母親節 日式個人套餐 Moon Mother's Day Japanese Cuisine Set Menu

先附 Appetizer

山芋細麵海中寶 Yam Noodles with Mullet Roe 😭 🖉 🜣

蒸物 Steamed

鱈場蟹魚子茶碗蒸 Steamed Egg with King Crab and Salmon Roe ♦ ♦ ♦ ♦

造身 Sashimi

季節旬魚刺身 Seasonal Sashimi 😭 🖉 🜣

* 熟食選擇: * No Sashimi: Deep-Fried Scallop and Tofu with

干貝胡麻豆腐揚土佐汁 Sesame Sauce 😭 🖉 🖒

燒物 Grilled

櫛瓜筊白筍明太子起司燒 Grilled Water Bamboo and Mentaiko with Cheese □ ▷ ◇

小品 Deli

蝦夷鮑上湯時蔬 Ezo Abalonein in Broth with Vegetable ₩ Ø ₱

強餚(二選一) Main Course (Select One)

旬魚時蔬葛條蒜味蒸 Steamed Seasonal Fish and Kuzukiri NT\$ 1,680

Noodles with Garlic 🖉 🖒

美國安格斯黑牛有馬 American Angus Black Beef with NT\$ 1,880

山椒燒 Japanese Pepper Sauce 🖉 🎤

湯品 Soup

帆立貝柱海鮮湯 Seafood Soup with Scallop 😭

精緻甜點 / 四季鮮果 Dessert & Seasonal Fruits

以上價格須另加收10%服務費

若您有特殊飲食習慣或對某些食物過敏的情況,請事先告知服務人員

若您有自帶酒水的需求,本飯店將酌收白酒、紅酒及香檳類每瓶NT\$ 500,烈酒類每瓶NT\$ 1,000之酒水服務費

All Prices are Subject to 10% Service Charge

If you have an allergy, please inform your server and our chefs will be happy to accommodate your needs Wine/Champagne Corkage is NT\$ 500 per bottle. Liquor Corkage is NT\$ 1,000 per bottle

Ø 数質 Gluten | ② 大豆 Soy | ② 貝類 Shellfish | ② 花生 Peanuts | □ 牛奶 Milk | □ 魚類 Fish | ○ 雞蛋 Eggs |

芝麻 Sesame | ❤️ 甲殼類 Crustacean | ❤️ 堅果 Nuts | ② 芒果 Mango

母親節 日式兒童套餐 Moon Mother's Day Japanese Cuisine Set Menu for Children

小品 Deli

蟹味茶碗蒸 Steamed Egg with Crab Meat ¥ Ø ▷ ▷

燒物 Grilled

星鰈魚西京味噌燒 Miso Yaki Flounder 🛭 🖒

揚物 Deep-Fried

海鮮天婦羅 Seafood Tempura 😭 🖉 🖉 🖒

食事 Rice

龍蝦沙拉飯糰 Lobster Salad Rice Ball ❤ ⊘ 🐧

湯品 Soup

蛤蠣味噌汁 Clam Soup ❤ ∅

精緻甜點 / 四季鮮果 Dessert & Seasonal Fruits

NT\$ 880 套/set

以上價格須另加收10%服務費

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母親節 日式五人套餐 Moon Mother's Day Japanese Cuisine Set Menu for Five

先附 Appetizer

煙燻鴨腿小農野菜柚香 沙拉 漬物三品 旬味刺身 Moked Duck Leg Salad, Pickles, Seasonal Sashimi

向附 Deli

干貝胡麻豆腐揚土佐汁 Dee

Deep-Fried Scallop and Tofu with Sesame Sauce ₩ Ø ▷

蒸物 Steamed

蒜香奶油團圓蝦 Wild Shrimp with Creamy Garlic △ ⇔ ⇔ ❤

醋飲 Vinegar Drink

紫蘇醋飲 Perilla Vinegar Drink

食事 Rice

燒鮭魚親子壽司 Seared Salmon and Salmon Roe Sushi 🖉 🜣

燒物 Grilled

櫛瓜筊白筍明太子起司燒 Grilled Water Bamboo and Mentaiko with Cheese □ ⇔ ⊗

強餚 Main Course

美國安格斯黑牛有馬 山椒燒 American Angus Black Beef with Japanese Pepper Sauce @ #

* 不吃牛:西班牙伊比利松阪豬有馬山椒燒

* No Beef: Iberian Pork Jowl with Japanese Pepper Sauce @ #

湯品 Soup

時令鮮魚味噌汁 Seasonal Fish Miso Soup 🖉 🖒

精緻甜點 / 四季鮮果 Dessert & Seasonal Fruits

NT\$ 8,800 套/set

以上價格須另加收10%服務費

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零 芝麻 Sesame | ❤️ 甲殼類 Crustacean | ❤️ 堅果 Nuts | ♂ 芒果 Mango

母親節 日本A5黑樺和牛龍蝦套餐 Moon Wagu Beef and Lobster Set Menu

前菜 Appetizer

海膽魚子蒸蛋 Steamed Egg with Sea Urchin & Salmon Roe 🛭 🗢 🗞

湯品搭配風味麵包 Soup with Bread

日式龍蝦味噌湯 Lobster Miso Soup 🗓 🎤 🌣

沙拉 Salad

四季鮮蔬和風海鮮沙拉 Seasonal Seafood Salad in Japanese Dressing 😭 🖉 😵

海鮮 Seafood

嫩煎野生時令鮮魚 Pan-Fried Seasonal Fish ❤️ 冷

北海道大干貝襯澎湖 Pan-Fried Hokkaido Scallop and Loofah with Seaweed 🦦 🖉

海藻絲瓜

副主餐 Middle Course

香煎大西洋岩龍蝦 Pan-Fried Red Rock Lobster 😭 🖋

主餐 Main Course

日本A5黑驊和牛 Pan-Fried A5 Kuroge-Wagyu Beef

食事 Rice

和牛黃金炒飯 Special Wagyu Beef Fried Rice 🖉

精緻甜點 / 四季鮮果 / Dessert & Fruits & Drink ❷↑◎

手調飲品

個人套餐 Personal Set Meal NT\$ 2,880 套/set 雙人套餐 Set Meal for 2 NT\$ 4,880 套/set

以上價格須另加收10%服務費

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