PARIS 1930 de Hideki Takayama

# MERRY Christmas

*12.24 – 1.1*

主廚歡迎小點
Amuse Bouche

季節蔬果千層
Seasonal Vegetables with Sushi Rice

帝王蟹 萊姆魚子醬 帕蒙蒂耶
King Crab, Caviar Lime, Parmentier

鮑魚 燉飯 乾蔥
Abalone, Risotto, Shallot

龍蝦 燉蛋 蝦清湯
Lobster, Flan, Shrimp Consommé

日本和牛
Japanese Wagyu Beef

草莓 蛋白 檸檬馬鞭草
Strawberry, Meringue, Lemon Verbena

法芙娜巧克力千層
Valrhona Chocolate Mille-Feuille

精緻小點
Petit Fours

咖啡或茶
Coffee or Tea

*NT$7,800+10% for Per Person*
以上價格需加一成服務費
*The Above Prices is Subject to 10% Service Charge*

五星飯店唯一正統高端精緻法式餐宴
Aesthetic and unique French fine dining in a five star hotel of Taiwan