



L'origine
BY _____
la credenza

Lunch Express

手工麵包
Homemade Bread

義式生牛肉 或 內陸蔬菜
Vitello Tonnato or Inland Greens

每日例湯
Daily Soup

乳酪培根麵 或 哇沙比燉飯
Carbonara or Wasabi Risotto

季節水果 或 義式手工冰淇淋
Seasonal Fruits or Homemade Gelato

咖啡 或 茶
Coffee or Tea

餐後小點
Petit Four

NT:780

搭配精選酒款 2 杯
With Matching Wine 2 Glasses

NT:1200

以上價格須加收 10% 服務費 All prices are subject to a 10% service charge

Gourmet Menu

手工麵包
Homemade Bread

溫鮭魚
Warm Salmon Fillet

煙燻馬鈴薯濃湯
Smoked Potato Soup

哇沙比燉飯
Wasabi Risotto

低溫羊腿 或 輕煎旗魚
Lamb Leg or Sword Fish

蘋果塔 或 傳統蛋糕
Apple Crumble or Baba

咖啡 或 茶
Coffee or Tea

餐後小點
Petit four

NT:1480

搭配精選酒款 2 杯
With Matching Wine 2 Glasses

NT:1930

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Tasting Menu

手工麵包
Homemade Bread

開胃小品
Amuse bouche

老奶奶兔肉
Slow Cooked Rabbit

溫泉蛋
Onsen Egg

明蝦澄清湯
Prawn Stock

哇沙比燉飯
Wasabi Risotto

輕煎旗魚
Sword Fish

雞肝菲力
U.S Prime Beef Tenderloin with Chicken Liver

巧克力慕斯 或 傳統蛋糕
Chocolate Mousse or Baba

咖啡 或 茶
Coffee or Tea

餐後小點
Petit four

NT:2480

搭配精選酒款 3 杯
With Matching Wine 3 Glasses

NT:3150

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前菜 \ Starter

內陸蔬菜, 自製起司, 南投有機栽種
Inland Greens, Ricotta Cheese, Nan-Tou 280

新鮮水牛乳起司, 羅勒魚子醬, 綜合蔬菜
Burrata Cheese, Pesto Caviar, Mixed Greens 300

溫泉蛋, 起司醬, 松露魚子醬, 野菇
Onsen Egg, Cheese Fondue, Truffle Caviar, Mushrooms 230

義式生牛肉, 和牛薄片, 鮪魚
Vitello Tonnato, Wagyu Beef, Tuna 360

低溫鮭魚, 煙燻蛋黃醬, 味噌 / 芝麻
Warm Salmon Fillet, Smoked Mayonnaise,
Miso/Sesame 330

老奶奶兔肉, 自製燉蔬菜,
特級初榨橄欖油
Slow Cooked Rabbit, Vegetables Giardiniera,
Extra Virgin Olive Oil 420

湯品 \ Soup

煙燻馬鈴薯濃湯, 火腩, 蜂蜜薄鹽醬油,
咖啡粉
Smoked Potato Soup, Roasted Pork Belly,
Honey & Soy Sauce, Coffee Powder 220

明蝦澄清湯, 雞肉, 筍白筍, 薑 / 香草
Prawn Stock, Chicken, Bamboo, Ginger/Vanilla 280

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義大利麵, 燉飯 \ Pasta

紅甜椒燉飯, 鯷魚醬, 羅勒醬
Red Pepper Risotto, Anchovy Sauce, Parsley Sauce 320

哇沙比燉飯, 鮪魚, 火腿
Wasabi Risotto, Tuna, Ham 420

乳酪蛋黃麵, 小水管麵, 胡蘿菠豬
Carbonara, Fusillata, Sauteed Pork 380

番茄素麵, 圓管麵, 圓茄, 有機豆包
Tomato Vegan Pasta, Bucatini, Eggplant, Beancurd 350

鮮蝦手工麵, 寬麵, 蝦高湯
Prawns Pasta, Tagliatelle, Bisque 680

義大利牛肉餃, 新鮮黑松露,
皮盟區榛果油
Beef Agnolotti, Black Truffle, Hazelnut Oil 580

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主食 \ Main Course

低溫羊腿, 娃娃菜, 八角, 紅蘿蔔
Lamb Leg, Baby Cabbage, Star Anise, Carrot 680

牛小排, 熟成起司, 綜合蔬菜
Beef Short Ribs, Grana Padano, Mixed Salad 880

美國牛菲力, 燒烤, 桂丁雞肝, 菠菜
U.S Prime Beef Tenderloin, Grilled, Chicken Liver
Spinach 1380

美國牛肋眼, 小牛醬汁, 馬鈴薯泥
U.S Prime Ribeye, Veal Jus, Mashed Potato 1280

雞肉雙重奏, 桂丁雞, 甜玉米醬
Chicken, Local Chicken, Sweet Corn Sauce 680

伊比利豬, 蜜柚, 青龍
Iberico Shoulder, Yuzu, Green Pepper 780

輕煎旗魚, 香料麵包脆片, 蘑菇
Sword Fish, Herb Crust, Mushrooms 620

爐烤鮮魚, 船釣鮮魚, 比薩麵糰, 魚高湯
Pizza Fish, line caught fish, Homemade Dough
Fish Consomme 1280

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比薩 \ Pizza

瑪格麗特, 馬茲瑞拉起士, 羅勒葉, 番茄
Margherita, Mozzarella, Basil, Tomato 280

瑪莉娜娜, 大蒜, 奧勒岡
Marianna, Garlic, Oregano 280

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甜點 \ Dessert

季節水果, 本地
Seasonal Fruits, Local 200

手工義式冰淇淋, 自製酥條, 新鮮水果,
巧克力醬
Home Made Gelato, Puff Pastry, Seasonal Fruit
Chocolate Sauce 260

巧克力慕斯, 法芙娜, 香草冰淇淋
Chocolate Mousse, Valrhona Dulcey, Vanilla Ice Cream 350

蘋果千層, 青蘋果, 綜合莓果
Apple Crumble, Green Apple, Berries 280

傳統蛋糕, 檸檬香甜酒, 香緹奶油,
薄荷冰沙
Baba, Lemoncello, Chantilly, Mint Sorbet 320

提拉米蘇, 濃縮咖啡, 輕乳酪, 拇指餅乾
Tiramisu, Espresso, Mascarpone, Lady Finger 260

綜合起司盤, 義大利, 綜合堅果
Cheese Plater, Italian, Mixed Nuts 450

