



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine are rooted in nature,
featuring the finest locally and ethically sourced ingredients.

若無特別註明，本菜單所使用之豬肉產地皆為台灣

Unless otherwise noted, all the pork we use in this menu is from Taiwan.

若您有任何飲食禁忌或特殊需求，務請事先告知我們的服務人員

以上所有價格為新台幣含稅價格，需外加一成服務費

提醒您:18:00-20:00每人最低消費為新台幣2,000元加一成服務費，

20:00後每人最低消費為新台幣1,000元加一成服務費。

Our team will be delighted to assist you with any dietary requests.

Prices are in Taiwan dollars, inclusive of applicable government taxes
and subject to a 10% service charge.

From 18:00 to 20:00, the minimum charge is NT\$2,000 per person, plus a 10% service charge.

After 20:00, the minimum charge is NT\$1,000 per person, plus a 10% service charge.

SET MENU

開胃小點

Amuse Bouche

孜然, 和羊, 涼瓜

Cumin, Kinross Station Lamb, Bitter Melon

小卷, 九層塔, 蛋酥

Calamari, Thai Basil, Egg Floss

鮑魚, 蠔, 酸白菜

Abalone, Oyster, Sour Cabbage

鴨, 黑蒜, 晚香玉筍

Duck, Black Garlic, Tuberose

楊枝甘露, 檸檬馬鞭草

Mango Pomelo Sago, Lemon Verbena

TWD 3,080+10% per person

SET MENU

COCKTAIL PAIRING

Graham's Blend No. 5

柑橘, 水蜜桃, 白花, 薄荷

Citrus, Peach, White Flower, Mint #1 Wine

蘇格蘭威士忌, 鐵觀音, 肖楠木, 杏桃果醬, 班尼迪克丁, 青梅蘇打

Scotch Whisky, Tieguanyin, Taiwan Incense Cedar,

Apricot Jam, D.O.M, Plum Soda #2 Cocktail

梅茲卡爾, 艾普羅香甜酒, 朝鮮薊利口酒, 玉米鬚牛奶泡沫

Mezcal, Aperol, Cynar, Corn Silk Milk Espuma #3 Cocktail

Don Ding Oolong Tea

焦糖, 堅果, 花果香

Caramel, Nuts, Floral #4 Tea

TWD 1,280+10% per person

MOCKTAIL PAIRING

Carl Jung The Herby - Germany

奧勒岡, 百里香, 薑

Oregano, Thyme, Ginger #1 Non-Alcoholic Wine

酸柑茶, 艾草, 杏桃果醬, 黑核桃

Sour Orange Tea, Mugwort, Apricot Jam, Black Walnut #2 Mocktail

桑椹醋, 大西洋雪松, 櫻桃汁, 葡萄柚汽水, 青梅蘇打

Mulberry Vinegar, Cedar, Cherry Juice, Grapefruit Soda, Plum Soda #3 Mocktail

Don Ding Oolong Tea

焦糖, 堅果, 花果香

Caramel, Nuts, Floral #4 Tea

TWD 1,280+10% per person

A LA CARTE

SNACK

TWD

鹹水餃, 咖哩豬肉泥, 發酵橙香蜜番茄  

Fried dumplings, Curry pork rilette, Fermented orange honey tomato

340 / 2pc

蝦春捲, 蟹味噌, 蝦辣醬, 檸檬葉   

Shrimp spring rolls, Crab paste, Sambal terasi, Lime leaf

480 / 3pc

STARTER

生魚塔塔, XO油醋, 拇指檸檬, 海苔米果  

Fish tartare, XO vinaigrette, Finger lime, Seaweed cracker

520

菠蘿包, 橙汁豬排, 炸蛋, 沙嗲   

Pineapple bun, Orange pork chop, Fried egg, Satay

580

MAIN

刺蔥鹹豬肉, 通心粉, 發酵黃椒, 金棗 

Salted prickly ash pork, Cavatappi, Fermented yellow pepper, Golden jujube

880

脆皮台灣豬五花, 水果玉米, 燒番麥醬  

Crispy Taiwanese pork belly, Corn, Taiwanese barbecue glaze

980

美國牛小排, 水豆豉, 酸菜  

U.S.A short ribs, Fermented black soy, Pickled mustard leaf

1,680

櫻桃鴨胸, 黑蒜醬, 水田芥(需提前一天預訂)  

Duck breast, Black garlic, Watercress (Pre-order min 24hours in advance)

1,880

FINISH

百香果紫蘇塔, 椰奶香緹, 九層塔冰淇淋  

Passion fruit shiso tart, Coconut chantilly cream, Lime basil sorbet

380

情人果冰, 墨西哥辣椒軟糖, 胡椒    

Green Mango Ice, Candied Jalapeño, Peppers

380

 內含堅果類 Contains Nuts

 無麩質 Gluten Free

 辣味 Contains Spicy Ingredients

 內含牛奶 Contains Dairy

 蛋奶素 Ovo-lacto Vegetarian

 甲殼類 Contains Crustaceans