

THE LOUNGE

特調飲品

Special Drinks NT\$260 +10%/杯Cup

莓果冰茶 Berries Iced Tea (Iced Only)

覆盆子糖漿/ 烏龍茶/ 蜂蜜/ 檸檬汁/ 綜合莓果
Raspberry Syrup/ Oolong Tea/ Honey/ Lime Juice/ Mixed Berries

戀日泡泡 Fall in Love with Sun (Iced Only)

百香果糖漿/ 綠茶/ 檸檬汁/ 蜂蜜/ 蘇打水
Passion Fruit Syrup/ Green Tea/ Lime Juice/ Honey/ Soda Water

碳香咖啡拿鐵 Charcoal Latte (Hot/Iced)

食用活性炭粉/ 濃縮咖啡/ 牛奶
Activated Charcoal/ Espresso/ Milk

金木花草茶 Floral and Herbal Tea (Hot Only)

金盞花/ 薰衣草/ 麥仔茶/ 蜂蜜
Marigold/ Lavender/ Barley/ Honey

玫瑰紅顏茶 Beauty Rose Tea (Hot Only)

玫瑰花/ 紅棗/ 枸杞
Roses/ Red Date/ Wolfberry

洛神奉茶 Roselle with Honey Pomelo Tea (Hot Only)

洛神花/ 蜂蜜柚子醬/ 檸檬片
Roselle/ Honey Pomelo Sauce/ Sliced Lemon



早餐 BREAKFAST

供應時間 Available 10:00-11:30



什錦果乾燕麥 (熱)

\$280

Oatmeal with Mixed Dry Fruits (Hot)(Ovo-Lacto Vegetarian)



白吐司 (2片)(蛋奶素)

\$180

佐果醬 | 蜂蜜 | 奶油

White Toasts (2pieces)(Ovo-Lacto Vegetarian)

served with Jam | Honey | Butter



全麥吐司 (2片)(蛋奶素)

\$180

佐果醬 | 蜂蜜 | 奶油

Whole Wheat Toasts (2pieces)(Ovo-Lacto Vegetarian)

served with Jam | Honey | Butter



馬芬 (1個) (原味 或 巧克力)

\$75

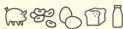
Muffin (1piece) (Original or Chocolate)



可頌 (1個)

\$75

Croissant (1piece)



法國吐司餐

\$560

法國吐司 | 培根 | 德國香腸 | 焦糖香蕉 | 楓糖 | 鮮奶油 | 奶油 | 生菜 | 番茄醬 | 柚子醬

French Toast

French Toast | Bacon | Sausage | Caramel Banana | Maple Syrup | Fresh Cream | Butter | Lettuce | Ketchup | Pomelo Dressing



可朗美歐姆蛋 (蛋奶素)

\$520

起司歐姆蛋 | 可朗美 | 薑菇 | 焦糖香蕉 | 生菜 | 番茄醬 | 柚子醬

Cheese Omelette with Croffle

Cheese Omelette | Smoked Salmon | Mushroom | Caramel Banana | Lettuce | Ketchup | Pomelo Dressing



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- All prices are in TWD and subject to 10% service charge.
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
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燻鮭魚起士歐姆蛋

\$520

起司歐姆蛋 | 可朗芙 | 蘆菇 | 焦糖香蕉 | 生菜 | 番茄醬 | 柚子醬

Cheese Omelette with Smoked Salmon

Cheese Omelette | Smoked Salmon | Mushroom | Caramel Banana | Lettuce | Ketchup | Pomelo Dressing



雞肉起士帕尼尼

\$520

雞胸肉 | 蘆菇 | 培根 | 切達起司 | 莫札瑞拉起司 | 薯條 | 生菜 | 番茄醬 | 柚子醬

Chicken and Cheese Panini

Chicken Breast | Mushroom | Bacon | Cheddar Cheese | Mozzarella Cheese | French Fries | Lettuce | Ketchup | Pomelo Dressing



青蔥燒餅 (2個)

\$160

Spring Onion Cake (2 pieces)



蘿蔔絲餅 (2個)

\$160

Pan-Fried Radish Cake (2 pieces)



台式清粥小菜 (附六種小菜)

\$280

Taiwanese Plain Congee (served with 6 Side Dishes)

季節水果盤

\$420

Seasonal Fruit Plate



希臘優格

\$150

Greek Yogurt



綜合水果優格

\$150

Mixed Fruit Yogurt



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開胃菜 APPETIZER & 沙拉 SALAD

開始供應時間 Available 11:30



燻鮭魚盤

燻鮭魚 | 檸檬油醋 | 酸豆 | 小洋蔥 | 檸檬角 | 起士軟法5片

Smoked Salmon Platter

Smoked Salmon | Lemon Vinaigrette | Capers | Mini Onion | Lemon | Cheese Baguette 5 pieces

