

經典調酒 NEO CLASSIC COCKTAIL

Cosmopolitan Smirnoff Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	350
Mojito Bacardi Rum, Fresh Lime Juice, Simple Syrup, Mint Leaves	350
Daiquiri Bacardi Rum, Fresh Lime Juice, Simple Syrup	350
Margarita Orendain Tequila, Cointreau, Fresh Lime Juice, Simple Syrup	350
Sazerac Michter's Rye, Richard, Peychaud's Bitter	400
Aviation Tenqueray 10. Gin, Maraschino, Violet Liqueur	400
Manhattan Maker's Mark Bourbon, Vermouth Rouge	400
Sangria House Red Wine, Cointreau, Hennessy V.S.O.P., Fresh Fruit, Lime Juice	400

原創調酒 SPECIALITY

Motive Auchentoshan 12Y, IPA Syrup, Zacapa 23	450
Arashi Roku Gin, Ginger Liqueur, Suze Liqueur, Mango Green Tea	450
Pale Gold Auchentoshan American Oak, Southern Comfort, Hazelnut Liqueur, Chocolate Bitter, Oat Milk, Honey	450
Simba in There Plantation Pineapple Rum, Grapes Liqueur, King's Ginger, Orange Liqueur, Pineapple Juice	450
Greenery Quotes Roku Gin, Dry Fino Sherry, Blanc Vermouth, Grapes Liqueur, Pineapple Juice, Cucumber, Pepper, Soda	450

無酒精調酒 MOCKTAIL

Grandis Kiri Oolong Tea, Grapefruit Juice, Syrup	300
White Garden Lychee Puree ,Milk, Rosemary Syrup, Fresh Lime Juice, Soda	300
Summer Legend Earl Grey Tea, Pineapple, Honey, Marigold Syrup	300

價格皆以新台幣計算，需另加 10% 服務費；自備酒水服務費每瓶 TWD.1,000
All prices are in TWD. And subject to a 10% service charge. The corkage fee is TWD.1,000/per bottle.

實際年份依現場供應為主
All wines and vintages are subject to availability and change.

如果您對任何食物有過敏反應或食物不耐症，請在點（取）餐前告知服務人員
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氣泡酒 SPARKLING

	90ml	120ml	300ml	Bottle
Catherine et Patrick Bottex, Cerdon La Cueille Méthode Ancestrale N.V., France	270	360	900	1,800

香檳 CHAMPAGNE

Diebolt-Vallois Blanc de Blancs Brut N.V. ,France	490	650	1,600	3,800
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白酒 WHITE WINE

Argiolas Iselis Nasco di Cagliari DOC, Sardinia Italy	270	360	900	2,000
Frankland Estate Isolation Ridge Vineyard Riesling, Australia	300	400	1,000	2,300
Château de Sancerre 'Sancerre' Cuvée Tradition Blanc, France	330	430	1,050	2,500
Domaine La Sœur Cadette Bourgogne Chardonnay, France	340	450	1,100	2,600

紅酒 RED WINE

Heartland Director's Cut Cabernet Sauvignon, Langhorne Creek Australia	330	430	1,050	2,500
Hugel Classic Pinot Noir, Alsace France	330	430	1,050	2,500
Lapostolle Cuvée Alexandre Cabernet Sauvignon, Apalta Chile	340	450	1,100	2,600
La Spinetta Casanova Chianti Riserva DOCG, Toscana Italy	350	460	1,150	2,700
Domaine de Pallus Chinon Les Pensées de Pallus, Loire France	350	460	1,150	2,700
Yangarra Estate Vineyard Old Vine Grenache, McLaren Australia	380	500	1,250	2,900

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甜酒 SWEET WINE

	Glass	Bottle
Graham's 10Y Tawny Port	350	4,000
Graham's 20Y Tawny Port	550	7,000
Disznoko Tokaji Late Harvest	200	1,800/ ^{500ml}

