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# 川閩粵閩菜集

TRIPLE TREAT DINNER SET

\$ 1,390 / 人 per person

一般假日限定 weekend only



圖片為推薦搭配的菜餚，實際請以閩菜集與單點菜單為主

The image displays recommended dishes. Please refer to the Triple Treat Dinner Set and Single Dish Menu for the actual selections.

3人(含)以上可享以NT\$1,390/人閩菜方案點餐，2人點用此套餐菜單以最低3人收費

Groups of 3 or more can enjoy the set-menu at NT\$1,390 per person. For 2 people ordering from this set menu, the charge will be based on the minimum price for 3 people.



# 川閩粵閩菜集

## TRIPLE TREAT DINNER SET

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### 明爐燒臘

BARBECUE

3-4人  
PERSON  
CHOOSE  
可選 1 道

5-6人  
PERSON  
CHOOSE  
可選 2 道

7-8人  
PERSON  
CHOOSE  
可選 2 道

果木柴燒鵝   
Roasted Goose

加價購 \$200  
ADD-ON UPGRADE

蜜汁黑豚叉燒皇  
Barbecue Pork with Honey Sauce

加價購 \$150  
ADD-ON UPGRADE

椒汁南非鮑魚   
Braised South African Abalone with Pepper Sauce

加價購 \$100  
ADD-ON UPGRADE

澳門燒腩仔  
Crispy Pork Belly

加價購 \$100  
ADD-ON UPGRADE

青花椒厚切牛舌    
Beef Tongue with Sichuan Green Peppercorns ,NZ

夫妻肺片    
Braised Beef Organs

紅糟軟絲  
Fried Squid with Red Vinasse

府城蝦棗   
Fried Shrimp Balls

椒汁南非鮑魚

Braised South African Abalone with Pepper Sauce



夫妻肺片

Braised Beef Organs



廣皮原汁牛腩

Beef Soup  
with Tangerine Peel, US



閩式海味佛跳牆

Buddha Jump Over  
The Wall



### 湯羹

SOUP

位上  
每人 1 碗

INDIVIDUAL SOUP SERVING

閩式海味佛跳牆  
Buddha Jump Over The Wall

加價購 \$580  
ADD-ON UPGRADE

黑金鮑魚燉子排  
Double-boiled Pork Rib Soup with Abalone

雲吞濃湯雞   
Double-boiled Chicken Soup with Wonton  
(Moroheiya Wonton)

廣皮原汁牛腩   
Beef Soup with Tangerine Peel, US



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Please be advised that dishes prepared may use beef, crustaceans and nut ingredients.

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雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple