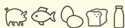
\$380



經典冷肉盤

Cold Cuts Platter

\$680



經典凱撒沙拉

蘿蔓生菜 | 凱撒醬 | 培根 | 帕瑪森起士 | 鰵魚

Classic Caesar Salad

Romaine Lettuce | Caesar Dressing | Bacon | Parmesan Cheese | Anchovy

\$480



熱帶水果沙拉柚子醋

莫札瑞拉起司 | 季節水果4種

Tropical Fruit Salad with Pomelo Vinegar

Mozzarella Cheese | 4 Seasonal Fruits

\$520

湯品 SOUP

供應時間 Available 11:30



經典奶油南瓜湯

Pumpkin Cream Soup

\$300

主廚每日精選例湯

Soup of the Day

\$300



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漢堡 HAMBURGER & 三明治 SANDWICH

供應時間 Available 11:30



雞肉起士帕尼尼

\$520

雞胸肉 | 蘆筍 | 培根 | 切達起司 | 莫札瑞拉起司 | 薯條 | 生菜 | 番茄醬 | 柚子醬

Chicken and Cheese Panini

Chicken Breast | Mushroom | Bacon | Cheddar Cheese | Mozzarella Cheese | French Fries | Lettuce | Ketchup | Pomelo Dressing



美式牛肉漢堡

\$580

牛肉漢堡肉 | 酸黃瓜 | 黃芥末 | 洋蔥 | 美乃滋 | 起司片 | 番茄 | 薯條 | 生菜 | 番茄醬 | 柚子醬

Traditional American Beef Burger

Beef Patty | Pickled Cucumber | Yellow Mustard | Onion | Mayonnaise | Sliced Cheese | Tomato | French Fries | Lettuce | Ketchup | Pomelo Dressing



奶油燻鮭魚三明治

\$580

燻鮭魚 | 布里起司 | 奶油起司 | 薯條 | 生菜 | 番茄醬 | 柚子醬

Smoked Salmon Sandwich with Cream Cheese

Smoked Salmon | Brie Cheese | Cream Cheese | French Fries | Lettuce | Ketchup | Pomelo Dressing

主餐 MAIN COURSE

開始供應時間 Available 11:30



蠔皇海鮮燒伊麵

\$620

干貝 | 蝦仁 | 花枝 | 鮑魚 | 乾香菇

Roasted E-fu Noodles with Seafood

Scallops | Shrimp | Squid | Abalone | Mushroom



廣東鮮蝦炒飯

\$580

廣式臘腸 | 蝦仁 | 青蔥

Cantonese Shrimp Fried Rice

Cantonese Sausage | Shrimp | Scallion



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福建土樓燴飯

\$620

干貝 | 蝦仁 | 花枝 | 鮑魚 | 乾香菇

Fujian Braised Seafood Rice

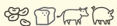
Scallops | Shrimp | Squid | Abalone | Shiitake Mushroom



台灣牛肉麵

\$580

Taiwanese Beef Noodle Soup



肉醬義大利麵

\$520

蒜頭 | 洋蔥 | 西芹 | 紅蘿蔔 | 牛肉 | 豬肉

Bolognese Spaghetti

Garlic | Onion | Celery | Carrot | Beef | Pork



卡波娜拉義大利麵

\$480

培根 | 蛋黃 | 起司 | 蒜頭

Carbonara Spaghetti

Bacon | Egg Yolk | Cheese | Garlic



煙花女蛤蜊義大利麵

\$620

蛤蜊 | 酸豆 | 鯷魚 | 橄欖 | 風乾番茄 | 蒜頭 | 巴西里

Spaghetti alla Puttanesca with Clams

Clams | Capers | Anchovies | Olives | Dried Tomatoes | Garlic | Parsley



蒜香大蝦烏魚子義大利麵

\$620

蒜頭 | 大蝦 | 烏魚子 | 巴西里

Spaghetti with Garlic Prawns and Mullet Roe

Garlic | Prawns | Mullet Roe | Parsley



炙燒鮭魚搭配蒜頭奶醬

\$760

鮭魚 | 柳橙片 | 燻烤蔬菜 | 松露薯泥 | 番茄醬

Grilled Salmon with Garlic Cream Sauce

Salmon | Orange Slices | Grilled Vegetables with Truffle | Ketchup



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爐烤煙燻豬肋排 (4隻)

