

Cho Restaurant

秋法餐

Lunar New Year Menu

Prosperity Toss

Japanese Amberjack / Peanuts / Kumquat
青甘 / 花生 / 金桔

Vegetable Carpaccio

Eggplant Purée / Vegetables / Truffle Vinaigrette
茄泥 / 季節時蔬 / 松露油醋

Huître

Hiroshima Oyster / Smoked Caviar / Japanese Leek
廣島牡蠣 / 煙燻魚子醬 / 日本大蔥

Risotto

Abalone / Scallop / Sea Cucumber
鮑魚 / 干貝 / 海參

Langue de Boeuf

Beef Tongue / Tofu Skin / Spices Palette
牛舌 / 豆皮 / 繪彩香料

Nouilles Fines

Chicken Roulade / Lion's Mane Mushroom / Sesame Oil
雞腿捲 / 猴頭菇 / 麻油

Charcoal

Omega-Enriched Pork Jowl / Black Tiger Prawn
台灣農場晃晃 亞麻籽松阪豬 / 黑虎蝦

Japanese Wagyu Tenderloin / Black Tiger Prawn
日本和牛菲力 / 黑虎蝦

Dessert

Longan / Sticky Rice / Dassai
桂圓 / 糯米 / 獺祭

Drink

Coffee / Tea
咖啡 或 茶

如有任何食材過敏或飲食禁忌，敬請於訂位時主動告知。

Please Inform Us of Any Food Allergies or Dietary Restrictions When Making Your Reservation.

為維護用餐體驗及食品衛生安全，恕無法提供餐點外帶服務

To Maintain Your Dining Experience And Food Hygiene, Take-Out Service Is NOT Provided.

Cho Restaurant

秋法餐

Discovery Menu 探索菜單

Amuse Bouche	King Crab / Sudachi / Monaka 鱈場蟹 / 酢橘 / 最中餅 <i>Delamotte Brut NV, Champagne, France</i>	
Vegetable Carpaccio	Eggplant Purée / Vegetables / Truffle Vinaigrette 茄泥 / 季節時蔬 / 松露油醋	
Risotto	Shrimp Tempura / Mushroom Ragoût / Spinach & Kale 鮮蝦天婦羅 / 大洋菇 / 菠菜羽衣甘藍 <i>Cliff Lede Sauvignon Blanc, Napa Valley, USA, 2024</i>	
Charcoal	New Zealand Lamb Rack 紐西蘭小羔羊肋排	1,580
	Taiwan Omega-Enriched Pork Jowl 台灣農場晃晃 亞麻籽松阪豬	1,780
	Acqua Pazza 義式水煮魚	2,080
	Japanese Wagyu Tenderloin 日本和牛菲力 <i>Kooyong Ferrous Pinot Noir, Mornington Peninsula, Australia, 2021</i>	2,080
Dessert	Kamquat / Dassai / Fermented Glutinous Rice 金桔 / 獺祭 / 甜酒釀	
Drink	Coffee / Tea 咖啡 或 茶	

Wine Pairing	Wine Zero Pairing
3 Glasses 1,280	3 Glasses 880
4 Glasses 1,580	4 Glasses 1,080

如有任何食材過敏或飲食禁忌，敬請於訂位時主動告知。
Please Inform Us of Any Food Allergies or Dietary Restrictions When Making Your Reservation.
為維護用餐體驗及食品衛生安全，恕無法提供餐點外帶服務
To Maintain Your Dining Experience And Food Hygiene, Take-Out Service Is NOT Provided.

Cho Restaurant

秋法餐

Gourmet Menu 季節套餐

Amuse Bouche	King Crab / Sudachi / Monaka 鱈場蟹 / 酢橘 / 最中餅 <i>Delamotte Brut NV, Champagne, France</i>	
Vegetable Carpaccio	Eggplant Purée / Vegetables / Truffle Vinaigrette 茄泥 / 季節時蔬 / 松露油醋	
Huître	Hiroshima Oyster / Smoked Caviar / Japanese Leek 廣島牡蠣 / 煙燻魚子醬 / 日本大蔥	
Risotto	Shrimp Tempura / Mushroom Ragoût / Spinach & Kale 鮮蝦天婦羅 / 大洋菇 / 菠菜羽衣甘藍 <i>Cliff Lede Sauvignon Blanc, Napa Valley, USA, 2024</i>	
Langue de Boeuf	Beef Tongue / Tofu Skin / Spices Palette 牛舌 / 豆皮 / 繪彩香料 <i>獺祭 三割九分 Dassai 39 Junmai Daiginjo, Yamaguchi, Japan</i>	
Acqua Pazza	Seasonal Seafood / Tomato / Parsley 時令海鮮 / 番茄 / 巴西里	
Charcoal	New Zealand Lamb Rack 紐西蘭小羔羊肋排	2,680
	Taiwan Omega-Enriched Pork Jowl 台灣農場晃晃 亞麻籽松阪豬	2,880
	Japanese Wagyu Tenderloin 日本和牛菲力 <i>Kooyong Ferrous Pinot Noir, Mornington Peninsula, Australia, 2021</i>	3,080
Dessert	Kamquat / Dassai / Fermented Glutinous Rice 金桔 / 獺祭 / 甜酒釀	
Drink	Coffee / Tea 咖啡 或 茶	

Wine Pairing	Wine Zero Pairing
3 Glasses 1,280	3 Glasses 880
4 Glasses 1,580	4 Glasses 1,080

如有任何食材過敏或飲食禁忌，敬請於訂位時主動告知。
Please Inform Us of Any Food Allergies or Dietary Restrictions When Making Your Reservation.
為維護用餐體驗及食品衛生安全，恕無法提供餐點外帶服務
To Maintain Your Dining Experience And Food Hygiene, Take-Out Service Is NOT Provided.