



聖誕茗茶套餐

12 December – 15 January

STARTER

Soup of the day
每日精選主廚湯品

MAIN COURSE

US beef tenderloin Rossini served with seared foie gras and an Alishan Imperial infused truffle sauce, accompanied by molten Mont d'Or potato cake and winter vegetable ragout
羅西尼菲力牛排佐香煎鴨肝與皇家阿里山茶香松露醬汁, 搭配法國金山起士薯餅及冬季時蔬。

- or -

Glazed Norwegian salmon infused with Midnight Hour Tea, accompanied by sautéed kale, celeriac velouté and perilla oil, served with fragrant clams rice pilaf and salmon roe
午夜時光之茶炙烤挪威鮭魚佐羽衣甘藍, 搭配絲絨西芹根與紫蘇油, 附蛤蜊風味香料飯與鮭魚卵。

PÂTISSERIE

Classic vanilla parfait topped with a refreshing orange sorbet and a Lemon Bush Tea infused tuile, accompanied by citrus fruits and served with a mandarin sauce
法式香草帕菲佐香橙雪酪與檸檬木紅茶脆片, 搭配新鮮柑橘水果及香料柑橘冷湯。

Chocolate black forest log cake
紳士伯爵佐巧克力黑森林聖誕木柴蛋糕

- or -

Blueberry cheesecake yule log
乘風高翔佐藍莓乳酪聖誕木柴蛋糕

- or -

HOT TEA

ENGLISH BREAKFAST TEA 英式早餐茶

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with morning toast and marmalade.

這款經典碎葉黑茶原先是為了搭配英式早餐而創造, 茶湯濃郁, 口感純厚卻有隱隱花香飄逸, 適於早餐時搭配烤麵包與果醬一起享用。

- or -

ICED TEA

SILVER MOON TEA 銀月綠茶

A TWG Tea blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.

精選綠茶搭配香草及莓果, 像盛裝的少女, 在舞會中如蝶翩翩, 自然不矯情卻展露迷人的柔美。特別的茶品, 賦予特別的時刻。

FULL SET MENU \$1,750
(未含10%服務費)