鮑魚麻婆豆腐

Mapo Tofu with Abalone



黑棗手切腩排

Roast Pork with Prune Plum



東坡紅油蹄花

Roast Pork Tendons with Chili Oil



## 主菜

MAIN DISH

3-4人  
PERSON  
CHOOSE  
可選1道

5-6人  
PERSON  
CHOOSE  
可選1道

7-8人  
PERSON  
CHOOSE  
可選2道

### 野菌八味正圓鱈

Steamed Toothfish with Wild Mushrooms

加價購 \$500

ADD-ON UPGRADE

### 雙椒真珠龍膽

Steamed Tiger Grouper with Chili

加價購 \$200

ADD-ON UPGRADE

### 南洋咖哩龍皇煲

Braised Lobster in Curry

加價購 \$200

ADD-ON UPGRADE

### 雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple

### 罐燒紅酒和牛頰

Braised Wagyu Beef Cheek in Red Wine Sauce, AU

### 鮑魚麻婆豆腐

Mapo Tofu with Abalone

### 唐辛子美國牛肋眼

Roast Ribeye Steak with Chili Pepper, US

### 柚香脆皮手撕雞

Crispy Chicken with Pomelo Sauce

## 酌酒小炒

DRINKS & STIR-FRIED DISHES

3-4人  
PERSON  
CHOOSE  
可選1道

5-6人  
PERSON  
CHOOSE  
可選2道

7-8人  
PERSON  
CHOOSE  
可選2道

### 黑棗手切腩排

Roast Pork with Prune Plum

### 東坡紅油蹄花

Roast Pork Tendons with Chili Oil

### 杭式油爆蝦

Wok-Fried Shrimps with Plum Sauce

### 花菜乾小炒皇

Stir-fried Chinese Cauliflower with Seafood and Vegetables

### 青龍椒螺鮑片

Stir-fried Slice Abalone and Whelk with Manganji Green Pepper

### 極生汁風味蝦球

Deep-Fried Shrimp Balls with Mayonnaise Sauce

### 金腿茸豆漿娃娃菜

Braised Baby Cabbage with Ham and Soy Milk

### 芙蓉金柱蘆筍

Fried Asparagus served with Sauteed Egg White and Fried Conpoy



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## 主食

RICE & NOODLES


3-4人  
PERSON  
CHOOSE  
可選1道

5-6人  
PERSON  
CHOOSE  
可選1道

7-8人  
PERSON  
CHOOSE  
可選2道

香芋鮮魚米粉湯   
Fish Soup with Taro and Rice Noodle

加價購 \$200  
ADD-ON UPGRADE

烏魚子海皇炒飯   
Seafood Fried Rice with Mullet Roe

加價購 \$200  
ADD-ON UPGRADE

生炒麻油土雞飯  
Fried Rice with Sesame Oil Chicken

金不煥海皇炒麵線   
Fried thin Noodle with Shrimps

金不煥海皇炒麵線  
Fried thin Noodle with Shrimps



生炒麻油土雞飯  
Fried Rice with Sesame  
Oil Chicken



## 甜點


DESSERT

位上  
每人1碗

INDIVIDUAL DESSERT SERVING

果律杏仁豆腐   
Almond Tofu

斑蘭香茅凍  
Pandan and Lemongrass Jelly

核桃露.吉拿棒   
Walnut Soup with Churro

陳皮團子紅豆沙   
Sweet Red Bean Soup with Tangerine Peel

核桃露.吉拿棒  
Walnut Soup  
with Churro



果律杏仁豆腐  
Almond Tofu



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# 素食套餐

## WEEKDAY LUNCH SET

(VEGETARIAN.)

\$ 1,880 / 人 per person

### 茹意養生三色塔

Mushed Pumpkin, Avocado, Tomato

### 野菌雄菇千絲羹

Black Moss, Mixed Mushroom and Tofu Soup

### 青蔬百合鮮山藥

Stir-fried Green Beans, Lilies, and Yams

### 蜜椒香煎猴頭菇

Pan-Fried Hericium Mushrooms with Black Pepper Sauce

### 黃金蟲草扒菜膽

Braised Cordyceps Flower and Baby Cabbage

### 黑松露炆伊府麵

E-Fu Noodles with Black Truffle Sauce

### 合時甜蜜露

Sweet Soup

### 寶島時令鮮水果

Seasonal Fruits



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# 珍珠套餐

## PEARL SET

\$ 1,880 / 人 per person

### 迎賓三小碟

Starter

( 澳門燒腩仔 / 梅汁油爆蝦 / 貢菜海蜇 )

( Crispy Pork Belly /

Wok-Fried Shrimps with Plum Sauce /

Preserved Vegetable with Jellyfish )

### 蟲草螺頭燉雞湯

Double-boiled Chicken Soup with Cordyceps Flower and Sea Conch

### XO玉帶海大蝦

Stir-fried Scallops and Prawn with XO Sauce

### 紅酒蘑菇戰斧豬

Roast Pork Shoulder with Red Wine Mushroom Sauce

### 蔥油鮮露珍珠龍膽

Steamed Tiger Grouper with Spring Onion and Soy Sauce

### 樂美中式雙寶點

Hong Kong- Style Dim Sum

### 合時甜蜜露

Sweet Soup

### 寶島時令鮮水果

Seasonal Fruits



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# 翡翠套餐

## JADEITE SET

\$ 2,480 / 人 per person

### 迎賓風味盤

Starter

( 蜜汁黑豚叉燒 / 風味脆蝦球 / 陳醋海蜆頭 )

( Barbecue Pork /

Crispy Shrimp with Mayonnaise Sauce /

Jellyfish Head with Vinegar )

### 樂美頂宴海珍盅

Double-boiled Chicken Soup with Fish Maw and Conpoy

### 翡翠麻婆醬龍蝦

Braised Lobster and Vegetable with Ma Po Tofu Sauce

### 川辣蘆筍美國牛柳粒

Wok-Fried Beef and Asparagus with Chili, US

### 梅菜皇蒸龍膽石斑

Steamed Giant Grouper with Pickled Mustard

### 黑椒蟹肉炒粉絲

Wok-fried Glass Noodles and Crab Meat with Black Pepper Sauce

### 生磨杏仁茶油條

Sweet Almond Soup with Fried Dough Fritter

### 寶島時令鮮水果

Seasonal Fruits



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# 琥珀套餐

## AMBER SET

\$ 3,280 / 人 per person

### 乳豬迎賓盤

Starter

( 魚子醬化皮乳豬 / 芒果蝦球 / 涼拌鮑角蜆花 )

( Suckling Pig with Caviar /  
Crispy Shrimps with Mango /  
Cold Abalone and Jellyfish )

### 羊肚菌酒燉三寶

Double-boiled Chicken Soup with Fish Maw, Bird's Nest, Conpoy and Morels with Huadiao Wine