\$1080

豬肋排 | 蘑菇 | 薯條 | 番茄醬

Smoked Pork Ribs (4 pieces)

Pork Ribs | Mushroom | French Fries | Ketchup



爐烤美國肋眼牛排 (8盎司)

\$1680

Prime肋眼牛排8oz | 蘑菇 | 生菜 | 薯條 | 番茄醬

Grilled U.S. Prime Ribeye Steak (8 oz)

Bacon | Egg Yolk | Cheese | Garlic

點心 SNACK

開始供應時間 Available 11:30



法式脆薯

\$380

鹹蛋黃醬 | 番茄醬 | 肉醬 | 起士醬

French Fries

Salted Egg Yolk | Ketchup | Bolognese | Cheese Sauce



美式綜合酥炸拼盤

\$620

起士條 | 脆薯 | 洋葱圈 | 蝦多拿滋 | 德式香腸 | 番茄醬

Fried Platter

Mozzarella Sticks | French Fries | Onion Rings | Fried Shrimp | German Sausage | Ketchup

季節水果盤

\$420

Seasonal Fruit Plate

哈根達斯冰淇淋 (2球)

\$280

Häagen-Dazs Ice Cream (2 Scoops)



Soy 大豆 小麥 燕麥 雞蛋 花生 堅果 魚 蝦 蟹 牛奶 乳糖 麵粉 其他過敏原
Soybean 燕麥 燕麥 雞蛋 花生 堅果 魚 蝦 蟹 牛奶 乳糖 麵粉 其他過敏原



燕麥 小麥 燕麥 雞蛋 牛奶 乳糖 麵粉 其他過敏原
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素食菜單 VEGETARIAN MENU

開始供應時間 Available 11:30


開胃菜 APPETIZER & 沙拉 SALAD

供應時間 Available 12:00-23:00

- | | | |
|--|---|--------------|
| | <p>素蠔油小松葉
Japanese Mustard Spinach with Vegetarian Stir-Fried Sauce</p> | \$380 |
| | <p>照燒綜合烤菇
杏鮑菇 香菇 照燒醬
Grilled Mushroom with Teriyaki Sauce
Oyster Mushroom Mushroom Teriyaki Sauce</p> | \$380 |
| | <p>鮮菇高麗菜
鴻喜菇 高麗菜
Cabbage and Mushroom
Shimeji Mushroom Cabbage</p> | \$380 |
| | <p>堅果生菜沙拉
生菜 綜合堅果 檸檬醋
Nuts and Mixed Greens Salad
Lettuce Mixed Nuts Lemon Dressing</p> | \$280 |
| | <p>綜合野菇沙拉
生菜 杏鮑菇 香菇 柚子醬
Mushroom and Mixed Greens Salad
Lettuce Oyster Mushroom Mushroom Pomelo Dressing</p> | \$280 |



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 **蘋果和風沙拉** \$280
 生菜 | 蘋果 | 小黃瓜
Apple Salad with Japanese Dressing
 Lettuce | Apple | Cucumber


湯品 SOUP

供應時間 Available 12:00-23:00

 **羅勒番茄濃湯** \$320
 Tomato Basil Soup

 **奶油南瓜濃湯** \$320
 Pumpkin Cream Soup

  **味噌豆腐湯** \$320
 Miso Tofu Soup

 **番茄昆布湯** \$320
 Kelp and Tomato Soup

主菜 MAIN COURSE

供應時間 Available 12:00-23:00

  **野菇松露義大利麵** \$520
 鴻喜菇 | 美白菇 | 松露醬
Spaghetti with Mushroom and Truffle
 Mixed Mushrooms | Truffle Sauce



Milk 牛奶
 Egg 雞蛋
 Wheat 小麥
 Soybean 大豆
 Sesame 芝麻
 Fish 魚類
 Shellfish 海鮮
 Pork 豬肉
 Beef 牛肉
 Chicken 雞肉
 Lamb 羊肉
 Vegetarian 素食

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主菜 MAIN COURSE

供應時間 Available 12:00–23:00

- | | | |
|--|--|-------|
| | <p>蔬菜番茄義大利麵
甜椒 香菇 花椰菜 番茄
Spaghetti with Tomato and Vegetable
Bell Pepper Mushroom Broccoli Tomato</p> | \$520 |
| | <p>咖哩時蔬義大利麵
甜椒 香菇 花椰菜 咖哩醬
Spaghetti with Curry Vegetable
Bell Pepper Mushroom Broccoli Curry Sauce</p> | \$520 |
| | <p>野菇松露炒飯
杏鮑菇 香菇 鴻喜菇 松露醬
Fried Rice with Mushroom and Truffle
Mixed Mushrooms Truffle Sauce</p> | \$520 |
| | <p>什錦咖哩炒飯
Curry Vegetable Fried Rice</p> | \$520 |
| | <p>蔬菜番茄炒飯
甜椒 香菇 花椰菜 番茄
Tomato Vegetable Fried Rice
Bell Pepper Mushroom Broccoli Tomato</p> | \$520 |



