

C'elet
115

À LA CARTE 單點

all day 全天

SOUP 湯

Scallops 扇貝 350
daikon cream soup 白玉蘿蔔濃湯

Mushroom 蘑菇 350
cream soup, fresh black truffles 濃湯、新鮮黑松露

ENTRÉE 前菜

Matsu Mussels 馬祖淡菜 500
sundried tomatoes, mushrooms 風乾番茄、蘑菇

Angel Red Shrimp 天使紅蝦 500
Grand Marnier butter, stracciatella, honey tangerine, pan-fried pumpkin
奶油橙酒、絲綢乳酪、茂谷柑、烤南瓜

Squid 烏魚子 420
mullet roe, broccolini, bell pepper confit, ginger vinaigrette
青花筍沙拉、油封水果甜椒、薑油醋

Chicken Drumstick 雞腿 450
salad, poached egg, black sesame oil, maple syrup
沙拉、溫泉蛋、黑麻油、楓糖

Halloumi Cheese 哈嚕米起司 450
salad, pan-fried pumpkins, yuzu vinaigrette 沙拉、烤南瓜、柚子油醋

PASTA 義麵

Beef 牛肉 520
bolognese 波隆那番茄肉醬

Seafood 海鮮 680
aglio e olio 蒜香、橄欖油

MAIN COURSE 主菜

Confit de Canard 鴨腿 700
caramel tangerine, garlic 油封、蒜味焦糖柑橘醬

Pork 豬排 700
grilled, French-style, lemon butter sauce 法式煎烤、檸檬奶油醬

Seawater Fish 海魚 780
wasabi foam, tomato basil gelée 山葵泡泡、番茄羅勒澄清凍

American Short Rib 美國牛小排 1100
120g/4oz, roasted, yuzu pepper sauce 煎烤、柚子胡椒醬汁

DESSERT 甜點

Crepe 可麗餅 250
caramel sea salt 焦糖海鹽

Feuilletée 酥 250
caramel apple 焦糖蘋果

Fondant au Chocolate 熔岩巧克力蛋糕 300
vanilla ice cream, raspberry dressing 香草冰淇淋、覆盆子醬汁

Strawberry Cheesecake 草莓生乳酪 350
candied kumquat, earl grey syrup 糖漬金桔、伯爵糖漿

Chiffon 戚風 350
strawberry chocolate 草莓巧克力

SNACKS 小食

14:00 開始

Pork Jowl & Ears 豬頰耳朵 420
gingered, quinoa arugula salad 薑味、藜麥芝麻葉沙拉

Chicken Wings 雞翅 350, 4 wings / 600, 8 wings
roasted 香料烤

Seafood 綜合海鮮 600
deep-fried, saffron garlic mayonnaise, tomato pineapple salsa
酥炸、佐番紅花蒜味美乃滋、番茄鳳梨莎莎

Sandwich 三明治 600
an assortment platter 精選拼盤

Bread Basket 歐式麵包籃 450
Sicilian olive oil & fruit spreads 西西里橄欖油、果醬

SET MENUS 套餐

lunch 午間

(4-course)

NT1200

Squid 烏魚子

mullet roe, broccolini, bell pepper confit, ginger vinaigrette
青花筍沙拉、油封水果甜椒、薑油醋

Or

Scallops 扇貝

daikon cream soup 白玉蘿蔔濃湯

Beef 牛肉義麵

bolognese 波隆那番茄肉醬

Pork 豬排

grilled, French-style, lemon butter sauce 法式煎烤、檸檬奶油醬

Crepe 可麗餅

caramel sea salt 焦糖海鹽

Coffee or tea

咖啡或茶

afternoon tea 下午茶

(per 2-persons 雙人)

NT1380

Afternoon Tea highlights

下午茶精選

brings you a daily selection of three savouries and two sweets set
下午茶套餐為您提供

鹹點 - 3個

甜點 - 2個

(每日搭配不同)

coffee or tea for two

2杯咖啡或茶

+\$250 for a glass of white or red wine 單杯白或紅葡萄酒另+\$250

+\$400 for a glass of champagne 單杯香檳另+\$400

+\$700 for two glasses of champagne 兩杯香檳另+\$700

dinner 晚間

(2 -course)

NT900

Seafood 海鮮義麵
aglio e olio 蒜香、橄欖油

Confit de Canard 鴨腿
caramel tangerine, garlic 油封、蒜味焦糖柑橘醬

Crepe 可麗餅
caramel sea salt 焦糖海鹽

Coffee or tea
咖啡或茶

+\$250 for a glass of white or red wine 單杯白或紅葡萄酒另+\$250
+\$400 for a glass of champagne 單杯香檳另+\$400

dinner 晚間

(4-course)

NT1800

Canapés 開胃小點

Pork Jowl & Ears 豬頰耳朵
gingered, quinoa arugula salad 薑味、藜麥芝麻葉沙拉

A Weekly Special 每週精選主食

Pork 豬排
grilled, French-style, lemon butter sauce 法式煎烤、檸檬奶油醬

Or

American Short Rib 美國牛小排
120g/4oz, roasted, yuzu pepper sauce 煎烤、柚子胡椒醬汁

Feuilletée 酥
caramel apple 焦糖蘋果

Coffee or tea
咖啡或茶

+\$250 for a glass of white or red wine 單杯白或紅葡萄酒另+\$250
+\$400 for a glass of champagne 單杯香檳另+\$400

dinner 晚間

(5-course)

NT2000

Canapés 開胃小點

Pork Jowl & Ears 豬頰耳朵

gingered, quinoa arugula salad 薑味、藜麥芝麻葉沙拉

Seawater Fish 海魚

wasabi foam, tomato basil gelée 山葵泡泡、番茄蘿勒澄清凍

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American Short Rib 美國牛小排

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Feuilletée 酥

caramel apple 焦糖蘋果

Coffee or tea

咖啡或茶

+\$250 for a glass of white or red wine 單杯白或紅葡萄酒另+\$250

+\$400 for a glass of champagne 單杯香檳另+\$400

minimum spent for dining-in is \$350 per person.

service charge is additional 10%.

店內1人最低消費是\$350 / 服務費10%另計