

DINNER – SAPORI E MAGIA

晚餐 – 風味幻化·義式魔法

At IL LIMONE, flavour is where the magic begins. Italian culinary tradition meets creative imagination, while Taiwan's finest seasonal ingredients are transformed through refined craftsmanship.

As flavour, aroma, texture, and colour unfold, SAPORI E MAGIA invites you on an Italian sensory journey filled with wonder and discovery.

在沐檸，風味是魔法的起點。義式料理傳統與創意巧思相互交會，臺灣當季嚴選食材在細膩工藝中幻化，讓滋味、香氣、口感與色彩層層綻放。

SAPORI E MAGIA，邀請您走入一場充滿驚喜與想像的義式感官旅程。

THE THREE – COURSE SEMI BUFFET

Italian Appetizer Buffet	
Soup of the Day	1,388
The Grand Dessert Buffet	
Coffee or Tea	

3 道

自助義式開胃菜
每日精選湯品
豪華甜點吧
咖啡 / 茶

THE FOUR – COURSE SEMI BUFFET

Italian Appetizer Buffet	
Soup of the Day	1,888
1 Main Course	
The Grand Dessert Buffet	
Coffee or Tea	

4 道

自助義式開胃菜
每日精選湯品
主菜(擇一)
豪華甜點吧
咖啡 / 茶

THE FIVE – COURSE SEMI BUFFET

Italian Appetizer Buffet	
1 Gourmet Appetizer	
Soup of the Day	2,288
1 Main Course	
The Grand Dessert Buffet	
Coffee or Tea	

5 道

自助義式開胃菜
精緻前菜(擇一)
每日精選湯品
主菜(擇一)
豪華甜點吧
咖啡 / 茶



THE ITALIAN ANTIPASTI BUFFET | 義式開胃菜自助餐

Salad Bar with 32 condiments – Bayonne Ham
Prosciutto – Salami – Cheeses
Smoked Salmon – Pasta Salad
Seafood Salad – Vegetarian Salad
Marinated Vegetables – Bruschetta
Seasonal Fruits

沙拉吧配32種佐料 – 拜雍火腿
義式生火腿 – 薩拉米臘腸 – 起司
煙燻鮭魚 – 義式冷麵沙拉
海鮮沙拉 – 素食沙拉
風味時蔬 – 義式烤麵包片
季節水果

TABLESIDE SERVICE | 桌邊服務

Caesar a la 'Cardini' Salad

卡爾迪尼風格凱薩沙拉

THE GRAND DESSERT BUFFET | 豪華甜點自助餐

Panna Cotta Collection – Mousse – Cakes
Miniature Sweets
4 Flavor Gelato
Warm Desserts
with Whipped Cream and Coulis

義式奶酪 – 慕斯 – 蛋糕
精緻小點
四種口味義式冰淇淋
溫熱甜點
搭配鮮奶油與果醬醬汁

TABLESIDE SERVICE | 桌邊服務

Lemon Crown Cake
Signature Tiramisu

檸檬香皇冠蛋糕
招牌提拉米蘇

檸香皇冠蛋糕

IL LIMONE Signature Lemon Crown Cake

IL LIMONE means “lemon” in Italian, symbolizing sunlight and balance. Inspired by traditional European festive ring cakes, its crown-shaped form reflects sharing and togetherness at the table.

Made with fresh lemon zest and lemon juice, and enriched with Italian olive oil, the cake offers a light, delicate texture with a bright citrus profile. Finished with a thin lemon glaze and served with lemon basil mascarpone, it delivers a refreshing and elegant finale to the dining experience.

IL LIMONE，在義大利文中意為「檸檬」。在義大利文化中，檸檬象徵陽光與平衡——為豐盛帶來清亮，為濃郁留下從容。在沐檸 IL LIMONE，我們將這份明亮化為一枚皇冠，於餐桌之上，呈現共享與相聚的優雅寓意。

靈感源自歐洲節慶中象徵祝福的環形蛋糕，以皇冠造型延伸其聚合與分享的意象，轉化為沐檸餐桌上的代表甜點。

選用新鮮檸檬皮與檸檬汁低溫拌製，融入義大利橄欖油，使蛋糕口感輕盈細緻，展現自然清香與柔和酸韻。表層覆以薄透檸檬糖霜，細緻收束風味，搭配檸檬羅勒馬茲卡彭，於柔滑之中增添一抹草本清新。

