



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

復古番茄, 醉蝦, 烏醋

Heirloom Tomato, Drunken Prawn, Black Vinegar

肉醬, 鴨肝, 烏梅

Ragù, Foie Gras, Smoked Plum

菇, 紅條, 酸菜

Mushroom, Grouper, Fermented Cabbage

南瓜, 鹿, 川七

Pumpkin, Venison, Madeira Vine

地瓜, 薑, 蜂蜜

Sweet Potato, Ginger, Honey

TWD 3,080+10% per person

因食材準備繁複, 套餐請於用餐前一日預訂, 謝謝。

The seasonal menu requires advance reservation at least one day prior to dining.

SET MENU

ALCOHOLIC PAIRING

雪莉酒, 香艾酒, 水梨汁, 柚子胡椒, 楓糖

Manzanilla, Fino, Vermouth, Pear Juice, Yuzu Pepper, Maple Syrup #1 Cocktail

Veuve Cliquot Ponsardin - France

白桃, 黃檸檬, 醃漬薑片, 香草, 黃李

Peach, Lemon, Pickle Ginger, Vanilla, Yellow Plum #2 Champagne

蘇格蘭威士忌, 酸柑茶, 薑, 楓木, 黑蒜, 臺灣香檬

**Scotch Whisky, Bitter Orange Tea, Ginger, Maple Wood,
Black Garlic, Taiwan Tangerine Juice #3 Cocktail**

地瓜燒酎, 栗子酒, 甜雪莉, 接骨木花, 義大利草本酒, 銀耳露

**Sweet Potato Shochu, Chestnut Liqueur, PX Sherry, Elderflower,
Campari, White Fungus Drink #4 Cocktail**

\$1280+10%per person

NON-ALCOHOLIC PAIRING

水梨汁, 粉紅胡椒, 山楂, 白柚花, 檸檬

Pear Juice, Pink Peppercorn, Hawthorn, Pomelo, Lemon #1 Mocktail

Jin Xuan - Taiwan

牛奶糖, 麥芽, 桂花

Milk Caramel Candy, Malt, Osmanthus #2 Tea

杏桃果醬, 酸柑茶, 芭樂汁, 黑蒜, 楓糖, 黑核桃

**Apricot Jam, Bitter Orange Tea, Guava Juice, Black Garlic,
Maple Syrup, Black Walnut #3 Mocktail**

椰子水, 銀耳露, 濃縮咖啡, 接骨木花, 楓糖, 黑核桃

**Coconut Water, White Fungus Drink, Espresso, Elderflower,
Maple Syrup, Black Walnut #4 Mocktail**

\$1280+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 Rillettes, 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

香脆五花片, 發酵馬鈴薯, 烘香炒米 

Pork Belly Crackle, Fermented Chips, Crisped Rice 380

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

香撕鵝, 慢慢弄布拉塔, 金桔, 香油 

Pulled Goose, Man Mano Burrata, Calamondin, Sesame Oil 750

MAIN

摩羅炒飯, 復古炸雞, 咖哩 

Pilaf Fried Rice, Retro Fried Chicken, Curry 780

刺蔥鹹豬肉, 通心粉, 發酵黃椒, 金棗 

Salted Prickly Ash Pork, Riccioli, Fermented Yellow Pepper, Golden Jujube 780

脆皮台灣豬五花, 水果玉米, 燒番麥醬 

Crispy Taiwanese Pork Belly, Corn, Taiwanese Barbecue Glaze 880

紅條石斑, 冬蔭, 發酵過貓 

Coral Grouper, Tom Yum, Fermented Vegetable Fern 1,080

澳洲和牛舌, 果香摩爾, 芥藍 (需提前一天預訂) 

AUS Wagyu Tongue, Fruity Mole, Gailan (Pre-order min 24hours in advance) 1,980

FINISH

百香果紫蘇塔, 椰奶香緹, 九層塔冰淇淋 

Passion Fruit Shiso Tart, Coconut Chantilly, 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