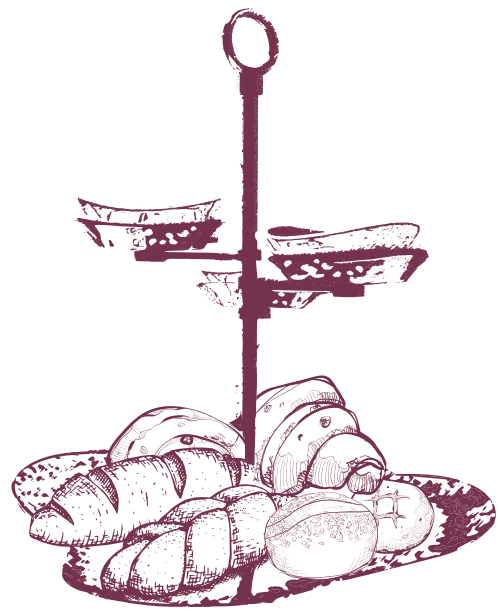
四季豐禾萬物茲長，我們抱著感恩與喜悅的心
將這片土地孕育的美好，透過料理與您分享



嚴選天然高品質食材
手揉烘烤出傳統歐式經典美味

人氣手工麵包

奶油布里歐、亞麻籽螺旋丹麥、有機洛神花
鹽之花抹茶、法式餐包、養生紅藜麥、全麥蔓越莓，等等...

特選 & 特製佐醬

紐西蘭無鹽奶油、特級冷壓初榨橄欖油
新鮮青豆醬、鯷魚黑橄欖醬

SET LUNCH | 套餐

STARTER / 前菜

前菜七擇二
Choice of Two Courses

軟殼蟹
蘋果西芹沙拉 / 酸豆細香蔥醬
Deep Fried Soft Shell Crab,
Apple and Celery Salad, Gribiche Sauce

炙烤花椰菜
賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

雞肉沙嗲
醋漬小黃瓜 / 雲林黑蒜醬
Chicken Satay,
Pickled Cucumber, Black Garlic Sauce

焗烤起司洋蔥湯
艾曼托乳酪 帕馬森乳酪
Onion Soup,
Emmental Cheese, Parmesan Cheese

四季豆
燻鮭魚 優格
Green Beans,
Smoked Salmon, Yogurt

主廚每日精選湯品
Chef Special Daily Soup

甜菜
布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

DESSERT · DRINKS
甜點・飲料

現煮研磨伊利咖啡或茶
Freshly Brewed Illy Coffee or Tea

Menu is based in NT$
上列價格均以新台幣計算

A 10% Service Charge Will Be Added
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Corkage fee of NT$600 will be charged to Guest bringing outside liquor
貴賓自備酒水，酌收開酒服務費NT$600元

01.2024

MAINS / 主菜

高溫燒烤牛排
Grill Steak

美國濕式熟成45天極黑和牛肋眼牛排
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak
12oz (for2) *6600*
16oz (for2) *7800*

美國黑腳谷乾式熟成21天肋眼牛排
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak
12oz (for2) *5300*
16oz (for2) *6300*

美國達科他牧場濕式熟成50天肋眼牛排
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak
12oz (for2) *4600*
16oz (for2) *5200*

美國達科他牧場濕式熟成45天紐約客牛排
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak
12oz (for2) *3360*
8oz (for1) *2100*

美國達科他牧場濕式熟成30天冷藏菲力牛排
(可加根島蝦 需加價$250)
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon
(add black tiger shrimp $250 supplement)
6oz *2880*

美國達科他牧場濕式熟成30天上蓋肉牛排
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak
6oz *2680*

波士頓龍蝦 *2980*
米型麵 / 薩丁尼亞烤餅 (每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

船釣立鱗燒馬頭魚 *2550*
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

紐西蘭高地和羊 *2480*
羊肚菇 / 防風草泥
Te Mana Lamb Rack,
Morel Mushroom, Parsnip Mash

法式油封鴨腿 *1880*
珍珠薏仁 / 孜然胡蘿蔔慕斯
Duck Confit,
Pearl Barley, Cumin Carrot Purée

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A LA CARTE | 單點

STARTER / 前菜

日本北海道干貝 680
豌豆羅勒泥 / 酥脆賽拉諾火腿
Hokkaido Scallop,
Pea Basil purée, Crispy Serrano Ham