在清亮與平衡之間，為餐桌留下從容而優雅的收尾。





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

ABALONE BRASATO

Braised Abalone – Shellfish Risotto – Lemon Zest
Toasted Almond – Seaweed Powder

義式燉煮鮑魚

燉鮑魚 – 海鮮燉飯 – 檸檬皮
烘烤杏仁 – 海藻粉

CARPACCIO DI MANZO WAGYU

Wagyu Beef Carpaccio – Parmesan
Truffle Dressing – White Anchovy – Aioli

和牛薄切生牛肉

和牛牛肉 – 帕瑪森起司
松露醬 – 白鯷魚 – 蒜味蛋黃醬

HAMACHI CRUDO

Hamachi Crudo – Orange Dressing
Avocado – Confit Cherry Tomato – Pine Nuts

青甘幼魚薄片

薄切青甘幼魚 – 香橙醬汁
酪梨 – 油封小番茄 – 松子

FORMAGGIO BURRATA

Burrata Cheese – Tomato & Fruits Agrodolce
Tomato Jam – Grilled Sourdough Toast

布拉塔起司

布拉塔起司 – 番茄水果甜酸醬
番茄果醬 – 烤酸種麵包

FROM THE POT | 湯品

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

All our pizzas are made with double-fermented dough, giving its texture a unique twist.
The ingredients are locally sourced and produced.