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特色茶飲 SPECIAL DRINKS

更換鮮奶加價\$30 Change to fresh milk +\$30

 咖啡冰磚歐蕾 Café Au Lait	\$250
 紅茶歐蕾 Black Tea Au Lait	\$250
 抹茶歐蕾 Matcha Au Lait	\$250
 巧克力歐蕾 Chocolate Au Lait	\$250
 冬露歐蕾 White Gourd Au Lait	\$250
柚子茶 Pomelo Tea	\$250
紅心芭樂烏龍茶 Oolong Tea with Guava	\$250
 黑糖珍珠奶茶 Brown Sugar Bubble Milk Tea	\$250
 黑糖珍珠奶綠 Brown Sugar Bubble Milk Green	\$250
 伯爵珍珠奶茶 Earl Grey Bubble Milk Tea	\$250

軟性飲料 SOFT DRINK

百事可樂 Pepsi	\$180
零卡百事可樂 Pepsi Zero	\$180
七喜汽水 7-up	\$180
薑汁汽水 Ginger Ale	\$180
通寧汽水 Tonic Water	\$180
蘇打汽水 Soda Water	\$180

礦泉水 STILL WATER

普娜礦泉水 Acqua Panna 500 ml	\$220
普娜礦泉水 Acqua Panna 1,000 ml	\$330

氣泡礦泉水 SPARKLING WATER

聖沛黎洛氣泡礦泉水 S.Pellegrino 500 ml	\$220
聖沛黎洛氣泡礦泉水 S.Pellegrino 1,000 ml	\$330

新鮮果汁 FRESH JUICE

蘋果汁 Apple	\$250
奇異果汁 Kiwi	\$250
柳橙汁 Orange	\$250
葡萄柚汁 Grapefruit	\$250

咖啡 COFFEE

濃縮咖啡 Espresso	\$180
雙倍濃縮咖啡 Double Espresso	\$200
美式咖啡 Americano	\$200
 卡布奇諾 Cappuccino	\$220
 摩卡咖啡 Café Mocha	\$220
 咖啡拿鐵 Café Latte (原味,香草,焦糖 Original, Vanilla, Caramel)	\$220
低咖啡因美式咖啡 Decaffeinated Americano	\$220

茶 TEA

英式早餐茶 English Breakfast	\$200
大吉嶺茶 Darjeeling	\$200
伯爵茶 Earl Grey	\$200
烏龍茶 Oolong Tea	\$200
綠茶 Green Tea	\$200
茉莉綠茶 Jasmine	\$200
洋甘菊茶 Chamomile	\$200

香檳 CHAMPAGNE

Moët & Chandon Brut Imperial N.V, France	\$5,000
Perrier Jouët, Brut, France	\$6,200
Moët & Chandon Rose Imperial N.V, France	\$6,500

氣泡酒 SPARKLING

Vallebelbo Spumante Brut, Italy	\$2,200
Chandon Brut N.V, Australia	\$3,000

單杯葡萄酒 HOUSE WINE

	Glass
Montes Classic Cabernet Sauvignon, Chile	\$420
McManis Family Merlot, Lodi, California, USA	\$420
Montes Classic Sauvignon Blanc, Chile	\$420
Aussieres, Chardonnay, France	\$450

*自備酒水服務費：葡萄酒每瓶(750ml以下) \$500；烈酒每瓶(1,000ml以下) \$1,000。
Corkage Service fees: \$500 per bottle of wine / \$1,000 per bottle of spirits.