軟殼蟹 580
蘋果西芹沙拉 / 酸豆細香蔥醬
Deep Fried Soft Shell Crab,
Apple and Celery Salad, Gribiche Sauce

雞肉沙嗲 580
醋漬小黃瓜 / 雲林黑蒜醬
Chicken Satay,
Pickled Cucumber, Black Garlic Sauce

四季豆 450
燻鮭魚 / 優格
Green Beans,
Smoked Salmon, Yogurt

甜菜 580
布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

進口新鮮生蠔 單顆 380
雞尾酒醬 / 檸檬
Fresh Oyster,
Cocktail Sauce, Lemon

SOUP / 湯品

栗子濃湯 300
脆培根 / 松子
Chestnut Soup,
Crispy Bacon, Pine Nuts

卡布奇諾龍蝦濃湯 520
香煎根島蝦 / 蠔菇
Cappuccino Lobster Soup,
Black Tiger Shrimp, Oyster Mushroom

焗烤起司洋蔥湯 300
艾曼托乳酪 / 帕馬森乳酪
Onion Soup,
Emmental Cheese, Parmesan Cheese

SALAD / 沙拉

時令生菜 550
酥炸鬼頭刀 / 野菜
Seasonal Lettuce,
Fried Mahi-Mahi, Vegetables

里昂沙拉 450
低溫水波蛋 / 黃皮小洋芋
Lyonnaise Salad,
Poached Egg, Baby Yellow Potato

炙烤花椰菜 450
賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

DESSERT / 甜點

蘭姆鳳梨 380
椰奶西米露 / 辣椒
Pineapple Soaked in Vanilla
and Rum Sauce, Coconut Tapioca,
Chili Powder

榛果巴瑞脆餅 380
水果凍 / 檸檬白巧慕斯
Hazelnut Paillete Feuilletine Cookies,
Fruit Jelly, Lemon White Chocolate Mousse

法式烤布蕾 380
鮮莓果 / 薄荷
Crème Brulee,
Fresh Berries, Mint

主廚冰淇淋 380
堅果碎 / 果乾
Chef Homemade Ice Cream,
Nut Topping, Dry Fruit

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01.2024

MAINS / 主菜

美國濕式熟成45天極黑和牛肋眼牛排 12oz *5050* / 16oz *6100*
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak

美國黑腳谷乾式熟成21天肋眼牛排 12oz *4250* / 16oz *5300*
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak

美國達科他牧場濕式熟成50天肋眼牛排 12oz *3580* / 16oz *4200*
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak

美國達科他牧場濕式熟成30天冷藏菲力牛排 6oz *2280*
(可加根島蝦 需加價$250)
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon
(add black tiger shrimp $250 supplement)

美國達科他牧場濕式熟成30天上蓋肉牛排 6oz *2100*
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak

美國達科他牧場濕式熟成45天紐約客牛排 8oz *1800* / 12oz *2700*
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak

船釣立鱗燒馬頭魚 *2080*
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

法式油封鴨腿 *1450*
珍珠薏仁 / 孜然胡蘿蔔慕斯
Duck Confit,
Pearl Barley, Cumin Carrot purée

波士頓龍蝦 *2400*
米型麵 / 薩丁尼亞烤餅(每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

蒜香東北角透抽義大利墨魚麵 *880*
Squid Ink pasta with Northeast
Corner Neritic Squid and Garlic

紐西蘭高地和羊 *1880*
羊肚菇 / 防風草泥
Te Mana Lamb Rack,
Morel Mushroom, Parsnip Mash

義大利肉醬麵(美國熟成牛肉) *550*
Spaghetti with Meat Sauce
(U.S. Aged Beef)

SIDE DISH / 配菜

洋芋泥 *280*
Mashed Potato

焗烤菠菜 *280*
Spinach au Gratin

辣味奶油玉米 *280*
Jalapeño Creamed Corn

烤綠櫛瓜 *280*
Roasted Zucchini

自家栽種香料炒野菇 *280*
Sautéed Mushroom with Herbs

炸薯條佐松露美乃滋 *320*
French Fries With Truffle Sauce

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01.2024

DRINKS | 飲料

COFFEE · TEA · BEVERAGE 咖啡・茶・飲料

歐華經典摩卡咖啡 CAFÉ MOCHA	200
義式卡布奇諾咖啡 CAPPUCCINO	190
拿鐵咖啡 CAFÉ LATTE	190
薄荷茶 PEPPERMINT TEA	180
伯爵茶 EARL GREY TEA	180
茉莉花茶 JASMINE TEA	180
洋甘菊茶 CHAMOMILE TEA	180
冰咖啡/茶/巧克力 ICED COFFEE/ TEA/ CHOCOLATE	160
歐式香濃咖啡 ESPRESSO COFFEE	160
香醇咖啡/茶/巧克力 COFFEE / TEA / CHOCOLATE	160