蘇格蘭單一純麥威士忌 SCOTCH SINGLE MALT

Macallan Sherry Oak 12Y	600	8,500
Macallan Sherry Oak 18Y	2,500	35,000
Balvenie Double Wood 12Y	400	6,000
Glenfarclas 12Y	350	4,000
Glenfarclas 17Y	600	7,000
Glenfarclas 25Y	900	13,000
Mortlach Rare Old	650	
Talisker 10Y	350	4,500
Singleton Reserve Signature	350	4,000
Sansibar 東方命 Vatted Malt Sherry Oak	1,300	

艾雷島威士忌 ISLAY SINGLE MALT

Bunnahabhain 12Y	350	4,000
Ardbeg 10Y	450	5,500
Bowmore 15Y	550	8,000
Bruichladdich 10Y	600	
Sansibar 東方命 Caol Ila Sherry Oak 18Y	1,700	

蘇格蘭調和威士忌 BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	350	4,000
Johnnie Walker Gold Label	400	5,000
Johnnie Walker Blue Label	1,200	15,000
Monkey Shoulder	350	4,000
Scallywag	500	6,000

愛爾蘭威士忌 IRISH WHISKEY

Jameson	350	4,000
Bushmills Original	350	4,000
Bushmills Black Bush	320	3,800
Bushmills 10Y	400	4,500

美國威士忌 AMERICAN WHISKEY

Maker's Mark Bourbon	350	4,000
Jack Daniel's Tennessee	350	4,000
Woodford Bourbon	350	4,000
Evan Williams Single Barrel	400	
Michter's Straight Rye	500	6,000
Michter's Sour Mash	500	6,000

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日本威士忌 JAPANESE WHISKY

	Glass	Bottle
Yamazaki	600	
Hakushu	600	
Hibiki Harmony	600	

台灣威士忌 TAIWANESE WHISKY

Kavalan Bourbon Cask	800	10,000
Kavalan Sherry Cask	1,000	12,000

白蘭地 COGNAC

Remy Martin V.S.O.P.	400	5,000
Remy Martin X.O.	1,300	17,000
Hennessy V.S.O.P.	500	6,000
Hennessy X.O.	1,400	18,000
Hennessy Paradis	5,000	50,000

渣釀白蘭地 GRAPPA

Marolo Grappa di Arneis	400	5,000
Marolo Grappa di Barolo	450	5,500

琴酒 GIN

Gordon's	300	3,500
Bombay Sapphire	350	4,000
Martin Miller's	350	4,000
Hendrick's	350	4,500
Tanqueray No. TEN	400	4,500

伏特加 VODKA

Belvedere	300	3,500
Grey Goose	350	4,000
Cîroc	400	5,000

蘭姆酒 RUM

Captain Morgan Original Spiced Rum	300	3,500
Zacapa 23	400	5,500
Havana Club Master Selection	600	7,000

龍舌蘭 TEQUILA

Patron Silver	400	5,000
Don Julio Blanco	500	6,000
Don Julio Reposado	550	7,000
DeLeón Blanco	1,300	18,000

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餐前酒 & 餐後酒 APERITIF & DIGESTIF

Kahlua	300
Bailey's	300
Sambuca	300
Fernet Branca	350
Disaronno	300
Suze	300

啤酒 BEER

Taiwan Gold Medal	200
Asahi	220
Heineken	220
Heineken 0.0(Alcohol Free)	250
Heineken Silver	250
Budweiser Supreme	250
Taihu IPA	250
San Miguel Light	260
Asahi Draft Beer (480ml)	260
Guinness	250

軟性飲料 SOFT DRINKS

Pepsi	180
7 Up	180
Soda Water	180
Tonic Water	180
Ginger Ale	180
Red Bull	240

礦泉水 STILL WATER

Evian	500ml	200
Fiji	500ml	200
Acqua Panna	500ml	200
Acqua Panna	1,000ml	280

氣泡水 SPARKLING WATER

Perrier	330ml	220
San Pellegrino	500ml	220
San Pellegrino	1,000ml	280

其他 OTHER

牛奶	200
Milk	
可可	280
Chocolate	

此區品項皆提供冷熱飲 Both Serve Ice and Hot

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鮮榨果汁 FRESH SQUEEZED

蘋果汁 Apple Juice	250
芭樂汁 Guava Juice	260
奇異果汁 Kiwi Juice	260
柳橙汁 Citrus Juice	280
葡萄柚汁 Grapefruit Juice	280

