

經典調酒 NEO CLASSIC COCKTAIL

Cosmopolitan Smirnoff Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	400
Mojito Bacardi Rum, Fresh Lime Juice, Simple Syrup, Mint Leaves	400
Negroni Gorden Gin, Campari, Sweet Vermouth	400
Margarita Orendain Tequila, Cointreau, Fresh Lime Juice, Simple Syrup	400
Old Fashion Maker's Mark Bourbon, Simple Syrup, Bitter	400
Aviation Tenqueray 10. Gin, Maraschino, Violet Liqueur, Lime juice	400
Side car Hennessy V.S.O.P., Cointreau, Fresh Lime juice, Simple Syrup	400
Sangria House Red Wine, Cointreau, Calvados, Sweet Vermouth, Honey, Lime Juice, Fresh Orange Juice	450

原創調酒 SPECIALITY

Devil Roku Gin, Elderflower Liqueur, Cranberry Juice, Vanilla Liqueur, Fresh Lemon Juice	450
Arashi Roku Gin, Ginger Liqueur, Suze Liqueur, Mango Green Tea, Cold-pressed Pineapple Juice	450
Motive Auchentoshan 12Y, IPA Syrup, Zacapa 23	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

Vermajo Oolong Tea, Lychee, Fresh Lemon Juice, Mint Leaves, Soda Water	300
Grandis Kiri Oolong Tea, Grapefruit Juice, Syrup	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
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

氣泡酒 SPARKLING	90ml	120ml	300ml	Bottle
Cloudy Bay Pelorus N.V. Marlborough, New Zealand	450	550	1,200	2,800

香檳 CHAMPAGNE				
Champagne Gooset Grande Reserve Brut N.V. Champagne, France	600	750	1,650	3,800

白酒 WHITE WINE				
Donnafugata Anthilia Sicilia DOC, Sicily, Italy	380	480	1,050	2,400
La Ferme du mont Cotes du Rhône La Truffière White, Southern Rhône, France	400	500	1,100	2,600
Schloss Gobelsburg Langenlois Grüner Veltliner, Kamptal, Austria	430	550	1,200	2,800
The Prisoner Chardonnay, Carneros, U.S.A.	430	550	1,200	2,800
Domaine Laroche Chablis Saint Martin, Burgundy, France	470	600	1,350	3,200

紅酒 RED WINE				
Roux Coteaux Bourguignons Gamay, Bourguignons, France	380	480	1,050	2,400
Ricasoli Brolio Chianti Classico DOCG, Toscana, Italy	400	500	1,100	2,600
Chateau Haut Selve Red, Graves AOC, Bordeaux, France	430	550	1,200	2,800
MacMurray Russian River Valley Pinot Noir, Russian River Valley, U.S.A.	430	550	1,200	2,800
Weightstone WE Clairet NO.5, Nantou, Taiwan	430	550	1,200	2,800

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

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, Tokaj, Hungary	200/50ml	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	
Glenfarclas 17Y	700	
Glenfarclas 25Y	1800	
Talisker 10Y	350	4,500
Auchentoshan 12Y	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	

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 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
Michter's Straight Rye	500	6,000
Michter's Sour Mash	500	6,000

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

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

伏特加 VODKA

Belvedere	350	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

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

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 Water	500ml	200
Sa Rang Hae Deep Sea Water	500ml	200
Acqua Panna	500ml	200
Acqua Panna	1000ml	280

氣泡水 SPARKLING WATER

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

其他 OTHER

牛奶 Milk	200
可可 Chocolate	280

此區品項皆提供冷熱飲 Both Serve Ice and Hot

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.

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

鮮榨果汁 FRESH SQUEEZED

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

咖啡 COFFEE

濃縮	200
Espresso	
美式 ●	200
Americano	
低咖啡因 ●	250
Decaffeinated Coffee	
拿鐵 ●	280
Café Latte	
卡布奇諾	280
Cappuccino	

● 提供冷熱飲 Both Serve Ice and Hot

茶 TEA

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

此區品項皆提供冷熱飲 Both Serve Ice and Hot

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.