### 金銀蒜開邊活龍蝦(半隻)

Steamed Lobster with Garlic (Half)

### 琥珀美國熟成牛肋眼

Aged Ribeye Served with Walnut, US

### 鹽水鹵南非活鮮鮑

Brine Abalone

### 樂美特色炒飯

Wok-fried Rice with Barbecue Pork and Shrimps

### 冰糖紅蓮雪蛤

Sweet Soup Hasma with Lotus Seeds

### 寶島時令鮮水果

Seasonal Fruits



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# 前菜

## STARTERS

份 / Regular

### 椒汁南非鮑魚 🌶️

Braised South African Abalone  
with Pepper Sauce

\$ 880



### 府城蝦棗 🍤

Fried Shrimp Balls

\$ 528



### 青花椒厚切牛舌 🌶️ 🍖

Beef Tongue  
with Sichuan Green Peppercorns ,NZ

\$ 680

### 千層峰

Pickled Radish

\$ 288

### 夫妻肺片 🍖 🥜

Braised Beef Organs

\$ 528

### 炙椒松花豆腐 🌶️ 🥜

Tofu with Preserved Egg and Chili Sauce

\$ 328



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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# 明爐燒臘

## BARBECUE



### 樂美掛爐片皮鴨

Roast Duck

需於一天前預訂 Book one day in advance

一隻二吃 Whole  
片皮 / 堂切鴨腿 \$ 2,580  
Sliced Duck with Pancake / Chopped Duck Leg

#### 第三吃 3rd Style

酸白菜菌菇鴨湯 (需加價 \$ 288)  
Duck Soup with Preserved Cabbage  
and Mushrooms (Add \$ 288)

錦繡鴨湯泡飯 (需加價 \$ 288)  
Crispy Rice in Duck Soup (Add \$ 288)

#### 第四吃 4th Style

黑椒馬蹄炒鴨鬆 (需加價 \$ 388)  
Stir-Fried Duck Meat and Water Chestnuts  
with Black Pepper (Add \$ 388)

鮑魚仔鴨粒炒飯 (需加價 \$ 688)  
Fried Rice with Baby Abalone and Duck Meat (Add \$ 688)



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## 港式燒味拼盤

Barbecue Platter

您可以有下列的選擇：

燒鴨 / 油雞 / 叉燒 / 燒肉 / 乳豬 ( 需加價 \$ 200 )

Choose from :

Roasted Duck

Marinated Chicken with Soy Sauce

Barbecue Pork with Honey Sauce

Crispy Pork Belly

Roast Suckling Pig ( Add \$ 200 )

份 / Regular

\$ 1,080 / 雙拼 Two Choices of BBQ Platter

\$ 1,280 / 三拼 Three Choices of BBQ Platter



## 蜜汁黑豚叉燒

Barbecue Pork with Honey Sauce

\$ 980

## 玫瑰豉油雞

Marinated Chicken with Soy Sauce

\$ 580

\$ 780 / 半隻 Half

## 明爐燒鴨

Cantonese Style Roast Duck

( 指定鴨腿需加價 \$ 200

Choose Duck Legs Add \$ 200 )

\$ 720

## 蒜香吊燒雞

Crispy Chicken with garlic

\$ 780 / 半隻 Half

\$ 1,280 / 整隻 Whole

## 鴻運化皮乳豬件

Roast Suckling Pig

\$ 1,080

\$ 4,280 / 半隻 Half

## 澳門燒腩仔

Crispy Pork Belly

\$ 880



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# 鮑參肚燕

ABALONE / SEA CUCUMBER / FISH MAW / BIRD'S NEST

## 日本番茄焗八頭南非鮑

Gratin Whole 8 headed South African Dried Abalone with Tomato

\$ 688

## 原汁扣鮮鮑

Braised Abalone with Shrimp Roe and Vegetables

\$ 1,488

## 伊比利六頭鮑魚酥

Roast Whole 6 headed Abalone with Ham

\$ 1,588

## 過橋澳洲清湯鮑

Poached Sliced Abalone in Broth

\$ 2,880

## 蠔皇鮑魚伴遼參

Braised Abalone and Sea Cucumber

\$ 2,580

## 砂鍋扣原隻南非乾鮑

Braised South African Dried Abalone

\$ 5,288



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# 鮑參肚燕

ABALONE / SEA CUCUMBER / FISH MAW / BIRD'S NEST

## 三蔥乾燒遼參

Braised Sea Cucumber with Leek, Shallot and Spring Onions

\$ 1,688

## 鮑汁燜原汁花膠皇

Braised Fish Maw with Abalone Sauce

\$ 4,800

## 金湯腿茸燕窩羹

Braised Bird's Nest and Ham with Broth

\$ 1,588

## 生拆鮮蟹肉燕窩

Braised Bird's Nest and Crab Meat with Superior Broth

\$ 1,688

## 百搭汁燕窩

Doubled-boiled Superior Bird's Nest

(可選配：紅蓮、杏汁、花旗蔘)

