

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
Espresso Martini Smirnoff Vodka, Kahlua, Espresso, Simple Syrup	400
Aperol Spritz Aperol, Fresh Orange Juice, House Sparkling Wine, Soda Water	450
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
Hazelnut Manor Cachaca, Hazelnut Liqueur, Del Maguey Vida, Coffee Syrup	450
Simba in There Plantation Pineapple Rum, Grapes Liqueur, King's Ginger, Orange Liqueur, Pineapple Juice	450
Rose Heat Hendrick's Gin, Elderflower Liqueur, Aloe Liqueur, Rose Syrup, Tabasco, Fresh Lemon Juice, Soda Water	450

無酒精調酒 MOCKTAIL

Vermojo Oolong Tea, Lychee, Fresh Lemon Juice, Mint Leaves, Soda Water	300
Plum Calm Chamomile Tea, Apple Juice, Guava Juice, Lime Juice, Spices, Plum	300
Summer Legend Earl Grey Tea, Cold-pressed Pineapple Juice, 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.

香檳 CHAMPAGNE

	90ml	120ml	300ml	Bottle
Champagne Cattier Icône Brut, France	650	800	1,700	3,900

氣泡酒 SPARKLING

Bisol 1542 Jeio Brut Valdobbiadene Prosecco Superiore D.O.C.G., Italy	350	400	850	2,000
---	-----	-----	-----	-------

白酒 WHITE WINE

Feudi del Pisciotto Catarratto Sicilia DOC, Italy	350	450	950	2,200
A.J. Adam Riesling Feinherb 'Im Pfarrgarten', Mosel, Germany	350	450	950	2,200
Blank Canvas Holdaway Vineyard Sauvignon Blanc, Marlborough, New Zealand	400	450	1,000	2,300
J Vineyards Pinot Gris, Russian River Valley, U.S.A.	450	550	1,150	2,700
Tercet (Marc Soyard) Hautes-Côtes de Beaune Blanc, France	500	600	1,250	2,900

紅酒 RED WINE

Envinata Albahra, Spain	400	450	950	2,200
Giant Steps Pinot Noir, Yarra Valley, Australia	450	550	1,200	2,700
Collosorbo Rosso di Montalcino, Italy	500	550	1,200	2,800
Tommasi Ripasso Valpolicella Classico Superiore DOC, Veneto, Italy	500	550	1,200	2,900
Pauillac de Pichon Baron, Pauillac, Bordeaux, France	550	650	1,350	3,200

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
Guinness	250
Taihu Draft High	280
Kirin Draft Beer (500ml)	280

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 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

● 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

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.

五分鐘上菜 IN FIVE

- 冰鎮新鮮蔬菜棒 🌿 🍷 🍷 200
Organic Vegetable Crudités and Dips
- 雞尾酒醬鮮蝦盅 🍷 🍷 🍷 320
Shrimp with Cocktail Sauce
- 義式甜瓜火腿盤 🍷 🍷 680
Iberico Ham with Melon
費塔起司 / 芝麻菜 / 初榨橄欖油
Feta Cheese / Arugula / Virgin Olive Oil
- 酒館風布拉塔鮮奶乳酪沙拉 🍷 🍷 680
Burrata Salad
番茄 / 酸豆 / 橄欖 / 無花果
Tomato / Caper / Olive / Fig
- 歐陸冷肉起司盤搭麵包棒 🍷 🍷 🍷 🍷 🍷 🍷 1,280
Cold Cut and Cheese Platter with Breadstick
西班牙伊比利火腿 / 米蘭沙拉米 / 西班牙臘腸
帕達諾起司 / 煙燻巧達起司 / 布里起司
Spanish Iberico Ham / Salami / Spanish Chorizo
Padano Cheese / Smoked Cheddar Cheese / Brie Cheese

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
- 墨西哥辣肉醬起司玉米脆片 🍷 🍷 🍷 380
Chili Con Carne Nachos
- 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
- 舒肥雞胸凱薩沙拉搭大蒜麵包 🍷 🍷 🍷 🍷 🍷 🍷 450
Classic Caesar Salad with Sous-vide Chicken Breast
with Garlic Bread
- 香辣綜合滷味 🍷 🍷 🍷 🍷 🍷 🍷 500
Soy Sauce Stewed Spicy Pork and Beef Snack
- 冷燻鮭魚盤附脆餅 🍷 🍷 🍷 🍷 🍷 580
Smoked Salmon Platter with Pizza Bread
- 美式辣醬雞翅 🍷 590
Buffalo Chicken Wings

二十分鐘上菜 IN TWENTY

- 萬豪古早辣味肉燥麵及雙拼小菜 🍷 🍷 🍷 🍷 🍷 🍷 🍷 350
Taiwanese Spicy Minced Pork Sauce Noodle with Side Dishes
- 酥皮洋蔥湯 🍷 🍷 🍷 420
Onion Soup with Puff Pastry
- 日式起司蛋牛肉漢堡排咖哩飯 🍷 🍷 🍷 🍷 🍷 430
Cheese and Egg Beef Hamburger Patty with Curry Rice

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
Focaccia Club Sandwich
- 排骨飯 🐷 🍳 🍴 🍴 🍴 🐟 560
Pork Chop Rice
- 經典牛肉培根切達起司漢堡 🐷 🐷 🍷 🍳 🍴 🍴 🍴 600
Classic Beef, Bacon and Cheddar Cheese Burger
- 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
- 清邁牛肉金麵 🍴 🐷 🍷 🍴 🍴 🍴 🐟 650
Thai Style Beef Noodle
- 和風海陸雙享三明治 (豬排、蝦排) 🐷 🍷 🍳 🍴 🍴 🍴 680
Japan Style Pork Chop with Shrimp Steak Sandwich
- 夜市炸物拼盤 🍷 🍴 🍴 🍴 🍴 🐟 680
Night Market Fried Food Platter
鹹酥雞 / 魷魚 / 四季豆 / 百頁豆腐
Fried Chicken / Squid / Snap Bean / Layered Tofu
- 萬豪牛肉麵 🍴 🐷 🍴 🍴 🍴 720
Taiwanese Stewed Beef Noodle Soup
- 美式開胃拼盤 🍴 🐷 🍷 🍳 🍴 🍴 🍴 🍴 🍴 780
American Fried Food Platter
薯條 / 雞翅 / 起司條 / 維也納香腸
French Fries / Chicken Wings / Cheese Sticks / Vienna Sausage
- 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

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 🍷 🍴 🍴 🍴

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 🍷🍷🍷🍷

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 Pork 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
Sous-vide Chicken Breast
TWD.520

美國牛燒肉片 🐮 🌾 🍴 🌿
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 🌿 🌾 🍴
泰式香草酸甜醬 Thai Herbal Sour & Sweet Sauce 🐟
胡麻豆腐醬 Sesame Tofu Sauce 🌿 🌾 🌿

撒料 Topping

(任選一款 Choose One)

芝麻 Sesam 🌿 / 海苔絲 Seaweed Julienne / 綜合堅果 Mixed Nuts 🥛

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



含酒精
Alcohol



麩質
Gluten



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.