COCKTAILS / 雞尾酒

蜜柚盃(柚子) HONEY YUZU HIGHBALL (Yuzu Liqueur, Honey, Lemon Juice, Soda Water)	470
長島冰茶 LONG ISLAND ICED TEA (Gin, Vodka, Rum, Tequila, Cointreau, Honey, Coke)	430
紅粉之戀(紫蘇) PINK LOVE (SHISO) (Perilla Liqueur, Grapefruit Juice, Cranberry Juice, Tonic Water)	390
甜蜜之心(草莓) SWEET HEART (STRAWBERY) (Rum, Strawberry Juice, Cranberry Juice, Pineapple Juice)	390
水蜜桃氣泡飲(無酒精飲料) PEACH SQUASH (Mocktail) (Peach Juice, Cranberry Juice, Pineapple Juice, Lemon Juice, Soda Water)	350
馬丁尼 MARTINI (Gin, Martini Dry)	280
瑪格麗特 MARGARITA (Tequila, Cointreau, Lemon Juice)	280
邁泰 MAI-TAI (Rum, Disaronno, Cointreau, Pineapple Juice)	280
新加坡司令 SINGAPORE SLING (Gin, Cherry Brandy, Benedictine, Cointreau, Pineapple Juice)	280

BEER & SOFT DRINKS 啤酒・不含酒精飲料

台灣啤酒(瓶裝) TAIWAN BEER (BOTTLE)	220
進口啤酒(海尼根、可樂娜) IMPORTED BEER (HEINEKEN、CORONA)	220
現榨新鮮果汁 (柳橙、檸檬、葡萄柚、西瓜) FRESH JUICE (Orange, Lemon, Grapefruit, Watermelon)	220
台灣啤酒(罐裝) TAIWAN BEER (CAN)	160
罐裝果汁 CAN JUICE (GUAVA)	130
不含酒精飲料 (雪碧、可樂、0卡可樂、蘇打汽水、通寧汽水) SOFT DRINKS (Sprite, Coke, Coke Zero, Soda, Tonic)	120

ALCOHOLIC DRINKS 含酒精飲料

開胃酒，雪莉酒，波特酒 APERITIFS, SHERRY, PORT	240
蘇格蘭，美國波本，愛爾蘭 SCOTCH, BOURBON, IRISH	240
干邑白蘭地V.S.O.P COGNAC V.S.O.P	320
皇家禮砲威士忌 ROYAL SALUTE WHISKY	430
龍舌蘭酒，琴酒，伏特加酒，蘭姆酒 TEQUILA, GIN, VODKA, RUM	240
香甜酒，水果白蘭地 LIQUEUR, EAU DE VIE	250
干邑白蘭地 X.O COGNAC X.O	430
蘇格蘭純麥威士忌 SINGLE MALT SCOTCH WHISKEY	340

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01.2024

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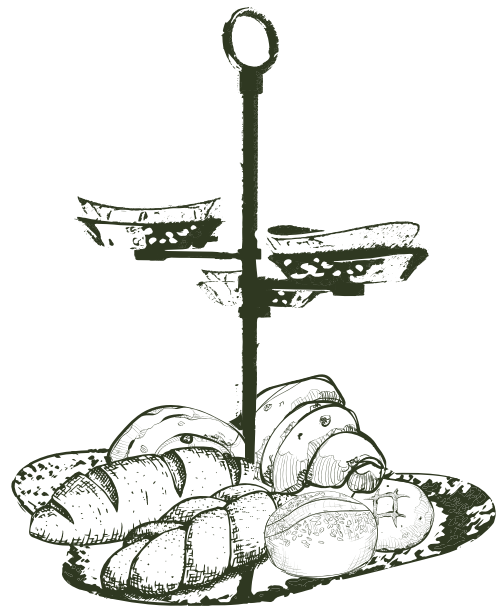
將這片土地孕育的美好，透過料理與您分享



嚴選天然高品質食材
手揉烘烤出傳統歐式經典美味

人氣手工麵包

奶油布里歐、亞麻籽螺旋丹麥、有機洛神花
鹽之花抹茶、法式餐包、養生紅藜麥、全麥蔓越莓，等等...