Choose from :

Red Dates, Cream of Almond, American Ginseng

\$ 1,588



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# 生猛活海鮮

## LIVE SEAFOOD

隻 / Whole

限量供應 Limited Quantity



### 龍虎斑 (600 克)

Tiger Grouper

清蒸 / 川味青花椒蒸 / 樹葉雙寶 (冬瓜 & 破布子) 蒸 / 港式古法蒸

Choose from :

Steamed with Ginger, Spring Onion and Soy Sauce /

Steamed with Sichuan Green Peppercorns /

Steamed with Winter Melon Cordia Dichotoma /

Steamed with Mushroom and Pork Shreds in Hong Kong Style

\$ 1,680

### 波士頓龍蝦 (500 克) 🦞

Boston Lobster

胡椒牛油 / 金銀蒜 / 避風塘 / 咖哩粉絲

Choose from :

Black Pepper and Butter /

Steamed with Ginger /

Dry Spicy and Garlic /

Curry with Glass Noodles in Clay pot

\$ 1,800

### 筍殼魚

Marble Goby

清蒸 / 油浸

Choose from :

Steamed with Ginger, Spring Onion and Soy Sauce /

Deep Fried

\$ 1,880

### 南非活鮮鮑 🦪

Abalone

避風塘 / 鹽水鹵

Choose from :

Dry Spicy and Garlic /

Brine Abalone

\$ 488



餐點內含有牛肉、甲殼類、堅果類等食材，若您對食材有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝

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# 海鮮料理

## SEAFOOD

份 / Regular

### 鮑魚麻婆豆腐 🍲

Mapo Tofu with Abalone

\$ 828



### 鑊金香芒蝦多士 🍷

Deep-Fried Shrimp Paste and Fritter  
with mango and passionfruit sauce

\$ 688



### 杭州梅汁油爆蝦 🍷

Wok-Fried Shrimps with Plum Sauce

\$ 638

### 紅糟軟絲

Fried Squid with Red Vinasse

\$ 528

### 極生汁風味脆蝦球 🍷🥥

Deep-Fried Shrimp Balls with Mayonnaise Sauce

\$ 688



### 青龍椒螺鮑片 🍲

Stir-fried Slice Abalone and Whelk  
with Manganji Green Pepper

\$ 628

### 野菌八味正圓鱈

Steamed Toothfish with Wild Mushrooms

需等候 40 分鐘 The meal will be ready in 40 minutes

\$ 2,380



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# 肉類與家禽

## MEAT AND POULTRY

份 / Regular

### 雙桶香蘋葛瑪蘭豬

Roast Kavalan Black Dolphin Pork with Apple

\$ 1,480



### 罐燒紅酒和牛頰 🍷

Braised Wagyu Beef Cheek  
in Red Wine Sauce, AU

\$ 1,480

### 唐辛子美國牛肋眼 (6 oz) 🌶️ 🍷

Roast Ribeye Steak with Chili Pepper, US

\$ 1,688

### 黑棗手切腩排

Roast Pork with Prune Plum

\$ 688

### 花菜乾小炒皇 🥬

Stir-fried Chinese Cauliflower with Seafood and Vegetables

\$ 628

### 蜜桃百香生炒骨

Sweet And Sour Pork with Peach and Passion Sauce

\$ 688

### 東坡紅油蹄花 🌶️

Roast Pork Tendons with Chili Oil

\$ 688

### 大漠蒙古汁羊肩扒

Fried Lamb Shoulder Rack with Cumin Sauce, AU

\$ 828



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# 砂鍋煲仔

## CLAY POT

份 / Regular

### 海皇自製豆腐煲 (菠菜豆腐)

Braised Homemade Spinach Tofu and Seafood

\$ 688



### 蝦乾臘味玉蘭煲 (芥藍)

Fried Preserved Meat and Dried Shrimp with Kale

\$ 528



### 茶油杏菇松阪煲

Braised Pork and King Oyster Mushrooms in Tea Oil

\$ 688

### 麻油野菌豆腐煲

Tofu And Mushroom Braised in Sesame Oil (Veg.)

