

### **Amuse Bouche**

Daily Seafood Tartar with Herb Chantilly 香緹海味塔塔

#### Seafood

Algae Jelly "Seafood on Arrival" 大船入港石花藻愛玉

# Aged

Dry-aged Seasonal Catch with Dill Oil 熟成旬魚蒔蘿佛手瓜

### Grill

Char-grilled Eel on Pearl Barley & Oat Compote 麥角薏仁炭烤白鰻

## Vegetable

Daily Veg with Toasted Seaweed & Black Truffle 松露練火野菜時蔬

## **Chef Specials**

Yilan Cupid's Arrow 宜蘭一串心

### Surf

Baked Clam Rice over Scallop & Loofa Squash Sauce 扇貝絲瓜蛤蜊釜飯

### Turf

Roasted Koji & Miso Aged Pork Belly 鹽麴味噌熟成豬五花

### **Archis**

Signature Spicy Bottarga Farfalle 辣味烏魚子蝴蝶麵

### Gelato

Pink Guava Gelato 宜蘭紅心芭樂吉拉朵