咖啡 COFFEE

濃縮 Espresso	200
美式 ● Americano	200
低咖啡因 ● Decaffeinated Coffee	250
拿鐵 ● Café Latte	280
卡布奇諾 Cappuccino	280
手沖咖啡 Hand Brewed Single Original	320

● 提供冷熱飲 Both Serve Ice and Hot

茶 TEA

台灣初春綠茶 Spring Green Tea	280
蜜香紅茶 Ruby 18 Black Tea	280
頂級伯爵茶 Earl Grey with White Tips Superior Tea	280
紅水烏龍 Hongshui Oolong Tea	300
錫蘭茶 Ceylon Tea Orange Pekoe	300
杉林溪茶王 SunlinkSea Oolong Tea	300
大吉嶺 Darjeeling Tea Flowery Orange Pekoe	300
薄荷茶 Peppermint Tea	280
黃金蕎麥茶 Buckwheat Tea	280
玫瑰果大黃茶 Sweet Rhubarb	280
洋甘菊茶 Chamomile Tea	300
琥珀焦糖博士茶 Rooibos Tea	300

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五分鐘上菜 IN FIVE

- 冰鎮新鮮蔬菜棒  200
Organic Vegetable Crudités and Dips
- 鮮蝦酪梨佐墨西哥玉米餅  320
Mexican Tortilla Chips with Shrimp and Avocado
- 歐風起司盤  480
European Cheese Platter
- 經典冷肉盤  480
Premium Charcuterie Selection

十分鐘上菜 IN TEN

- 風味炸薯條  200
French Fries
- 松露炸薯條  260
French Fries with Truffle Sauce
- 水牛城辣雞翅  320
Buffalo Chicken Wings
- 經典法式焗烤起司洋蔥湯  320
French Onion Soup
- 主廚花園沙拉  360
義式油醋 / 柑橘油醋 / 和風芥末油醋 / 千島醬 四選一
Chef's Garden Salad
Choice of Dressing: Italian Vinaigrette/ Citrus Vinaigrette/ Sesame Mustard Vinaigrette/ Thousand Island Dressing
- 日式蕎麥冷麵附味噌湯  380
Japanese Cold Soba Noodle with Miso Soup
- 酥炸海港中卷  420
Deep-fried Fresh Squid Fritter
- 經典凱薩沙拉 (烤雞肉或燻鮭魚)  460
Classic Caesar Salad with
Grilled Chicken or Smoked Salmon
- 香辣綜合滷味  460
Soy Sauce Stewed Spicy Snack

凡點選此頁任一餐點
即可加價 TWD.200 任選鮮榨果汁一杯
Add TWD.200 for a fresh squeezed juice of your choice
with any order of the above dishes.

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二十分鐘上菜 IN TWENTY

- 蔬食沙拉三明治 🌿 🍷 🍳 🍴 🍴 🍴 460
Vegetable and Salad Sandwich
- 精選義大利麵 **Classic Pasta Selection**
- 醬汁 **Sauce** :
- 番茄羅勒醬 Sauce Pomodoro 🌿 🍷 🍴 460
 - 培根奶油醬 Sauce Carbonara 🍷 🍳 🍴 🍴 460
 - 波隆那番茄牛肉醬 Sauce Bolognese 🍷 🍳 🍴 520
- 麵條 (三選一) **Pasta** 🍴 (Choose One) :
- 義大利麵 Spaghetti / 筆管麵 Penne / 寬扁麵 Tagliatelle
- 佛卡夏總匯三明治 🍷 🍳 🍴 🍴 🍴 520
Club Sandwich
- 經典牛肉培根切達起司漢堡 🍷 🍳 🍴 🍴 🍴 🍴 520
Classic Beef, Bacon and Cheddar Cheese Burger
- 日式炸豬排咖哩飯 🍷 🍳 🍴 🍴 🍴 🍴 🍴 520
Curry Rice with Deep Fried Pork Loin
- 排骨飯 🍷 🍳 🍴 🍴 🍴 🍴 520
Pork Chop Rice
- 炭烤松阪豬究極肉燥飯 🍷 🍳 🍴 🍴 🍴 🍴 🍴 560
Ultimate Braised Minced Pork Rice with Grilled Pork Jowl Fillet
- 法式沾醬牛肉三明治 🍷 🍳 🍴 🍴 🍴 620
Beef Sandwich with French Dip
- 萬豪牛肉麵 🍷 🍴 🍴 🍴 🍴 680
Taiwanese Stewed Beef Noodle Soup
- 綜合炸物拼盤 🍷 🍳 🍴 🍴 🍴 🍴 🍴 680
Deep-fried Combo Platter
- 南臺灣龍蝦海鮮粥 🍷 🍳 🍴 🍴 🍴 🍴 🍴 1,080
Southern Taiwan Style Lobster and Seafood Congee