\$ 488

### 蝦醬水耕通菜煲

Stir-fried Chinese Cabbage and Water Spinach with Shrimp Paste

\$ 488

### 柱侯銀蘿牛雙寶

Braised Beef, Tendon and Radish with Chu Hou Paste, US

\$ 828



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# 湯羹 SOUP

## 日月濃湯雲吞雞 (麻薏雲吞) 🍲

Double-boiled Chicken Soup  
with Wonton (Moroheiya Wonton)

需等候 40 分鐘 The meal will be ready in 40 minutes

\$ 880 / 位 Per Person

\$ 2,280 / 甕 Pot



## 閩式海味佛跳牆

Buddha Jump Over The Wall

\$ 1,580 / 位 Per Person



## 廣皮原汁牛腩 🍲

Beef Soup with Tangerine Peel, US

\$ 880 / 位 Per Person

## 黑金鮑魚燉子排

Double-boiled Pork Rib Soup with Abalone

\$ 880 / 位 Per Person

## 菜膽花菇燉雞湯

Double-boiled Chicken Soup  
with Mushrooms and Baby Cabbage

\$ 388 / 位 Per Person



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# 四季蔬食

SEASONAL VEGETABLE, TOFU

份 / Regular

## 乾鍋花椰菜 🍲

Dried Fried Cauliflower

\$ 428

## 金腿茸豆漿娃娃菜 🍲

Braised Baby Cabbage with Ham and Soy Milk

\$ 628

## 金銀蛋海味絲瓜 🍲

Braised Sponge Gourd with Dried Seafood, Salty Egg, and Preserved Egg

\$ 488

## 茶油牛肝菌炒雜菜 🍲

Wok-Fried Porcini and Mixed Vegetables in Tea Oil

\$ 468

## 金柱芙蓉扒蘆筍

Fried Asparagus served with Sauteed Egg White with Milk and Fried Conpoy

\$ 658



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# 飯 / 麵 / 粉

RICE / NOODLES / BEAN NOODLES

份 / Regular

## 生炒麻油土雞飯

Fried Rice with Sesame Oil Chicken

\$ 880



## 金不換海皇炒麵線

Fried thin Noodle with Shrimps

\$ 688



## 香芋鮮魚米粉湯

Fish Soup with Taro and Rice Noodle

\$ 880

## 烏魚子海皇炒飯

Seafood Fried Rice with Mullet Roe

\$ 1,080

## 乾炒牛河粉

Stir-fried Beef Flat Rice Noodles, US

\$ 528



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# 點心

## DIM SUM

份 / Regular



五香安蝦鹹水餃

Deep-Fried Minced Pork Dumplings  
with Dried Shrimps

\$ 188



麻香蔥燒餅

Baked Wheat Cake with Green Onions

\$ 388



艾美鮮蝦餃

Steamed Shrimp Dumplings

\$ 248

春風得意腸

Crispy Rice Rolls  
with Fried Dough Fritter and Shrimp

\$ 328

蜜汁叉燒酥

Honey Glazed Barbecued Pork Puff Pastries

\$ 248



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# 甜點

## DESSERT



烏金流沙包

Steamed Buns with Egg Custard Paste

\$ 228



果律杏仁豆腐

Almond Tofu

\$ 328

豆沙芝麻球

Sesame Balls with Red Bean Paste

\$ 228

核桃露.吉拿棒

Walnut Soup with Churro

\$ 328

葡式蛋塔

Egg Tart

\$ 248

斑蘭香茅凍

Pandan and Lemongrass Jelly

\$ 328

陳皮團子紅豆沙

Sweet Red Bean Soup  
with Tangerine Peel and Dango

\$ 328



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## 精選茶品 (位)

SELECTED TEA

◆	四季春 Sijichun \$ 80	鐵觀音 Tieguanyin \$ 80	烏龍 Oolong \$ 100	普洱 Puerh \$ 80	菊花茶 Chrysanthamum \$ 80
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## 礦泉水 (瓶)

MINERAL WATER / 1000 ML (BOTTLE)

◆	普娜礦泉水 ACQUA PANNA \$ 250	聖沛黎洛氣泡礦泉水 S. Pellegrino \$ 250
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## 軟性飲料 (罐)

SOFT DRINKS / 330 ML (CAN)

◆	百事可樂 Pepsi \$ 80	七喜汽水 7.Up \$ 80	薑汁汽水 Ginger Ale \$ 80	通寧汽水 Tonic \$ 80	蘇打汽水 Soda \$ 80
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## 季節果汁

SEASONAL JUICE

◆	柳橙汁 Orange Juice \$ 180 ( 250 ml / 杯 Glass ) \$ 1,000 ( 1.5L / 壺 Jug )	西瓜汁 Watermelon Juice \$ 180 ( 250 ml / 杯 Glass ) \$ 1,000 ( 1.5L / 壺 Jug )
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自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。  
Corkage for wine and alcoholic beverages : NT\$ 500 per bottle, and for spirits NT\$ 1,000 per bottle.

