朔月午間套餐 Moon Lunch Set Menu

前菜(三選一)	Appetizer (Select One)		
沙丁魚小農沙拉	Sardine Salad in Japanese Dressing 🗠 🖉	# *	
奶油起司豆腐燻鮭魚	Smoked Salmon with Cream Cheese Tofu) <u>A</u>
山芋水雲醋	Yam with Mozuku Vinegar 🗠 🖉		
溫物(二選一)	Warm Dish (Select One)		
鰻魚茶碗蒸	Steamed Egg with Eel 🖒 🖒 🥒		
道明寺櫻蒸初筍	Steamed Sakura Mochi with Bamboo Shoo	ots 🗢 🤅	<i>9</i>
主菜(擇一)	Main Course (Select One)		
烤挪威鯖魚	Grilled Norway Mackerel ⊳	NT\$	580
海鮮天婦羅(蝦/牡蠣/旬魚)	Deep-Fried Seafood Tempura ⊳ 🥒 😭	NT\$	680
鹽烤青甘魚下巴	Grilled Yellowtail Collar Jaw ⊳	NT\$	880
巧盛生魚片	Assorted Seasonal Sashimi ⋈ 🖉 🗳 😭	NT\$	880
特選海鮮壽司丼	Moon Seafood Chirashi ⊳ 🖉 😭	NT\$	980
蔥鹽牛舌丼(紐澳牛)	Pan-Fried Ox Tongue Chirashi @ * (NZ./Aus. Beef)	NT\$	980
美國安格斯黑牛紅酒 陶板燒	Braised U.S. S.R.F Beef Chuck Short Rib with Red Wine Sauce @ 🤝 //	NT\$	1,080
握壽司(八貫)	8 Pieces of Assorted Nigiri 🖒 🖉 😭 🔝	NT\$	1,080
吸物(三選一)	Soup (Select One)		
時蔬昆布清湯	Seasonal Vegetable Soup in Japanese Sty	rle 🖈 🏻	<u>Ó</u>
鮮魚味噌湯	Seasonal Fish Miso Soup 🖒 🖉		
海鮮清湯	Seafood Soup in Japanese Style 😭		
手作甜品	Chef's Special Dessert		
季節果物	Fresh Fruit		

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

愛 麩質 Gluten | ② 大豆 Soy | ② 貝類 Shellfish | ② 花生 Peanuts | □ 牛奶 Milk | △ 魚類 Fish | ○ 雞蛋 Eggs | ⑤ 芝麻 Sesame | ❤️ 甲殼類 Crustacean | ❤️ 堅果 Nuts | ② 芒果 Mango