特選 & 特製佐醬

紐西蘭無鹽奶油、特級冷壓初榨橄欖油
新鮮青豆醬、鯷魚黑橄欖醬

SET DINNER | 套餐

STARTER / 前菜

日本北海道干貝
豌豆羅勒泥 / 酥脆賽拉諾火腿
Hokkaido Scallop,
Pea Basil purée, Crispy Serrano Ham

甜菜
布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

雞肉沙嗲
醋漬小黃瓜 / 雲林黑蒜醬
Chicken Satay,
Pickled Cucumber, Black Garlic Sauce

四季豆
燻鮭魚 / 優格
Green Beans,
Smoked Salmon, Yogurt

軟殼蟹
蘋果西芹沙拉 / 酸豆細香蔥醬
Deep Fried Soft Shell Crab,
Apple and Celery Salad, Gribiche Sauce

進口新鮮生蠔
雞尾酒醬 / 檸檬
Fresh Oyster,
Cocktail Sauce, Lemon

SOUP / 湯品

栗子濃湯
脆培根 / 松子
Chestnut Soup,
Crispy Bacon, Pine Nuts

卡布奇諾龍蝦濃湯
香煎根島蝦 / 蠔菇（需加價$250）
Cappuccino Lobster Soup,
Black Tiger Shrimp, Oyster Mushroom
(add $250)

焗烤起司洋蔥湯
艾曼托乳酪 / 帕馬森乳酪
Onion Soup,
Emmental Cheese, Parmesan Cheese

SALAD / 沙拉

炙烤花椰菜
賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

里昂沙拉
低溫水波蛋 / 黃皮小洋芋
Lyonnaise Salad,
Poached Egg, Baby Yellow Potato

時令生菜
酥炸鬼頭刀 / 野菜
Seasonal Lettuce,
Fried Mahi-Mahi, Vegetables

DESSERT / 甜點

蘭姆鳳梨
椰奶西米露 / 辣椒
Pineapple Soaked in Vanilla and Rum Sauce,
Coconut Tapioca, Chili Powder

榛果巴瑞脆餅
水果凍 / 檸檬白巧慕斯
Hazelnut Paillete Feuilletine Cookies,
Fruit Jelly, Lemon White Chocolate Mousse

法式烤布蕾
鮮莓果 / 薄荷
Crème Brulee,
Fresh Berries, Mint

主廚冰淇淋
堅果碎 / 果乾
Chef Homemade Ice Cream,
Nut Topping, Dry Fruit

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01.2024

MAINS / 主菜

高溫燒烤牛排
Grill Steak

美國濕式熟成45天極黑和牛肋眼牛排
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak

12oz (for1)	*6300*
12oz (for2)	*7200*
16oz (for2)	*8200*

美國黑腳谷乾式熟成21天肋眼牛排
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak

12oz (for1)	*5200*
12oz (for2)	*5800*
16oz (for2)	*6700*

美國達科他牧場濕式熟成50天肋眼牛排
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak

12oz (for1)	*4500*
12oz (for2)	*5000*
16oz (for2)	*5800*

美國達科他牧場濕式熟成45天紐約客牛排
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak

12oz (for2)	*3960*
16oz (for2)	*4600*

美國達科他牧場濕式熟成30天冷藏菲力牛排 6oz *3280*
(可加根島蝦 需加價$250)
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon
(add black tiger shrimp $250 supplement)

美國達科他牧場濕式熟成30天上蓋肉牛排 6oz *3050*
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak

波士頓龍蝦 *3680*
米型麵 / 薩丁尼亞烤餅(每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

紐西蘭高地和羊 *2680*
羊肚菇 / 防風草泥
Te Mana Lamb Rack,
Morel Mushroom, Parsnip Mash

船釣立鱗燒馬頭魚 *3000*
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

Menu is based in NT$
上列價格均以新台幣計算

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A LA CARTE | 單點

STARTER / 前菜

日本北海道干貝 *680*
豌豆羅勒泥 / 酥脆賽拉諾火腿
Hokkaido Scallop,
Pea Basil purée, Crispy Serrano Ham