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## 啤酒 (罐)

BEERS / (BOTTLE)

台灣金牌啤酒 Taiwan Gold Beer \$ 180	海尼根 Heineken \$ 200	可樂娜啤酒 Corona \$ 200	百威啤酒 Budweiser \$ 200	健力士 Guinness \$ 250	好多水果DIPA Fruit Dipa \$ 250
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## 生啤酒 (杯)

DRAFT BEER / (GLASS)

海尼根生啤酒 Draft Heineken \$ 250
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## 中式酒 (瓶)

CHINESE WINE / (BOTTLE)

陳年紹興 Xhaoxing \$ 650	38 度金門高粱酒 Kinmen Kaoling 38° \$ 1,000	58 度金門高粱酒 Kinmen Kaoliang 58° \$ 1,200
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## 精選葡萄酒

HOUSE WINE

杯 Glass / 瓶 Bottle

美國雙橡園卡本內蘇維濃紅酒 TWIN OAKS CABERNET SAUVIGNON, U.S.A	\$ 400 / \$ 2,000
美國雙橡園卡夏多內白酒 TWIN OAKS CHARDONNAY, U.S.A	\$ 400 / \$ 2,000
美國大娛樂家金芬黛粉紅酒 THE BIG TOP WHITE ZINFANDEL ROSÉ, U.S.A	\$ 420 / \$ 2,000

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。

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## 調和威士忌

BLENDED WHISKIES

杯 Glass / 瓶 Bottle

起瓦士 12 年 CHIVAS REGAL 12 Y	\$ 280 / \$ 2,800
皇家禮炮 21 年 ROYAL SALUTE 21 Y	\$ 680 / \$ 8,200
皇家禮炮 23 年 ROYAL SALUTE 23 Y	\$ 920 / \$ 13,800
約翰走路黑牌 JOHNNY WALKER BLACK LABEL	\$ 280 / \$ 2,800
約翰走路金牌 JOHNNIE WALKER GOLD LABEL	\$ 350 / \$ 3,800
約翰走路藍牌 JOHNNIE WALKER BLUE LABEL	\$ 880 / \$ 12,800

## 高地區

HIGHLAND

杯 Glass / 瓶 Bottle

格蘭傑 10 年經典 GLENMORANGIE 10 Y ORIGINAL	\$ 300 / \$ 3,000
格蘭傑雪莉桶 GLENMORANGIE LASANTA	\$ 350 / \$ 3,800
格蘭傑蘇玳風味 GLENMORANGIE NECTAR D'OR	\$ 450 / \$ 4,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車，安全有保障

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## 艾雷島 & 島嶼 威士忌

ISLAY & ISLAND WHISKY

杯 Glass / 瓶 Bottle

◆ 拉弗格 10 年  
LAPHROAIG 10 Y

\$ 350 / \$ 3,800

泰斯卡 10 年  
TALISKER 10 Y

\$ 400 / \$ 4,200

雅柏 10 年  
ARBEG 10 Y

\$ 420 / \$ 4,800

拉加維林 16 年  
LAGAVULIN 16 Y

\$ 620 / \$ 7,800

## 波本威士忌

BOURBON WHISKY

杯 Glass / 瓶 Bottle

◆ 金賓波本威士忌  
JIM BEAM

\$ 280 / \$ 2,800

傑克丹尼爾  
JACK DANIEL'S

\$ 280 / \$ 2,800

美格波本威士忌  
MAKER'S MARK

\$ 320 / \$ 3,000

留名溪  
KNOB CREEK

\$ 400 / \$ 3,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車，安全有保障

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## 斯貝賽區

SPEYSIDE

杯 Glass / 瓶 Bottle

◆ 亞伯樂12年 ABERLOUR 12 Y	\$ 400 / \$ 4,200
蘇格登12年雪莉桶 SINGLETON 12 Y SHERRY CASK	\$ 400 / \$ 4,200
格蘭利威12年 GLENLIVET 12 Y	\$ 320 / \$ 3,200
格蘭利威12年首席三桶 GLENLIVET 12 Y RUM & BOURBON CASK	\$ 320 / \$ 3,200
格蘭利威13年雪莉桶 GLENLIVET 13 Y SHERRY CASK	\$ 480 / \$ 6,200
格蘭利威15年雪莉桶 GLENLIVET 15 Y SHERRY CASK	\$ 8,800
格蘭菲迪15年 THE GLENFIDDICH 15Y	\$ 420 / \$ 4,500
大摩12年 DALMORE 12 Y	\$ 460 / \$ 5,200
大摩15年 DALMORE 15 Y	\$ 8,800
百富12年 THE BALVENIE PORT WOOD 12 Y	\$ 450 / \$ 5,200
百富14年 THE BALVENIE PORT WOOD 14 Y	\$ 6,800
麥卡倫12年雙桶 MACALLAN 12Y OLD DOUBLE CASK	\$ 6,800
麥卡倫12年雪莉桶 MACALLAN 12 Y SHERRY OAK	\$ 620 / \$ 8,200
慕赫12年 MORTLACH 12 Y	\$ 460 / \$ 5,200
慕赫16年 MORTLACH 16 Y	\$ 8,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。