經典羅馬風味手工披薩

以雙重發酵麵糰精心製作，成就其獨特而鬆軟的口感嚴選在地旬鮮食材，
讓每一口皆綻放層次豐富香氣交織的迷人韻味。

PROSCIUTTO E CACHI

Bayonne Ham – Persimmon – Stracciatella – Honey
Tomato Sauce – Basil

生火腿柿子

拜雍火腿 – 柿子 – 絲綢起司 – 蜂蜜
番茄醬汁 – 羅勒

COSCIA D'ANATRA CONFIT

Confit Duck Leg – Mozzarella – Dried Plum
Red Onion – Pickled Cucumber – Arugula

油封鴨腿

手撕油封鴨腿 – 莫札瑞拉起司 – 李子乾
紅洋蔥 – 醃漬黃瓜 – 芝麻葉

GAMBERI ALL'AGLIO

Garlic Shrimp – White Anchovy
Mascarpone – Pesto – Toasted Almond – Chili

炭烤鮮蝦

蒜烤鮮蝦 – 白鯷魚
馬斯卡彭起司 – 青醬 – 烘烤杏仁 – 辣椒粉

TARTUFO QUATTRO FORMAGGI

Truffle – 4 Cheeses – Wild Mushrooms – Arugula

松露四起司

松露 – 四種起司 – 綜合菌菇 – 芝麻葉

LASAGNA ALLA BOLOGNESE

Lasagna Bolognese – Mozzarella – Mixed Greens

波隆那千層麵

經典波隆那牛肉醬 – 莫札瑞拉起司 – 綠葉蔬菜

SPAGHETTI AI FRUTTI DI MARE

Spaghetti – Prawns – Scallops – Clams – Bottarga

海鮮義大利麵

義大利直麵 – 鮮蝦 – 干貝 – 蛤蜊 – 烏魚子

TAGLIATELLE ALLA CARBONARA AL TARTUFO

Tagliatelle – Pork Guanciale – Egg Yolk
Parmesan Cream – Truffle – Black Pepper

松露培根蛋黃寬扁麵

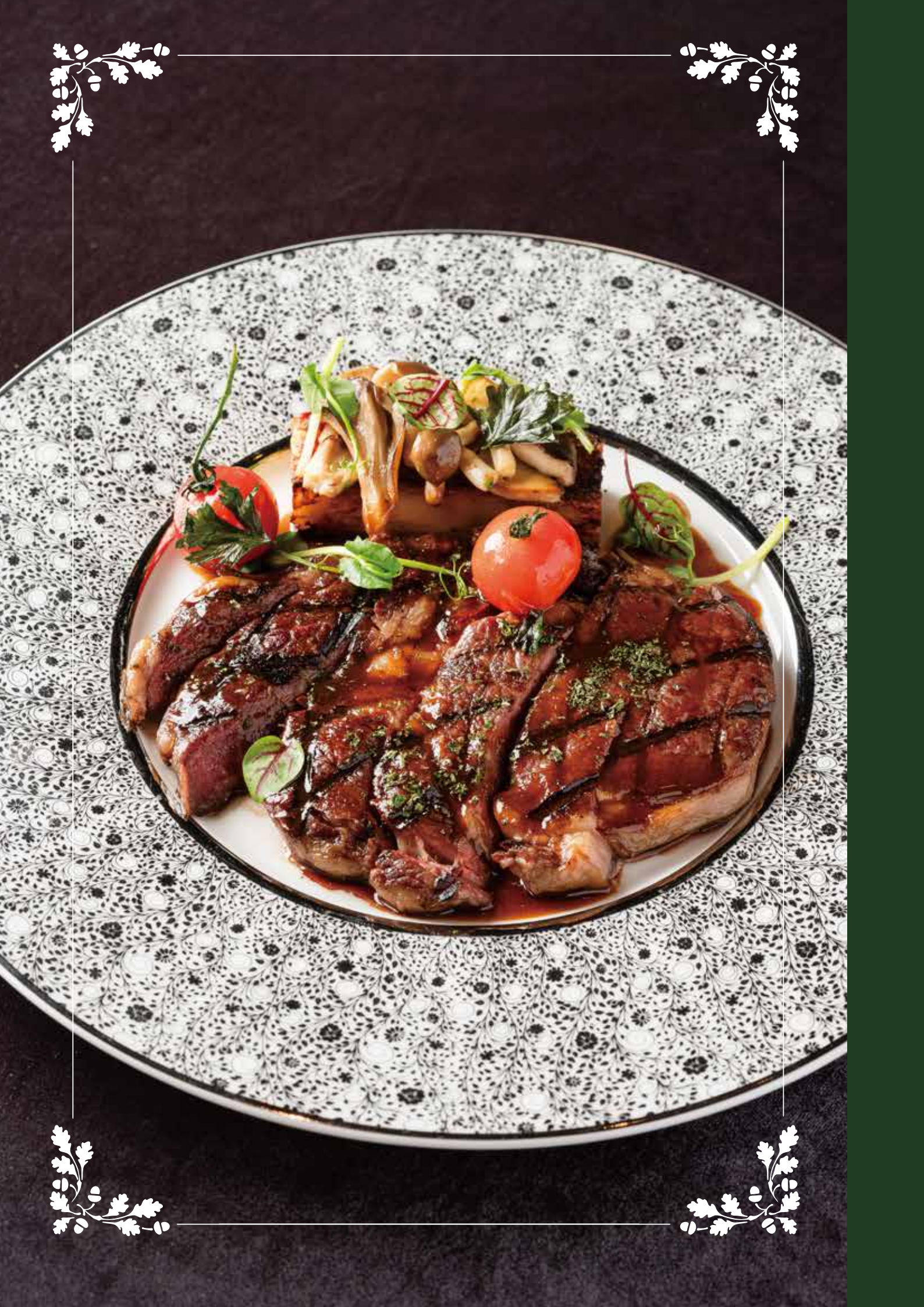
寬扁麵 – 豬頰培根 – 半熟蛋黃
帕瑪森起司 – 松露 – 黑胡椒

PENNE CON VERDURE E POMODORO

Penne – Autumn Vegetables
Tomato Sauce – Basil – Parmesan

鮮蔬筆管麵

筆管麵 – 時令蔬菜
番茄醬汁 – 羅勒 – 帕馬森起司



MAIN COURSE (choose one) | 主菜 (擇一)

SALMONE NORVEGESE ALLA GRIGLIA

Grilled Norwegian Salmon – Fregola Sarda
Sicilian Caponata – Brodetto Sauce

炭烤挪威鮭魚

挪威鮭魚 – 薩丁尼亞珍珠麵
西西里燉菜 – 義式海鮮醬汁

PASSERA DI MARE POCHÉ

Poached Flounder – Hollandaise – Clams
Charred Spring Onion – New Potatoes – Crispy Capers

嫩煮比目魚

比目魚 – 荷蘭醬 – 蛤蜊
炙燒青蔥 – 嫩馬鈴薯 – 酥脆酸豆

MEZZA ARAGOSTA DI BOSTON

Half Boston Lobster – Saffron Risotto – Green Peas
Asparagus – Lobster Jus – Lemon Zest

+500

龍蝦燉飯

龍蝦 (半隻) – 番紅花燉飯 – 青豆
蘆筍 – 龍蝦醬汁 – 檸檬皮

PETTO D'ANATRA DI YILAN SCOTTATO

Seared Yilan Cherry Duck Breast – Five Spices
Celeriac Puree – Roasted Roots – Sour Red Fruits Sauce

宜蘭櫻桃鴨

香煎櫻桃鴨胸 – 五香 – 芹根泥
烤根莖蔬菜 – 酸甜紅果醬

COLLO DI MAIALE IBERICO

Spiced Ibérico Pork Collar – Charred Greens
Sweet Potato Puree – Crispy Chickpeas
Piquillo Xeres Jus

伊比利豬梅花

香料伊比利豬梅花肉 – 炙燒蔬菜
地瓜泥 – 酥脆鷹嘴豆
皮奎洛紅椒雪莉酒醬

COSTATA DI MANZO ANGUS

Australian Angus Beef Ribeye (8.5oz)
Potato Parmigiana – Wild Mushrooms
Green Peppercorn Chianti Sauce

+500

安格斯肋眼牛排

澳洲安格斯肋眼 (8.5盎司)
帕瑪森馬鈴薯 – 野菇
綠胡椒紅酒醬汁

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

1,888

佐餐葡萄酒套組5杯

Wine Pairing 3 Glasses

1,388

佐餐葡萄酒套組3杯

Tea Pairing 3 Glasses

588

佐餐茶套組3杯