軟殼蟹 *580*
蘋果西芹沙拉 / 酸豆細香蔥醬
Deep Fried Soft Shell Crab,
Apple and Celery Salad, Gribiche Sauce

雞肉沙嗲 *580*
醋漬小黃瓜 / 雲林黑蒜醬
Chicken Satay,
Pickled Cucumber, Black Garlic Sauce

四季豆 *450*
燻鮭魚 / 優格
Green Beans,
Smoked Salmon, Yogurt

甜菜 *580*
布拉塔起司 / 自製穀物
Beet,
Burrata Cheese, Homemade Granola

進口新鮮生蠔 單顆 *380*
雞尾酒醬 / 檸檬
Fresh Oyster,
Cocktail Sauce, Lemon

SOUP / 湯品

栗子濃湯 *300*
脆培根 / 松子
Chestnut Soup,
Crispy Bacon, Pine Nuts

卡布奇諾龍蝦濃湯 *520*
香煎根島蝦 / 蠔菇
Cappuccino Lobster Soup,
Black Tiger Shrimp, Oyster Mushroom

焗烤起司洋蔥湯 *300*
艾曼托乳酪 / 帕馬森乳酪
Onion Soup,
Emmental Cheese, Parmesan Cheese

SALAD / 沙拉

時令生菜 *550*
酥炸鬼頭刀 / 野菜
Seasonal Lettuce,
Fried Mahi-Mahi, Vegetables

里昂沙拉 *450*
低溫水波蛋 / 黃皮小洋芋
Lyonnaise Salad,
Poached Egg, Baby Yellow Potato

炙烤花椰菜 *450*
賽拉諾火腿 / 帕馬森起士
Grilled Broccoli,
Serrano Ham, Parmesan Cheese

DESSERT / 甜點

蘭姆鳳梨 *380*
椰奶西米露 / 辣椒
Pineapple Soaked in Vanilla
and Rum Sauce, Coconut Tapioca,
Chili Powder

榛果巴瑞脆餅 *380*
水果凍 / 檸檬白巧慕斯
Hazelnut Paillete Feuilletine Cookies,
Fruit Jelly, Lemon White Chocolate Mousse

法式烤布蕾 *380*
鮮莓果 / 薄荷
Crème Brulee,
Fresh Berries, Mint

主廚冰淇淋 *380*
堅果碎 / 果乾
Chef Homemade Ice Cream,
Nut Topping, Dry Fruit

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01.2024

MAINS / 主菜

美國濕式熟成45天極黑和牛肋眼牛排 12oz *5050* / 16oz *6100*
Snake River Farm Gold Level U.S. Kobe Wet Aged 45 Days Rib Eye Steak

美國黑腳谷乾式熟成21天肋眼牛排 12oz *4250* / 16oz *5300*
U.S. Blackfoot Valley Prime Dry-Aged 21 Days Rib Eye Steak

美國達科他牧場濕式熟成50天肋眼牛排 12oz *3580* / 16oz *4200*
U.S. Dakota Ranch Wet Aged 50 Days Rib Eye Steak

美國達科他牧場濕式熟成30天冷藏菲力牛排 6oz *2280*
(可加根島蝦 需加價$250)
U.S. Dakota Ranch Wet Aged 30 Days Prime Fillet Mignon
(add black tiger shrimp $250 supplement)

美國達科他牧場濕式熟成30天上蓋肉牛排 6oz *2100*
U.S. Dakota Ranch Wet Aged 30 Days Top Cap Steak

美國達科他牧場濕式熟成45天紐約客牛排 8oz *1800* / 12oz *2700*
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak

船釣立鱗燒馬頭魚 *2080*
糯米椒 / 宜蘭青蔥醬
Crispy Scales Amadai Red Tile Fish,
Manganji Pepper, Yilan Spring Onion Sauce

法式油封鴨腿 *1450*
珍珠薏仁 / 孜然胡蘿蔔慕斯
Duck Confit,
Pearl Barley, Cumin Carrot purée

波士頓龍蝦 *2400*
米型麵 / 薩丁尼亞烤餅(每日限量)
Boston Lobster,
Orzo, Pane Carasau (Limited Daily)

蒜香東北角透抽義大利墨魚麵 *880*
Squid Ink pasta with Northeast
Corner Neritic Squid and Garlic

