

# GRILL 牛排館

## 熟成之秋 - 晚

Autumn Set Menu - Dinner

4人分享餐  
(Serve For Four)

ROBIN'S 沙拉吧  
ROBIN'S Salad Bar

秋季菌菇湯佐煎鴨肝  
Puree of Autumn Mushroom Soup  
with Pan-fried Foie Gras

爐烤熟成鵝胸佐當季甜菜  
Roast Aging Goose Breast with Beetroots  
芥末籽 / 醋醃紫洋蔥 / 烤甜菜根 / 黑蒜醬汁  
Mustard Seed / Pickled Onion /  
Beetroots / Aged Garlic Sauce

青檸鵝絲溫沙拉  
Shredded Goose / Onion / Lemon

主餐  
Main Course

油封鵝腿 / 季節時蔬 / 鵝油馬鈴薯  
Confit Goose Thigh / Seasonal Vegetables / Potato

繽紛甜點吧、自助式季節水果及哈根達斯冰淇淋  
Handcrafted French Pastries, Seasonal Fruits and  
Häagen-Dazs Ice Cream Bar

咖啡或茶  
Coffee or Tea

NT\$5,880



建議於三天前預訂

自備酒水收費方式：葡萄酒類每瓶NT\$500 / 烈酒類每瓶NT\$1,000

以上價目另需附加10%服務費

Advance Booking Required

Corkage of NT\$500 per bottle of wine or NT\$1,000 per bottle of spirit is applicable

Prices are subject to a 10% service charge