

Lunch Menu

Chef Jacobo Astray

AMUSE BOUCHE

Olives Sphere

Gazpacho soup with mango

Iberico ham “Joselito” on tomato toast

STARTERS

Stracciatella cheese with raspberries pistachio and basil oil

Portobello mushrooms and grilled asparagus with parmesan cream

Pumpkin cream, shimeji, sous vide egg and Iberico ham “Joselito”

MAIN COURSE

Creamy rice with carabinero carpaccio, salmon roe and parsley oil

Catch of the day with green peas, almond cream, clams and mint jelly

Beef cheeks cannelloni, manchego cheese sauce and crispy migas

DESSERT

Pasion fruit sorbet, smoked strawberries and crumble

Cheese cake in a cup with mango and mint

coffee or tea and mignardise

NTD 1,600

Mineral water refill NTD 100 Per Person

The price is subject to 10% service charge