

午餐MENU | LUNCH

LUNCH MENU

1 SET PER PERSON

麵包與手工奶油 | BREAD & HOME MADE BUTTER

炙燒紐西蘭國王鮭

墨西哥辣椒泥, 番紅花檸檬醬, 鮭魚卵

或 OR

北海道生食干貝佐生蠔

柑橘, 西瓜, 豆薯莎莎

ORA KING SALMON TATAKI

Jalapeño Sauce, Saffron Lemon Coulis, Ikura

**HOKKAIDO SCALLOP &
OYSTER CEVICHE (+\$100)**

Citrus, Watermelon & Jicama Salsa

香料杜卡波士頓鮭魚醬沙拉

水耕奶油波士頓萵苣, 鱒魚卵, 鮭魚醬

或 OR

西班牙伊比利豬里肌薄片

桃園大溪無花果, 水菜芝麻葉沙拉,

小黃瓜茴香醬汁

DUKA BIBB SALAD & TUNA SAUCE

Hydroponic Bibb Lettuce, Trout Roe, Tuna Sauce

SPAIN IBERICO TENDERLOIN

Taoyuan Fig, Mizuna Arugula Salad,

Cucumber Fennel Sauce

手工自製雞肉丸

台東芋頭冬瓜, 野菜, 日式鰹魚上湯

或 OR

烏骨雞白龍王玉米湯

雪豆, 培根粉, 玉米脆餅

HANDMADE CHICKEN MEAT BALL

Taitung Taro Melon, Edible Wild Vegetable, Bonito Soup

**TAIWAN FRUIT CORN SOUP
WITH SILKY FOWL**

Snow Pea, Bacon Powder, Crispy Taco Sliced

季節精選亞洲麵食或米食

**DAILY ASIA FLAVOR PASTA
or RISOTTO (+\$100)**

CÉ LA VI 精選主餐 | LUNCH MAIN COURSE OPTIONS

CÉ LA VI 精選甜點 | CHOICE OF CÉ LA VI DESSERTS

咖啡或茶 | COFFEE OR TEA

加收10%服務費10% | service charge will be added to your bill
礦泉水/氣泡水(無限供應) | \$100/人 Mineral and Sparkling Water \$100/Person