甜點 DESSERT

- 紅櫻桃慕斯 🍷 🍳 🍴 🍴 🍴 🍴 280
Red Cherry Mousse
- 黑醋栗蒙布朗 🍷 🍳 🍴 🍴 🍴 🍴 280
Cassis Mont Blanc
- 鐵觀音可可塔 🍷 🍳 🍴 🍴 🍴 🍴 280
Tieguanyin Tea Chocolate Tart
- 提拉米蘇 🍷 🍳 🍴 🍴 🍴 🍴 300
Tiramisu

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with any order of the above dishes.

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晚間套餐
Dinner Set Menu
05:00 p.m.-08:00 p.m.

美國特選肋眼牛排 10 盎司 🍖 🍷 🌾 🥄 🍴
Grilled U.S. Choice Beef Rib Eye Steak 10 oz
TWD.1,280

酥脆德式豬腳 / 香腸附酸菜 🐷 🍷 🌾 🥄 🍴
Crispy German Pig Knuckle and Sausage with Sauerkraut
TWD.980

套餐均含 Dinner set includes :

手工麵包 Hand-made Bread 🍷 🌾

例湯 Daily Soup

沙拉 Salad 🍷 🍷 🍷 🍷 🍷

飲料 (咖啡或茶) Coffee or Tea

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FitBowl 食尚能量碗

Make Your Own FitBowl

基底 Rice Base (任選一款 Choose One)

醋飯 Vinegar Rice / 綜合生菜 Mixed Salad
飯菜各半 Rice & Salad (by half each)

配料 Condiments

地瓜 Sweet Potato / 毛豆 Green Soy Bean / 鳳梨 Pineapple / 玉米筍
Baby Corn Shoot / 水煮蛋 Boiled Egg
小番茄 Cherry Tomato / 花椰菜 Broccoli / 韓式泡菜 Kimchi 🌿 🥒 🐟

主食 Main Ingredient (任選一款 Choose One)

蔬食漢堡肉 🌿 🌿 🌿 🥒
Vegan Burger
TWD.480

雞胸肉
Chicken Breast
TWD.480

美國培根牛燒肉片 🐮 🌿 🌿 🌿
U.S. Sliced Beef
TWD.520

綜合海鮮 🐟 🦞
Mixed Seafood
TWD.680

醬汁 Seasoning (任選一款 Choose One)

剝皮辣椒美乃滋 Pickled Green Pepper Mayonnaise 🥒 🍷
和風醬 Japanese Dressing 🌿 🌿
泡菜美乃滋 Kimchi Mayonnaise 🥒 🌿 🌿 🐟
胡麻豆腐醬 Sesame Tofu Sauce 🌿 🌿

撒料 Topping (任選一款 Choose One)

芝麻 Sesame / 海苔絲 Seaweed Julienne / 綜合堅果 Mixed Nuts

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肉類原產地來源

牛肉產地:美國、紐西蘭、澳洲、巴拿馬、巴拉圭
豬肉產地:台灣、法國、西班牙、荷蘭、美國、加拿大

過敏原標示



牛肉
Beef



豬肉
Pork



甲殼
Crustaceans



辣
Spicy



奶
Milk



蛋
Egg



素食
Vegetarian



麩質
Gluten



大豆
Soy Bean



芝麻
Sesame



堅果
Nut



花生
Peanut



魚
Fish



亞硫酸鹽類
Sulphites

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