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

單品手沖咖啡 SINGLE ORIGIN HAND DRIP COFFEE

淺焙 

衣索比亞 希達馬 阿貝果娜 飛丘處理廠 單一品種
水洗

420

風味 | 萊姆、白桃、鮮奶茶、佛手柑

位於希達馬區高海拔地段，擁有理想的氣候條件與火山土壤。絕佳的地理環境與精緻處理手法，使此地咖啡在國際間屢獲肯定，展現出細膩、優雅且極具層次的風味

淺焙 

巴拿馬 奇里基 薩維奇莊園 藝妓【讚歌】慢速乾燥
日曬

660

Panama Chiriqui Savage Coffees Geisha Slow
Dry Natural【Anthem】

風味 | 木槿花、血橙、覆盆莓、萊姆、橙花、杏桃

讚歌製程嚴選糖度21以上的成熟果實，經二次篩選後於非洲乾燥床陰乾20天。全程控溫、控濕並定時翻動，使咖啡豆緩慢吸收果實甜香，呈現高甜度、花果層次與優雅酸質

淺中焙 

哥倫比亞 薇拉省 無限原野莊園 荷西納西歐小農
粉紅波旁 水洗

400

Colombia Huila Praderita Jose Ignacio Pink
Bourbon Washed

風味 | 紅心芭樂、粉紅葡萄柚、脆梅、青茶

位於薇拉省高海拔地區，結合微型氣候與細緻處理，孕育出口感清晰且細膩的咖啡。風味純淨均衡，層次豐富，廣受精品市場喜愛，為當地代表性莊園之一

中焙 

瓜地馬拉 阿蒂特蘭湖 達克鴨咖啡 水洗

380

Guatemala Atitlan Pococ Coffee Washed

風味 | 李子、杏仁、奶油、可可

來自阿蒂特蘭湖區1600-1900公尺的火山地形，手工精選與每日小批處理保留最佳風味。口感厚實，風味飽滿，同時傳遞著對土地與自然景致的深厚情感

中深焙 

印尼 蘇門答臘 林東 曼特寧 歐藍剛江 濕刨處理法

400

Indonesia Sumatra Lintong Mandheling
Onan-Ganjang Wet Hulled

風味 | 仙草甘茶、橄欖蜜餞、牛奶糖、黑李果乾

採濕刨處理法去果皮後發酵，再日曬至適當水分並去殼完成乾燥。此法造就深藍色豆貌，提升醇厚感並降低酸度，成就印尼咖啡獨特濃郁風味

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.

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

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 	350
Mexican Tortilla Chips with Shrimp and Avocado	
歐風起司盤    	520
European Cheese Platter	
經典冷肉盤      	520
Premium Charcuterie Selection	

十分鐘上菜 IN TEN

風味炸薯條 	250
French Fries	
松露炸薯條 	300
French Fries with Truffle Sauce	
水牛城辣雞翅   	360
Buffalo Chicken Wings	
經典法式焗烤起司洋蔥湯  	360
French Onion Soup	
主廚花園沙拉      	400
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     	460
Japanese Cold Soba Noodle with Miso Soup	
酥炸海港中卷      	460
Deep-fried Fresh Squid Fritter	
經典凱薩沙拉 (烤雞肉或燻鮭魚)      	480
Classic Caesar Salad with Grilled Chicken or Smoked Salmon	
香辣綜合滷味       	500
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.

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.