LUNCH MAIN COURSE OPTIONS

CÉ LA VI 市場新鮮精選主菜
\$1300

或 OR

香煎石硿魚襯香茅乳化泡泡
燉彩椒番茄, 堅果辣味醬
\$1300

或 OR

雲南油封香料石斑魚
辣味脆米片, 紅綠辣椒絲, 薄口醬汁
\$1480

或 OR

炭烤馬告胡椒帶骨伊比利豬戰斧
芝麻葉泥, 洛神酸菜, 馬告麵包香料碎
\$1880

或 OR

香煎美國極黑和牛老饕 4OZ
阿里山蜜處理咖啡肉汁,
水田芥, 宜蘭蔥雪Q餅
\$2580

或 OR

脆米片緬因波士頓龍蝦
燴彩椒, 中式臘腸, 炒野菜
\$2880

或 OR

燉頂級台塑帶骨紅燒牛小排(2人份)
蒜苗, 青江菜, 紹興紅燒醬汁
\$4180

CÉ LA VI TAIPEI DAILY MAIN COURSE

PAN-FRIED TUSKFISH – LEMON GRASS EMULSION

Bell Pepper And Tomato Stewed – Romesco Sauce

YUNNAN CONFIT SPICY GROUPE

Crispy Chili Rice Cracker, Chili Sliced, Light Soya Sauce

**GRILLED MAKAO PEPPER
IBERICO TAMAHAWK**

Arugula Puree, Pickle Roselle Red Cabbage,
Makao Bread Crumbs

SEARED US SRF WAGYU TOP CAP 4OZ

Taiwanese Coffee Jus, Watercress Salad, Spring Onion
Marshmallow

**RICE FLAKE CRUSTED WHOLE
BOSTON LOBSTER**

Bell Pepper Fricassee, Chinese Sausage,
Sauté Wild Vegetables

**BRAISED US SHORT RIB WITH
SOYA SAUCE (FOR 2)**

Leek, Bok Choy, Shaoxing Soya Spices Sauce

晚餐MENU | DINNER

DINNER MENU

NTD 2300 | 1 SET PER PERSON

北海道生食干貝佐生蠔
柑橘, 西瓜, 豆薯莎莎

HOKKAIDO SCALLOP & OYSTER CEVICHE
Citrus, Watermelon & Jicama Salsa

香料杜卡
波士頓鮭魚醬沙拉
水耕奶油波士頓萵苣, 鱒魚卵, 鮭魚醬

**DUKA BIBB SALAD
AND TUNA SAUCE**
Hydroponic Bibb Lettuce, Trout Roe, Tuna Sauce

手工自製雞肉丸
台東芋頭冬瓜, 山茼蒿, 日式鰹魚上湯

HOMEMADE CHICKEN MEAT BALL
Taitung Taro Melon, Wild Coronaria, Bonito Soup

炭烤台式BBQ地中海章魚
台灣風味BBQ, 薄荷優格醬, 醋漬翼豆

**GRILLED BBQ
MEDITERRANEAN OCTOPUS**
Taiwan flavor BBQ, Mint Yogurt Dip,
Marinated Winged Bean

低溫慢燉滷水鵝肝及榛果
扁豆, 奶油, 蜂蜜

**SOY POACHED FOIE GRAS,
HAZELNUTS & MOUNTAIN PEAR**
Lentils, Brown Butter, Honey

季節精選亞洲麵食或米食

**DAILY ASIA FLAVOR PASTA
or RISOTTO (+\$100)**

香煎石硿魚襯香茅乳化泡泡
燉彩椒番茄, 堅果辣味醬

**PAN-FRIED TUSKFISH –
LEMON GRASS EMULSION**
Bell Pepper And Tomato Stewed – Romesco Sauce

或 OR

雲南油封香料石斑魚
辣味脆米片, 紅綠辣椒絲, 薄口醬汁

YUNNAN CONFIT SPICY GROUPE
Crispy Chili Rice Cracker, Chili Sliced,
Light Soya Sauce

或 OR

伊比利豬老饕佐中式BBQ醬汁
奶油燉白菜, 三星蔥油, 辣根醬汁

IBERICO PORK PLUMA – CHINESE BBQ GLAZE
Braised Cabbage & Green Onion – Ginger Dressing

或 OR

安格斯橫膈膜牛肉
炭烤三星蔥, 泰式醬汁

**GRILLED WESTHOLME BEEF
HANGER STEAK**
Grilled Scallion Dressing, Roasted Chili Jam

或 OR

主餐加價選擇

MAIN COURSE UP-CHARGE OPTIONS

CÉ LA VI 精選甜點

CHOICE OF CÉ LA VI DESSERTS

咖啡或茶

COFFEE OR TEA

加收10%服務費10% | service charge will be added to your bill
礦泉水/氣泡水(無限供應) | \$100/人 Mineral and Sparkling Water \$100/Person

