

Holiday sharing menu

NTD 3500 per person (food only)

### WELCOME

#### 餐前小點

Hand carved iberico ham, carasau bread

現切伊比利火腿 薩丁尼亞薄餅

Aged parmigiano reggiano 24 month

24 個月熟成帕瑪森起司

### THE TABLE

#### FREDDO

##### 冷盤

House made marinated atlantic salmon, orange, fennel, ikura

醃漬大西洋鮭魚 柳橙 茴香 鮭魚卵

Piedmont style salad "rusa", boston lobster, asparagus

皮耶蒙特地方沙拉 波士頓龍蝦 蘆筍

Poached iberico pork tenderloin, "tonnata" sauce

水煮伊比利豬肉薄片 鮪魚醬

#### CALDO

##### 前菜

Codfish brandade, polenta, salsa verde

鱈魚蓉搭玉米糕 綠莎莎醬

Baked tomino cheese, pancetta and black truffle

嫩煎培根裹起司 黑松露

Caramelized onion with parmigiano sabayon

焦糖洋蔥佐沙巴雍起司醬

#### RISOTTO

##### 燉飯

#### RISOTTO ALLO CHAMPAGNE

Chef show champagne risotto served in whole parmigiano reggiano wheel 24 month

主廚特製義大利香檳燉飯 (24 個月熟成帕馬森起司)

#### MAIN COURSE

##### 主菜

#### BISTECCA ALLA FIORENTINA

Grilled prime beef porterhouse steak

炙烤老饕級牛排

the warehouse

the table

PRIVATE DINING

And

與

(Pick one)

三選一

**ROSTICCIANA**

Oven roasted berkshire natural pork ribs

爐烤盤克夏豬肋排

**AGNELLO**

Pistacchio crusted merino lamb rack

開心果裹烤紐西蘭羔羊排

**PESCE PATATE, PORRI E OLIVE**

Wild daily fish from suao harbor, leek, potato, white wine

白酒韭蔥馬鈴薯清蒸蘇澳每日鮮魚

**SIDE DISH**

配菜

Roasted garlic confit

Baked potatoes, rosemary

Sauteed mushroom, pancetta and chives

烤蒜頭 迷迭香馬鈴薯

清炒蘑菇 培根 韭蔥

甜點

**PREDESSERT**

Limoncello slush, shiso flower

檸檬甜酒雪酪 紫蘇花

**DESSERT**

Varlhona chocolate dark chocolate fondue

Moka coffe, Cantucci

法國法芙娜巧克力鍋

摩卡咖啡搭手工餅乾

All Price Include 5% Vat and Subject To 10% Service Charge