Kind reminder not to drink and drive 酒後請勿開車

紅葡萄酒 與 粉紅葡萄酒 RED WINE & ROSE WINE

Montes Classic Cabernet Sauvignon, Chile	\$2,000
McManis Family Merlot, Lodi, California, USA	\$2,000
Penfolds Koonunga Hill Shiraz Cabernet Sauvignon, South Australia	\$2,600
Terrazas Reserva Malbec, Argentina	\$3,200
Skyside Red Blend, North Coast, California, USA	\$3,400
Kim Crawford Pinot Noir, Marlborough, New Zealand	\$3,800
Cape Mentelle Cabernet Merlot, Australia	\$3,800
Cloudy Bay Pinot Noir, New Zealand	\$4,800
Minuty M Rose Wine, France	\$2,500
Chateau d'Eclans Whispering Angel Rose wine, France	\$3,200

白葡萄酒 WHITE WINE

Montes Classic Sauvignon Blanc, Chile	\$2,000
Aussieres, Chardonnay, France	\$2,200
Ruffino Lumina Pinot Grigio Venezia Giulia IGT, Friuli, Venezia Giulia, Italy	\$2,200
Robert Mondavi Twin Oaks Chardonnay, California, USA	\$2,500
Beaulieu Vineyard Pretige Chardonnay, California, USA	\$2,500
Skyside Chardonnay, North Coast-California, USA	\$3,200
Cloudy Bay Sauvignon Blanc, New Zealand	\$4,200

調酒 COCKTAIL | MODERN & CLASSIC

Aviation Gin Luxardo Maraschino Parfait Amour Fresh Lime Juice	\$350
Caipirinha Cachaca Fresh Lime Brown Sugar White Sugar	\$350
Dry Martini Vodka or Gin Dry Vermouth Olive or Lemon Twist	\$350
Negroni Gin Sweet Vermouth Campari Orange Twist	\$350
Old Fashioned Bourbon Sugar Cube Bitters Orange Twist	\$350
Manhattan Bourbon Sweet Vermouth Orange Bitters Cherry	\$350
Margarita Tequila Cointreau Fresh Lime Juice Sugar Syrup Salt Rim	\$350
Long Island Iced Tea Gin Rum Vodka Tequila Cointreau Fresh Lime Juice Sugar Syrup Pepsi	\$350

調酒 COCKTAIL | URBAN AFFAIRS

Childish Oolong	\$380
Oolong infused Rum Homemade Plum Syrup Fresh Lime Juice Honey	
Along the MJ Road	\$380
Green Tea infused Vodka Gin Rum Cointreau Elderflower Syrup Fresh Lime Juice	
Long Live The Gold	\$380
Green Tea infused Vodka Peach Liqueur Suze Orange Bitters	

伏特加 VODKA

	Glass Bottle
Absolut	\$280 \$3,000
Stolichnaya	\$280 \$3,000
Belvedere	\$320 \$3,800
Grey Goose	\$380 \$4,200

蘭姆酒 RUM

	Glass Bottle
Bacardi Light	\$280 \$3,000
Captain Morgan	\$300
Zacapa 23yrs	\$380

龍舌蘭 TEQUILA

Glass | Bottle

Jose Cuervo Gold

\$280 | \$3,000

Patron Silver

\$400 | \$5,600

Don Julio Blanc

\$480 | \$6,800

琴酒 GIN

Glass | Bottle

Gordon's

\$280 | \$3,000

Hendrick's

\$380 | \$4,600

Tanqueray

\$300

調和式威士忌 BLENDED WHISKEY

Glass | Bottle

Chivas Regal

\$280 | \$3,600

Johnnie Walker Gold Label Reserve

\$450 | \$5,000

波本威士忌 BOURBON

Glass | Bottle

Jim Beam

\$280 | \$3,600

Jack Daniel's

\$300 | \$3,800

Makers Mark

\$320 | \$4,000

高地區 HIGHLAND WHISKEY

	Glass Bottle
Glenmorangie 10yrs	\$280 \$3,600
Glenmorangie Lasanta	\$350 \$4,600

島嶼區與艾雷島 ISLAND | ISLAY WHISKEY

	Glass Bottle
Talisker 10yrs	\$350 \$4,600
Laphroaig 10yrs Cask Strength	\$350 \$4,600
Ardbeg 10yrs	\$480 \$5,200

斯佩賽區 SPEYSIDE WHISKEY

	Glass Bottle
Glenlivet 12yrs	\$300 \$2,800
Glenfiddich 15yrs	\$400 \$5,000
Balvenie Double Wood 12yrs	\$480 \$5,200
Macallan 12yrs Double Cask	\$560

愛爾蘭威士忌 IRISH WHISKY

	Glass Bottle
Jameson	\$280 \$3,600

干邑白蘭地 COGNAC

Glass | Bottle

Hennessy VSOP

\$480 | \$5,600

Hennessy XO

\$13,800

利口酒 LIQUEUR

Amaretto

\$280

Baileys

\$280

Campari

\$280

Kahlua

\$280

Malibu

\$280

啤酒 BEER

Taiwan Gold Label

\$200

Budweiser

\$250

Corona

\$250

Hoegaarden

\$280