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## 台灣威士忌

TAIWAN WHISKY

杯 Glass / 瓶 Bottle

### 噶瑪蘭山川首席

KAVALAN CONCERTMASTER SINGLE MALT

\$ 450 / \$ 6,800

## 愛爾蘭威士忌

IRISH

杯 Glass / 瓶 Bottle

### 尊美醇威士忌

JAMESON

\$ 280 / \$ 2,800

## 干邑白蘭地

COGNAC

杯 Glass / 瓶 Bottle

### 人頭馬 VSOP

REMY MARTIN VSOP

\$ 380 / \$ 4,800

### 軒尼詩 VSOP

HENNESSY VSOP

\$ 420 / \$ 5,800

### 軒尼詩 XO

HENNESSY XO

\$ 1,280 / \$ 16,800

### 馬爹利藍淬燕

MARTELL BLUE SWIFT

\$ 420 / \$ 4,800

### 馬爹利名仕干邑

MARTELL NOBLIG

\$ 480 / \$ 6,200

### 馬爹利 XO

MARTELL XO

\$ 1,380 / \$ 17,800

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## 伏特加

VODKA

杯 Glass / 瓶 Bottle

◆ 思美洛 SMIRNOFF	\$ 280 / \$ 2,800
詩洛柯 CIROC	\$ 320 / \$ 3,800
雪樹 BELVEDERE	\$ 320 / \$ 3,800
灰雁 GREY GOOSE	\$ 320 / \$ 3,800
坎特一號 KETEL ONE	\$ 380 / \$ 4,200

## 琴酒

GIN

杯 Glass / 瓶 Bottle

◆ 高登琴酒 GORDON'S	\$ 280 / \$ 2,800
英國坦奎麗琴酒 TANQUERAY	\$ 280 / \$ 2,800
英國坦奎麗NO.10琴酒 TANQUERAY NO.1	\$ 380 / \$ 3,800
海曼黑刺李琴酒 HAYMAN'S SLOE	\$ 320 / \$ 3,000
六角琴酒 ROKU	\$ 360 / \$ 3,200
植物學家琴酒 THE BOTANIST	\$ 380 / \$ 3,800
亨利爵士琴酒 HENDRICK'S	\$ 380 / \$ 3,800
亨利爵士海神琴酒 HENDRICKS NEPTUNIA	\$ 420 / \$ 4,800
亨利爵士舞魅琴酒 HENDRICK'S GRAND CABARET	\$ 420 / \$ 4,800

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If you have concerns regarding food allergies or intolerances, please alert your served prior to ordering, Thank you.



## 蘭姆酒

RUM

杯 Glass / 瓶 Bottle

◆ 百家得蘭姆酒 BACARDI LIGHT	\$ 280 / \$ 2,800
摩根船長蘭姆酒 CAPTAIN MORGAN	\$ 280 / \$ 2,800
英國傑瑞水手蘭姆酒 700ML SAILOR JERRY	\$ 300 / \$ 3,000
麥斯蘭姆酒 MYER'S	\$ 280 / \$ 2,800
薩凱帕頂級 ZACAPA 23	\$ 400 / \$ 4,800

## 龍舌蘭

TEQUILA

杯 Glass / 瓶 Bottle

◆ 金快活龍舌蘭 JOSE CUERVO	\$ 300 / \$ 2,800
培恩銀樽龍舌蘭 PATRON SILVER	\$ 5,200
唐胡立歐龍舌蘭 DON JULIO BLANCO	\$ 5,200
唐胡里歐龍舌蘭酒 DON JULIO ANEJO	\$ 6,800
唐胡立歐1942 DON JULIO 1942	\$ 18,800

禁止酒駕 | 飲酒過量有害健康 | 酒後不開車, 安全有保障

自備酒水需加收酒水服務費：紅、白酒每瓶 NT\$ 500，烈酒 NT\$ 1,000。

Corkage for wine and alcoholic beverages : NT\$ 500 per bottle, and for spirits NT\$ 1,000 per bottle.

