

# chihcaopu

/autumn

## 北寄貝

/hokkigai

金蓮花 nasturtiums\_杏仁奶醬 almond emulsion\_烏龍茶醋凍 oolong vinegar jelly\_九層塔油 basil oil

## 斑節蝦

/kuruma prawan

水梨 pear\_栗子泥 chestnut purée\_蝦夷蔥 chives\_鹹蛋黃 salted egg yolk\_柑橘醋 ponzu\_蜜李乾 plum

## 腐竹白果魚粥

/yuba porridge

陳皮魚高湯 fish broth\_酸筍絲 pickled bamboo\_菜脯 dried radish

## 大比目魚

/halibut

姬松茸酸魚醬 blaze mushroom fish sauce\_黑蒜頭 black garlic\_韭蔥 leek

## 燒烤鴨胸

/duck breast

羽衣甘藍 kale\_鴨醬汁 duck sauce\_黑芝麻泥 black sesame purée

## 巧克力甜湯

/chocolate soup

白玉湯圓 mochi\_酒釀 fermented rice\_黑櫻桃 black cherry\_棉花糖 cotton candy

## 季節漢方茶

/seasonal tea

餐酒搭配 3 杯 wine pairing 3 glasses NT\$800