

Broil Salmon and Smoked Salmon Salad with Rosemary Maple Vinaigrette

炙燒加拿大鮭魚搭燻鮭與鮭魚卵沙拉佐楓糖油醋

Duck Confit in duck broth | Fingerling Potatoes | Juniper Oil

煙燻鴨肉湯搭功夫鴨腿肉

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Canadian Rib eye with Creamy Wild Rice Quinoa Risotto

加拿大肋眼牛排搭奶油藜麥野米燉飯

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Coffee or Tea

咖啡 或 茶

NT\$780+10% / 每位 per person

• 僅供平日中午適用，假日與例假日恕不適用。 • 不適用於包廂與任一活動優惠

# WEEKDAYS LUNCH MENU 商業午間套餐

## Caesar Salad

經典脆培根凱撒沙拉

## Daily Soup

卡拉拉精選例湯

## Sauté Rosemary Mushroom and Dijon Mustard

迷迭香炒芥菜子洋菇

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## Grilled Beef Steak(4oz) & Risotto with Poached Egg

炭烤牛排(4oz)紅酒燉飯搭60度水波蛋

Or

## Pan-Fried Sous-Vide Salmon With Honey Mustard Sauce

香煎低溫烹調鮭魚佐蜂蜜芥末醬汁

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## Coffee or Tea

咖啡 或 茶

NT\$680+10% / 每位 per person

• 僅供平日中午適用，假日與例假日恕不適用。 • 不適用於包廂與任一活動優惠

# WEEKDAYS LUNCH MENU 商業午間套餐

## Smoked Salmon And Quinoa Salad

冷燻鮭魚藜麥沙拉

## Daily Soup

卡拉拉精選例湯

## Broil Scallop and Caviar with Creamy Spinach Sauce

炙燒魚子干貝佐菠菜奶油醬汁

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## Roasted Crisp Half Chicken with Maple Syrup and

脆皮楓糖半雞佐法式芥末子醬汁

Or

## Grilled USDA Prime Rib Eye 6oz with Truffle Sauce

炭烤美國prime肋眼(6oz)佐松露奶油醬汁

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## Tiramisu

提拉米蘇

## Coffee or Tea

咖啡 或 茶

NT\$880+10% / 每位 per person

• 僅供平日中午適用，假日與例假日恕不適用。 • 不適用於包廂與任一活動優惠

# ALL DAY MENU 全日套餐

## Seafood Salad

威尼斯海鮮沙拉佐檸檬油醋

## Onion Soup

法式洋蔥濃湯

## Crispy Arancini With Marinara Sauce

酥炸西西里起司燉飯球

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## Roasted Spring Chicken With Black Truffle Sauce

法式爐烤春雞佐黑松露醬汁

Or

## Duck Confit With Lemon Orange Sauce

功夫油封鴨腿佐香檸柳橙醬汁

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## Tiramisu

提拉米蘇

## Coffee or Tea

咖啡 或 茶

NT\$ 1,080+10% / 每位 per person

## ALL DAY MENU 全日套餐

### Smoked Salmon And Quinoa Salad

煙燻鮭魚搭藜麥與有機菜苗沙拉

### Minestrone Soup With Beef

義式番茄牛肉燉湯

### Au Gratin Cheese Mushroom

焗烤奶油起司洋菇

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### Grilled Mix Seafood Platter (Giant Tiger Prawn Salmon King Crab Cuttlefish)

義式碳烤海鮮拼盤 (海虎大蝦 鮭魚 帝王蟹腳 生食干貝 透抽)

Or

### Sous-Vide 36h Short Rib And Marrow With Black Garlic Gravy Sauce 6oz

低溫烹調36小時牛小排搭骨髓佐黑蒜牛骨肉汁

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### Strawerry Melaleuca Crisp With Vanilla ice cream

草莓千層酥派佐香草冰淇淋

### Coffee or Tea

咖啡 或 茶

NT\$ 1,380+10% / 每位 per person

## A LA CARTE 單點

### CANADIAN SPECIAL ITEM 加拿大限定品項

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Cedar Plank Salmon | Baby Watercress | Smoked Mushrooms | Shaved Radis  
| Apple Crisp | Rosemary Maple Vinaigrette | Salami

雪松木板爐烤加拿大鮭魚佐楓糖油醋

NT\$360

Duck Confit in duck broth | Fingerling Potatoes | Root Vegetables  
Wild Rice Soba | Juniper Oil

煙燻鴨肉清湯搭功夫鴨腿肉與野米蕎麥麵

NT\$280

Quebec Foie Gras | White Bean Puree | Puffed Corn | Pickled Strawberries  
| Walnut and Cranberry Bannock crisp

香煎加拿大鴨肝搭白豆泥與核桃蔓越梅麵包脆片

NT\$260

### Main 主菜二選一

Your choice of : Cocoa & espresso crusted Rib-eye & Short Rib (Canadian Beef)

