



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3,000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\$3,000 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, 青花筍

Duck, Black Garlic, Broccolini

杏仁, 梨, 燕窩

Almond, Pear, Bird's Nest

TWD 3,080+10% per person

SET MENU

COCKTAIL PAIRING

堤歐雪莉酒, 梅茲卡爾, 白荳蔻, 刺蔥籽, 金桔

Tio Pepe Fino Sherry, Mezcal, Cardamom, Tana, Kumquat #1 Cocktail

Atanasius - Austria

烏梅, 烤土司, 啤酒花

Plum, Toasted Bread, Hops #2 Wine

艾普羅, 波特酒, 蘋果, 茶樹菇, 青梅

Aperol, Port, Apple, Tea Tree Mushroom, Ume #3 Cocktail

蘭姆酒, 香料, 鳳梨, 烏龍茶, 豆漿

Rum, Spices, Pineapple, Oolong, Soy Milk #4 Cocktail

TWD 1,280+10% per person

MOCKTAIL PAIRING

山竹馬黛茶, 艾草, 白荳蔻, 刺蔥籽, 金桔

Mangosteen Mate Tea, Mugwort, Cardamom, Tana, Kumquat #1 Mocktail

Carl Jung The Herby - Germany

奧勒岡, 百里香, 薑

Oregano, Thyme, Ginger #2 Wine

櫻桃, 蘋果, 茶樹菇, 青梅

Cherry, Apple, Tea Tree Mushroom, Ume #3 Mocktail

椰子水, 香料, 鳳梨, 烏龍茶, 豆漿



Coconut Water, Spices, Pineapple, Oolong, Soy Milk #4 Mocktail

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  

Duck breast, Black garlic, Watercress (60mins)

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

 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