DINNER MENU

NTD 2800 | 1 SET PER PERSON

香橙堅果醋漬鱈場蟹鱈場蟹
榛果油, 壽司醋

**KING CRAB AND CITRUS FRUITS WITH
HAZELNUT OIL & SUSHI VINEGAR**

King Crab, Hazelnut Oil, Sushi Vinegar

春泥凉拌富山灣螢烏賊
橘醋凍, 秋葵粉, 自製胡麻, 燕菁

**TOYAMA BAY FIREFLY SQUID WITH
CHINESE FLAVOR NOSTOC COMMUNE**

Ponzu Jelly, Okra Powder,
Homemade Sesame Sauce, Radish

古坑蜂蜜燻雞湯
古坑蜂巢, 煙燻新鮮雞胸, 高山水梨

**SMOKED CHICKEN SOUP WITH
GUKENG HONEYCOMB**

Gukeng Honeycomb, Smoked Chicken Breast,
Mountain Pear

炭烤澎湖午仔魚一夜干
金筆仔, 甘蔗, 海藻鹽膚木

**ROASTED PENGHU ISLAND FOURFINGER
THREADFIN FISH**

Burdock, Sugar Cane, Chinensis Sumac Seaweed

基隆野生紅條魚旨煮
義大利夏季黑松露, 滷蘿蔔片, 金箔

**BRASIED KEELUNG RED GROUPER WITH
JINHUA HAM TRUFFLE SAUCE**

Italian Truffle, Braised Daikon, Gold Foil

季節精選亞洲麵食或米食

**DAILY ASIA FLAVOR PASTA
or RISOTTO (+\$100)**

糖醋美國紅櫻豚腹肉
蝦醬椰絲, 糖果干蔥, 貝比蘿蔔

**SEARED US SAKURA PORK BELLY
WITH CHINESE SPICES**

Belacan Shredded Coconut, Candy Shallot, Baby Carrot

或 OR

香酥脆鱗馬頭魚
大根櫛瓜絲, 糖漬柴魚, 越南蛋醬

PAN-FRIED CRISPY SCALE TILEFISH

Daikon Zucchini, Sugaring Bonito, Vietnam Egg Sauce

或 OR

炭烤美國特級
肋眼心牛排 4 OZ
印尼風味醬, 烤羽衣甘藍, 印尼風味肉汁

**GRILLED US PRIME RIBEYE ROLL
STEAK 4 OZ**

Indonesia Flavor Sauce, Kale, Beef Jus

或 OR

爐烤彰化胭脂鴨胸
自製風乾鴨胸, 鴨肉汁, 焦化仙楂, 幸運草

**ROASTED CHANGHUA DRY-AGED
DUCK BREAST**

Homemade Dry-aged Duck Breast,
Caramel Shanzha, Duck Jus

或 OR

主餐加價選擇

MAIN COURSE UP-CHARGE OPTIONS

CÉ LA VI 精選甜點

CHOICE OF CÉ LA VI DESSERTS

咖啡或茶

COFFEE OR TEA

加收10%服務費10% | service charge will be added to your bill
礦泉水/氣泡水(無限供應) | \$100/人 Mineral and Sparkling Water \$100/Person

MAIN COURSE UP-CHARGE OPTIONS

炭烤馬告胡椒帶骨伊比利豬戰斧
芝麻葉泥, 洛神酸菜, 馬告麵包香料碎
+\$500

GRILLED MAKAO PEPPER IBERICO TAMAHAWK

Arugula Puree, Pickle Roselle Red Cabbage,
Makao Bread Crumbs

香煎美國極黑和牛老饕 4OZ
阿里山蜜處理咖啡肉汁,
水田芥, 宜蘭蔥雪Q餅
+\$800

SEARED US SRF WAGYU TOP CAP 4OZ

Taiwanese Coffee Jus, Watercress Salad, Spring Onion
Marshmallow

脆米片緬因波士頓龍蝦
燴彩椒, 中式臘腸, 炒野菜
+\$980

RICE FLAKE CRUSTED WHOLE BOSTON LOBSTER

Bell Pepper Fricassee, Chinese Sausage,
Sauté Wild Vegetables

嫩頂級台塑帶骨紅燒牛小排(2人份)
蒜苗, 青江菜, 紹興紅燒醬汁
+\$1300

BRAISED US SHORT RIB WITH SOYA SAUCE (FOR 2)

Leek, Bok Choy, Shaoxing Soya Spices Sauce

素食MENU | VEGAN

需三天前預訂 | Reserve Before 3 Days

VAGAN LUNCH MENU

\$1300 | 1 SET PER PERSON

手工麵包 | HOME MADE BREAD

蒟蒻芋搭柚子醋凍 | KONJAC WITH FRESH POMELO JELLY

豆薯番茄蔬菜濃湯 | JICAMA WITH TOMATOES AND
VEGETABLES SOUP

香酥百合子佐甘口醬油 | DEEP-FRIED LILY AND SOYA BEAN
BALL WITH LIGHT SOYA SAUCE

清炒義大利麵搭
炭烤季節孜然時蔬 | CUMIN PASTA WITH GRILLED
SEASONAL VEGETABLES

CÉ LA VI 台灣季節鮮果盤 | CÉ LA VI TAIWAN
SEASONAL FRUIT PLATTER

咖啡或茶 | COFFEE OR TEA

需三天前預訂 | Reserve Before 3 Days

加收10%服務費10% | service charge will be added to your bill
礦泉水/氣泡水(無限供應) | \$100/人 Mineral and Sparkling Water \$100/Person

VAGAN DINNER MENU

\$1800 | 1 SET PER PERSON

蒟蒻芋搭柚子醋凍 | KONJAC WITH FRESH POLMELO JELLY

奶油萵苣佐豆漿醬 | BIBB LETTUCE WITH SOYA BEAN SAUCE

豆薯番茄蔬菜濃湯 | JICAMA WITH TOMATOES AND VEGETABLES SOUP

手工涓豆腐燉牛肝菌野菇醬 | HOMEMADE TOFU WITH PORCINI AND WILD MUSHROOM SAUCE

香酥百合子佐甘口醬油 | DEEP-FRIED LILY AND SOYA BEAN BALL WITH LIGHT SOYA SAUCE

清炒義大利麵搭
炭烤季節孜然時蔬 | CUMIN PASTA WITH GRILLED SEASONAL VEGETABLES

CÉ LA VI 台灣季節鮮果盤 | CÉ LA VI TAIWAN SEASONAL FRUIT PLATTER

咖啡或茶 | COFFEE OR TEA

需三天前預訂 | Reserve Before 3 Days

加收10%服務費10% | service charge will be added to your bill
礦泉水/氣泡水(無限供應) | \$100/人 Mineral and Sparkling Water \$100/Person