

**the warehouse**

**the table**

PRIVATE DINING

Individual serving menu for catering

Starting from 2500 +10% (service charge) food only

Menu sample

**CHEF CANAPÉS**

主廚餐前小點

**ANTIPASTI**

前菜

Duck liver toast, caramelized hazelnut

鴨肝醬麵包佐焦糖榛果

Burrata cheese, green tomato chutney, pine nuts

水牛普洛拉起司 綠蕃茄醬 杜松子

Wild yilan abalone, quinoa, apple, mushroom, salted caramel

宜蘭鮑魚與藜麥 蘋果 蘑菇 鹹焦糖

**RISOTTO**

燉飯

Homemade cherry duck “cappelletti”, potato foam

櫻桃鴨義大利餃搭馬鈴薯醬

**MAIN COURSE**

主菜

Seared US beef short ribs, baby spinach, cherry mustard

嫩煎美國牛小排 菠菜 櫻桃醬

**DESSERT**

甜點

Varlhona dark chocolate mousse, peanuts and pop corn

頂級法芙娜熔岩黑巧克力慕斯 花生糖 爆米花

Please contact us for more customized service

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

Cocktail reception menu

Sample of canapé NTD 150 each

### SAVOURY

#### 鹹食

Smoked salmon "mimosa", oscietra caviar

煙燻鮭魚佐魚子醬

Pork loin, tuna sauce "bottoncino"

水煮豬里肌薄片與鮪魚醬

Crab and ikura tartelet

蟹肉塔搭鮭魚卵

Mozzarella, avocado, tomato

水牛馬茲瑞拉起司 酪梨 蕃茄

Truffle chicken sponge cake

松露海綿蛋糕搭雞肉

Beef pastrami, pumpernickel, aged balsamico

牛肉薄片搭粗燕麥麵包與陳年巴薩米克醋

### SWEET

#### 甜點

Puffed rice, lychee, white chocolate

米餅與荔枝奶酪白巧克力

Dark chocolate 70% flan, gold

法芙娜 70%黑巧克力塔 金箔

Vanilla, blueberry mille-feuille

香草藍莓千層派

Chocolate fudge, raspberry

巧克力蛋糕與覆盆子

Lemon strawberry tart

檸檬醬草莓塔

Panna cotta, salted caramel

鹹焦糖醬

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