

LUNCH 午餐

by Chef Pontus Lin, Taichung

From Taiwan — For Taiwan

IL LIMONE uses authentic Italian culinary techniques with the finest Taiwan local seasonal ingredients to create a unique "Mountain to Fork" Italian gourmet feast you can't miss.

來自台灣 — 獻給台灣

沐檸，用正統的義大利烹煮方式，加上在地當季的台灣食材，打造出獨具風味的義大利美食饗宴，不容錯過！

THE THREE - COURSE SEMI BUFFET		3 道
Italian Appetizer Buffet		自助義式開胃菜
Soup of the Day	1,088	每日精選湯品
The Grand Dessert Buffet		精緻甜點吧
THE FOUR - COURSE SEMI BUFFET		4 道
Italian Appetizer Buffet		自助義式開胃菜
Soup of the Day	1,488	每日精選湯品
1 Main Course		主菜(擇一)
The Grand Dessert Buffet		精緻甜點吧
THE FIVE - COURSE SEMI BUFFET		5 道
Italian Appetizer Buffet		自助義式開胃菜
Soup of the Day		每日精選湯品
1 Gourmet Appetizer	1,688	精緻前菜(擇一)
1 Main Course		主菜(擇一)
The Grand Dessert Buffet		精緻甜點吧

BEVERAGE PAIRING 飲品搭配

Prosecco Free Flow Package 1.5 Hours	1,888	義大利波賽克氣泡酒暢飲1.5小時
Wine Pairing 5 Glasses	1,388	佐餐葡萄酒套組5杯
Wine Pairing 3 Glasses	1,188	佐餐葡萄酒套組3杯
Tea Pairing 3 Glasses	388	佐餐茶套組3杯

Drinking alcohol and driving increases the risks of injury or death.
飲酒過量有害健康，酒後不開車，安全有保障

GOURMET APPETIZER (choose one) 精緻前菜 (擇一)

GAMBERETTI ALL'AGLIO

Three Grilled Prawns (3 pieces)
Garlic Olive Oil - Lemon Gel

地中海蒜香烤鮮蝦

炭烤鮮蝦 (三尾) - 蒜香橄欖油 - 檸檬凝膠

INSALATA DI GRANCHIO

Salad of King Crab - Avocado
Hirami Lemon - Lemon Biscuit

帝王蟹沙拉

帝王蟹 - 酪梨 - 扁實檸檬 - 檸檬餅乾

BURRATA E POMODORINI

Taichung Made Burrata Cheese
Extra Vergin Olive Oil - Mountain Flowers

布拉塔起司番茄

台中新鮮布拉塔起司
特級初榨橄欖油 - 山間花卉

FROM THE POT 湯品

ZUPPA DEL GIORNO

Soup of the Day - Fresh farm-to-kitchen
ingredients are carefully selected and used
to craft the specialty soup of the day

主廚例湯

每日精選，嚴選新鮮食材精心烹煮而成，
呈獻當季美味風味

MAIN COURSE (choose one) 主菜 (擇一)

PIZZA ROMANA

The pizza is made with double-fermented dough, giving its texture a unique twist. The ingredients are locally sourced and produced, topped with Taichung Mountain herbs and flowers.

Margherita

Salami Piccante

Crudo Iberic & Burrata

Truffle 4 Cheese

LASAGNA BOLOGNESE

Layered Pasta – Bolognese Sauce – Melted Mozzarella

FRUTTI DI MARE

Spaghetti – Penghu Octopus – Prawns – Mussels

TAGLIATELLE ALLA CARBONARA

Tagliatelle Pasta – Black Pork Guanciale – Truffle Parmesan

DENTICE ROSSO

Taiwanese Red Snapper
Gnocchi – Melted Tomatoes from the Mountain

DOLCE PICCANT

Poached Toothfish – Nori – Italian Wasabi – Snow Peas

PETTO D'ANATRA

Crispy Yilan Cherry Duck – Pomelo – Crispy Apple

POLLO DA FATTORIA

Mountain Chicken Breast – Italian Wasabi Brush
Pumpkin Gel – Lemon Dust

經典羅馬風味手工披薩

精心製作的羅馬式披薩，以雙重發酵麵糰打造出獨特口感，嚴選在地食材，並佐以台中山區草本與花卉點綴，帶來層次豐富的風味。

瑪格麗特

辣味薩拉米

西班牙生火腿和布拉塔起司

松露四起司

波隆那千層麵

義式千層麵 – 經典波隆那肉醬 – 莫札瑞拉起司

海鮮義大利麵

義大利細直麵 – 澎湖章魚 – 鮮蝦 – 淡菜

黑松露奶油培根義大利麵

寬扁義大利麵 – 台灣黑豬頰肉 – 黑松露 – 帕馬森起司

香煎紅鯛魚

台灣紅鯛 – 麵疙瘩 – 蕃茄

義式山葵燉圓鱈

低溫燉犬牙南極魚 – 海苔 – 義式山葵 – 雪豆

柚香宜蘭櫻桃鴨

脆皮宜蘭櫻桃鴨 – 柚子 – 脆蘋果

義式山葵玉米雞

雞胸 – 義式山葵醬 – 南瓜凝膠 – 檸檬粉