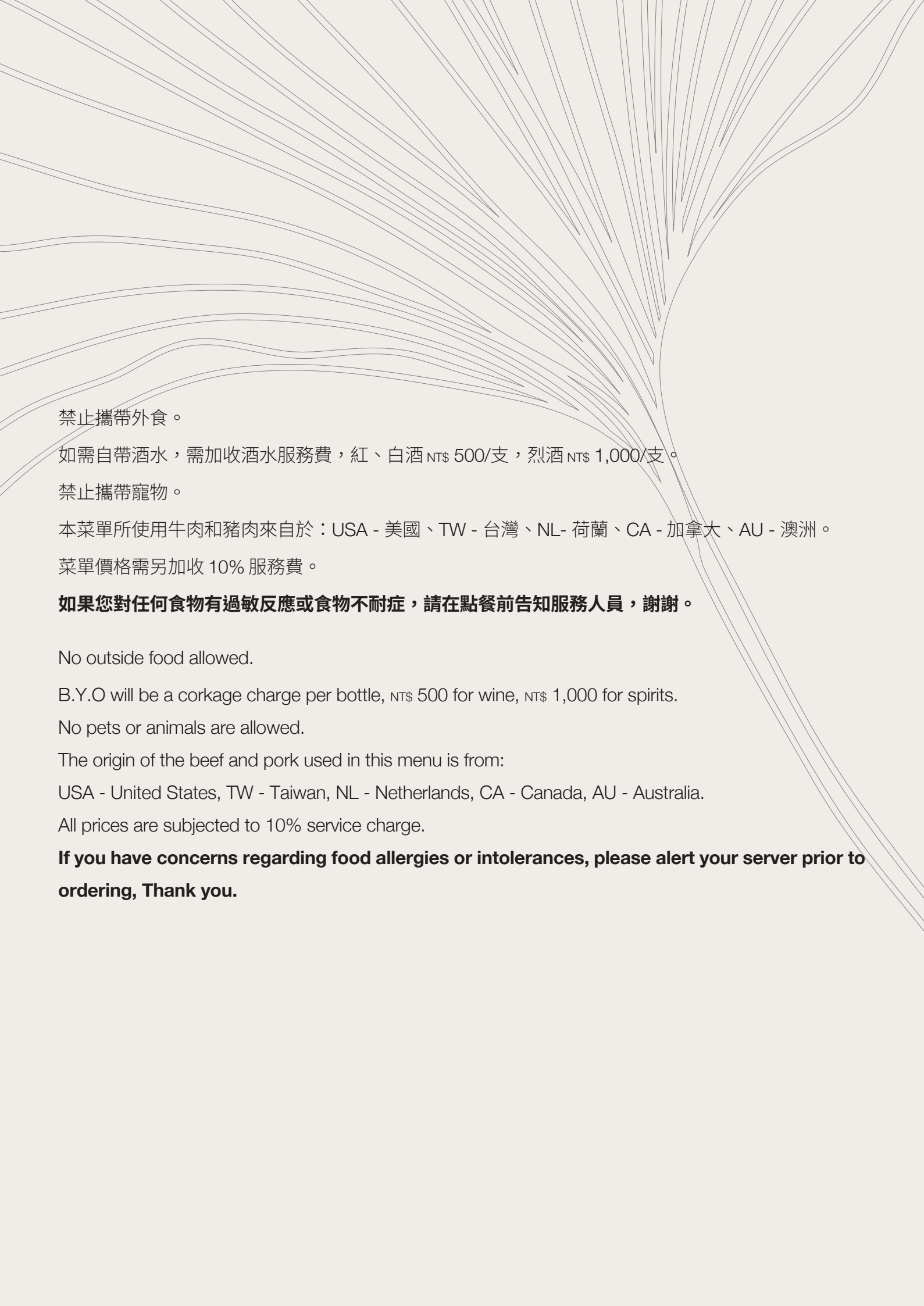
以上價格皆以新台幣為單位計價。

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If you have concerns regarding food allergies or intolerances, please alert your served prior to ordering, Thank you.





禁止攜帶外食。

如需自帶酒水，需加收酒水服務費，紅、白酒 NT\$ 500/支，烈酒 NT\$ 1,000/支。

禁止攜帶寵物。

本菜單所使用牛肉和豬肉來自於：USA - 美國、TW - 台灣、NL- 荷蘭、CA - 加拿大、AU - 澳洲。

菜單價格需另加收 10% 服務費。

**如果您對任何食物有過敏反應或食物不耐症，請在點餐前告知服務人員，謝謝。**

No outside food allowed.

B.Y.O will be a corkage charge per bottle, NT\$ 500 for wine, NT\$ 1,000 for spirits.

No pets or animals are allowed.

The origin of the beef and pork used in this menu is from:

USA - United States, TW - Taiwan, NL - Netherlands, CA - Canada, AU - Australia.

All prices are subjected to 10% service charge.

**If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, Thank you.**