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

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

二十分鐘上菜 IN TWENTY

蔬食沙拉三明治      	480
Vegetable and Salad Sandwich	
精選義大利麵 Classic Pasta Selection	
醬汁 Sauce :	
- 番茄羅勒醬 Sauce Pomodoro   	480
- 培根奶油醬 Sauce Carbonara     	480
- 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     	560
Club Sandwich	
經典牛肉培根切達起司漢堡       	600
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      	560
Pork Chop Rice	
炭烤松阪豬究極肉燥飯       	600
Ultimate Braised Minced Pork Rice with Grilled Pork Jowl Fillet	
法式沾醬牛肉三明治     	650
Beef Sandwich with French Dip	
萬豪牛肉麵     	720
Taiwanese Stewed Beef Noodle Soup	
綜合炸物拼盤       	700
Deep-fried Combo Platter	
南臺灣龍蝦海鮮粥      	1,200
Southern Taiwan Style Lobster and Seafood Congee	

甜點 DESSERT

新鮮水果塔      	300
Fresh Fruit Tart	
萊姆蛋糕．布列塔尼蘋果酒雪酪      	300
Lime Cake with Breton Apple Cider Sherbet	
綠葡萄燕窩杏仁奶酪．哈密瓜冷湯    	300
Almond Panna Cotta with Green Grape, Bird's Nest and Cantaloupe Gazpacho	
提拉米蘇      	300
Neo Tiramisu	

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.

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.

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

午間套餐
Lunch Set Menu
11:00 a.m.-02:00 p.m.

爐烤起士雞腿捲佐松露紅酒醬 🍷
Roasted Cheese Chicken Leg Roll with Red Wine
Truffle Sauce
TWD.950

米蘭式燴羊膝 🍷 🍴
Milano Style Lamb Shank
TWD.1,050

煎烤綜合海鮮配蒜香奶油魚子醬 🍷 🦞 🐟
Pan-fried Daily Fish, Scallop and Prawn with
Cream Garlic and Fish Roe Sauce
TWD.1,350

套餐均含 Lunch set includes :

經典凱薩沙拉 Caesar Salad 🐼 🍷 🍳 🌾 🍴

經典提拉米蘇 Tiramisu 🐼 🍷 🍳 🌾

僅單月份供應
Available only in odd months

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.

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

午間套餐
Lunch Set Menu
11:00 a.m.-02:00 p.m.

香煎功夫鴨腿佐杏桃醬
Pan-fried Duck Leg Confit with Apricot Sauce
TWD.950

煎烤每日鮮魚、北海道鮮食干貝襯煙花女醬汁 🍷🐟
Pan-fried Daily Fish and Scallop with Puttanesca Sauce
TWD.1,050

日式綠野鮮蔥烤美國牛小排 🍷🍷🍷🐟
Roasted U.S. Beef Short Rib with Japanese
Onion Barbecue Sauce
TWD.1,350

套餐均含 Lunch set includes :

經典凱薩沙拉 Caesar Salad 🍷🍷🍷🍷🍷🍷

經典提拉米蘇 Tiramisu 🍷🍷🍷🍷

僅雙月份供應
Available only in even months

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.

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

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

酥脆德式豬腳 / 香腸附酸菜 🐷🍷🌾🥓
Crispy German Pig Knuckle and Sausage with Sauerkraut
TWD.1,080

美國特選肋眼牛排 10 盎司 🐮🍷🌾🥓🍴
Grilled U.S. Choice Beef Rib Eye Steak 10 oz
TWD.1,430

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

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.

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

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.500

雞胸肉

Chicken Breast

TWD.520

美國培根牛燒肉片 🐮🌿🌿🌿

U.S. Sliced Beef

TWD.560

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

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.

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.

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

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

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

蛋奶來源

通過動物福利標章 EAST Certified 驗證的
「非籠飼動福蛋」與「動福全脂鮮乳」
We use 100% animal welfare cage-free eggs and
whole milk approved by EAST Certified.



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
Glute



大豆
Soy Bean



芝麻
Sesame



堅果
Nut



花生
Peanut



魚
Fish



亞硫酸鹽類
Sulphites



芒果
Mango

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