紐西蘭高地和羊 *1880*
羊肚菇 / 防風草泥
Te Mana Lamb Rack,
Morel Mushroom, Parsnip Mash

義大利肉醬麵(美國熟成牛肉) *550*
Spaghetti with Meat Sauce
(U.S. Aged Beef)

SIDE DISH / 配菜

洋芋泥 *280*
Mashed Potato

焗烤菠菜 *280*
Spinach au Gratin

辣味奶油玉米 *280*
Jalapeño Creamed Corn

烤綠櫛瓜 *280*
Roasted Zucchini

自家栽種香料炒野菇 *280*
Sautéed Mushroom with Herbs

炸薯條佐松露美乃滋 *320*
French Fries With Truffle Sauce

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DRINKS | 飲料

COFFEE · TEA · BEVERAGE 咖啡 · 茶 · 飲料

歐華經典摩卡咖啡 CAFÉ MOCHA	200
義式卡布奇諾咖啡 CAPPUCCINO	190
拿鐵咖啡 CAFÉ LATTE	190
薄荷茶 PEPPERMINT TEA	180
伯爵茶 EARL GREY TEA	180
茉莉花茶 JASMINE TEA	180
洋甘菊茶 CHAMOMILE TEA	180
冰咖啡/茶/巧克力 ICED COFFEE/ TEA/ CHOCOLATE	160
歐式香濃咖啡 ESPRESSO COFFEE	160
香醇咖啡/茶/巧克力 COFFEE / TEA / CHOCOLATE	160

COCKTAILS / 雞尾酒

蜜柚盃(柚子) HONEY YUZU HIGHBALL (Yuzu Liqueur, Honey, Lemon Juice, Soda Water)	470
長島冰茶 LONG ISLAND ICED TEA (Gin, Vodka, Rum, Tequila, Cointreau, Honey, Coke)	430
紅粉之戀(紫蘇) PINK LOVE (SHISO) (Perilla Liqueur, Grapefruit Juice, Cranberry Juice, Tonic Water)	390
甜蜜之心(草莓) SWEET HEART (STRAWBERRY) (Rum, Strawberry Juice, Cranberry Juice, Pineapple Juice)	390
水蜜桃氣泡飲(無酒精飲料) PEACH SQUASH (MOCKTAIL) (Peach Juice, Cranberry Juice, Pineapple Juice, Lemon Juice, Soda Water)	350
馬丁尼 MARTINI (Gin, Martini Dry)	280
瑪格麗特 MARGARITA (Tequila, Cointreau, Lemon Juice)	280
邁泰 MAI-TAI (Rum, Disaronno, Cointreau, Pineapple Juice)	280
新加坡司令 SINGAPORE SLING (Gin, Cherry Brandy, Benedictine, Cointreau, Pineapple Juice)	280

BEER & SOFT DRINKS 啤酒 · 不含酒精飲料

台灣啤酒(瓶裝) TAIWAN BEER (BOTTLE)	220
進口啤酒(海尼根、可樂娜) IMPORTED BEER (HEINEKEN、CORONA)	220
現榨新鮮果汁 (柳橙、檸檬、葡萄柚、西瓜) FRESH JUICE (Orange, Lemon, Grapefruit, Watermelon)	220
台灣啤酒(罐裝) TAIWAN BEER (CAN)	160
罐裝果汁 CAN JUICE (GUAVA)	130
不含酒精飲料 (雪碧、可樂、0卡可樂、蘇打汽水、通寧汽水) SOFT DRINKS (Sprite, Coke, Coke Zero, Soda, Tonic)	120

ALCOHOLIC DRINKS 含酒精飲料

開胃酒，雪莉酒，波特酒 APERITIFS, SHERRY, PORT	240
蘇格蘭，美國波本，愛爾蘭 SCOTCH, BOURBON, IRISH	240
干邑白蘭地V.S.O.P COGNAC V.S.O.P	320
皇家禮砲威士忌 ROYAL SALUTE WHISKY	430
龍舌蘭酒，琴酒，伏特加酒，蘭姆酒 TEQUILA, GIN, VODKA, RUM	240
香甜酒，水果白蘭地 LIQUEUR, EAU DE VIE	250
干邑白蘭地 X.O COGNAC X.O	430
蘇格蘭純麥威士忌 SINGLE MALT SCOTCH WHISKEY	340

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