咖啡可可脆皮肋眼與無骨牛小排(加拿大牛肉)(另加價NT\$500可再享半隻加拿大龍蝦)

or 或

Canadian Lobster

加拿大龍蝦

Served with: Squash and Ricotta Gnocchi | Charred Green Beans  
| Bone Marrow Béarnaise | Young Beet Greens

搭瑞可達乳酪南瓜麵疙瘩與碳烤四季豆佐牛骨髓貝亞恩醬汁

NT\$1,180

### Dessert 甜點

Mixed berry and Rosemary Wojapi Compote  
| Almond and Sesame Seed Praline | Mascarpone Mousse

芝麻杏仁脆餅搭迷迭香野莓醬與馬斯卡碰慕司

NT\$250

• All prices are subject to a 10% service charge. • 以上價格須另收10%服務費

## A LA CARTE 單點

### SOUP 湯品 (附麵包)

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Sicilian Seafood Soup 西西里島魚夫海鮮湯 NT\$260

Cream of Pumpkin Soup with Broil Scallop 奶油南瓜濃湯搭炙燒干貝 NT\$240

Cream of French Onion Soup 法式奶油洋蔥濃湯 NT\$200

### APPETIZER 經典開胃菜

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Antipasti (Cold Cut Selection Cheese Crispy Brioche Carta Di Musica) NT\$380

義式小點綜合拼盤 (什錦燻肉/綜合乳酪/醃漬小點/布里歐脆片/薩丁尼亞薄餅)

Calamari A La Romana 義式酥炸花枝圈 NT\$240

Sauté Rosemary Mushroom And Brussels Sprouts 迷迭香炒洋菇與孢子甘藍 NT\$280

French Fries 帶皮脆薯 NT\$220

Fried Onion Rings 現炸新鮮洋蔥圈 NT\$200

Italian Grilled Seasonal Vegetable with Balsamic Sauce NT\$240

義式碳烤食蔬佐巴薩明哥醋

Pan-Fried Duck Liver with Mixed Berry Sauce 香煎鴨肝佐綜合莓果 NT\$200

Deep Fried Scampi with Cocktail Sauce 酥炸烤克鮮蝦 NT\$240

• All prices are subject to a 10% service charge. • 以上價格須另收10%服務費



## A LA CARTE 單點

### SALAD 沙拉

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Warm Salad Served Grilled Seasonal Vegetable with Fruit Vinegar Sauce

炭烤季節時蔬沙拉佐溫熱果醋醬汁

**NT\$340**

Cold Smoked Quinoa Salad with Brandy Cherry

冷燻鮭魚藜麥沙拉佐白蘭地櫻桃

**NT\$360**

Classic Caesar Salad

主廚經典凱撒沙拉

**NT\$320**

Broil Salmon and Shaved Green Apple Salad with Champagne Vinaigrette

炙燒鮭魚青蘋果香檳醋沙拉

**NT\$380**

### Pizza 比薩

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Margherita 瑪格莉特 **NT\$360**

Classic Hawaii 經典夏威夷 **NT\$360**

Smoked Salmon 地中海煙燻鮭魚 **NT\$380**

Seafood Club 什錦海鮮 **NT\$460**

Parma Ham and Rocket 帕瑪火腿芝麻葉 **NT\$420**

Italian Salami 義大利風味臘腸 **NT\$420**

Pesto Smoked Chicken 青醬燻雞 **NT\$420**

• All prices are subject to a 10% service charge. • 以上價格須另收10%服務費

## A LA CARTE 單點

### PASTA , RISOTTO 義大利麵/燉飯

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#### Cream of Pumpkin and Mascarpone Risotto

南瓜馬斯卡碰燉飯

**NT\$360**

#### Genoa Seafood Risotto

熱那亞風味海鮮燉飯

**NT\$460**

#### Spicy Beef Risotto with Poached Egg

辣味牛肉燉飯搭水波蛋

**NT\$440**

#### Spaghetti with King Prawn and Basil Tomato Sauce

蕃茄蘿勒海大蝦義大利麵

**NT\$480**

#### Spaghetti with Catania Seafood Sauce

卡塔尼亞海鮮義大利麵

**NT\$460**

## A LA CARTE 單點

### MAIN 肉類/海鮮

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#### Roasted Spring Chicken

爐烤法式春雞

**NT\$780**

#### Roasted Crisp Half Chicken with Maple Syrup

脆皮楓糖半雞

**NT\$560**

#### Grilled Seafood Platter

炭烤綜合海鮮拼盤

**NT\$1,180**

#### Confit Duck Leg

法式油封鴨腿

**NT\$780**

#### 6oz Sous-Vide 36 hrs U.S Short Rib 6oz

36小時舒肥美國牛小排

**NT\$1,180**

#### Norway Salmon with Scallop

挪威鮭魚搭生食干貝

**NT\$880**

# A LA CARTE 單點

## DESSERT 甜點

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### Classic Tiramisu

經典義式提拉米蘇

NT\$200

### Sacher Cake

沙哈巧克力蛋糕

NT\$240

### Strawberry Melaleuca Crisp

草莓千層酥派

NT\$260

### Lamington

經典萊明頓

NT\$280