

餐前小品三拼

Choose Three of the following

NT\$ 720

餐前小品雙拼

Choose Two of the following

(蜜汁叉燒皇/焦糖松阪肉/蟲草拌牛肚 // 薑蔥嫩雞腿/XO海蜇頭)
(Honey Roasted BBQ Pork/Caramelized Pork Neck/
Beef Tripe with Chinese Caterpillar Fungus/
Chicken Thigh with Ginger and Scallion Sauce/
Jellyfish Head with XO Sauce)

NT\$ 600

古法羊腩煲

Lamb Belly Clay Pot with Bean Curd Sheet

NT\$ 680

柱侯筋腩煲

Beef Tendon and Brisket Clay Pot with Radish

NT\$ 580

咖哩筋腩煲

Beef Tendon and Brisket Clay Pot with Curry

NT\$ 580

椒麻北菇雞球煲

Chicken and Mushroom Clay Pot with Spices

NT\$ 520

左宗棠雞煲

General Tso's Chicken

NT\$ 520

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以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



椒麻北菇雞球煲

Chicken and Mushroom
Clay Pot with Spices

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|---|---------------------|
| 薑蔥牛肉煲
<i>Beef Clay Pot with Ginger and Spring Onion</i> | NT\$ 480 |
| 桂花肉絲煲 (帶餅8片)
<i>Stir-fried Black Fungus, Pork & Egg</i> | NT\$ 480 |
| 椰香芋頭排骨煲
<i>Stewed Pork Ribs with Taro in Coconut Sauce</i> | NT\$ 480 |
| 腐乳雜菜煲
<i>Assorted Vegetable Casserole with Vermicelli</i> | NT\$ 420 |
| 麻婆豆腐煲
<i>Mapo Tofu</i> | NT\$ 420 |
| 咖哩魚蛋煲
<i>Assorted Curry Fish Ball</i> | NT\$ 380 |
| 海鮮炸春捲
<i>Deep-Fried Seafood-Stuffed Spring Roll</i> | NT\$ 210 / 3條 Rolls |
| 豆苗水晶鮮蝦餃
<i>Steamed Bean Sprouts and Fresh Shrimp Dumpling</i> | NT\$ 210 / 3顆 Pcs |
| 松露野菌糰
<i>Steamed Mushroom Dumpling with Truffle</i> | NT\$ 180 / 3顆 Pcs |

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



日月潭台茶 18 號紅玉

Sun Moon Lake No.18 Taiwan Tea (Ruby Black Tea)

花蓮蜜香紅茶

Hualien Honey-Scented Black Tea

石門鐵觀音

Shimen Tieguanyin Oolong Tea

鹿谷凍頂烏龍

Lugu Dongding Oolong Tea

古樹普洱茶

Ancient Tree Puerh Tea

茉莉花香片

Jasmine Green Tea

NT\$ 80 每位 *Per Person*

品茗



Tea



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

餐前小品



Appetizers

蜜汁叉燒皇

Honey Roasted BBQ Pork

NT\$ 520

焦糖松阪肉

Caramelized Pork Neck

NT\$ 520

蟲草拌牛肚

Beef Tripe with Chinese Caterpillar Fungus

NT\$ 350

川味口水雞

Sichuan-Style Spicy Poached Chicken

NT\$ 350

紹興醉雞腿

Shaoxing Wine Chicken Thigh

NT\$ 280

X.O. 海蜇頭

Jellyfish Head with XO Sauce

NT\$ 280

琥珀蜜核桃

Honey Glazed Walnuts

NT\$ 280

梅汁彩蕃茄

Colored Tomatoes Pickled with Plum Sauce

NT\$ 220

醋薑椒皮蛋

Century Egg with Ginger and Chili

NT\$ 220

辣 Spicy

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



松露琵琶豆腐

Deep-Fried Tofu with Truffle Sauce

NT\$ 530

乾扁四季豆

Stir-Fried Green Beans

NT\$ 420

鮮炒五色蔬 (可素食)

Stir-Fried 5-Colored Vegetables (Vegetarian)

NT\$ 380

廣東芥蘭 (蒜炒/蠔油)

Stir-Fried Chinese Broccoli (Garlic/Oyster Oil)

NT\$ 380

季節時蔬 (可素食)

Seasonal Vegetables (Vegetarian)

蘆筍/西蘭花/娃娃菜/萵菜

Asparagus/Broccoli/Baby Cabbage/Chinese Spinach

(金銀蛋/清炒/蒜炒/上湯浸)

(Stir-Fried with Salted Egg and Century Egg/Stir-Fried/Stir-Fried with Garlic/Braised with Chicken Broth)

NT\$ 380

季節鮮蔬

Seasonal Vegetables



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



松露琵琶豆腐

Deep-Fried Tofu with Truffle Sauce

主廚推薦

Chef Recommendations

雙囍港式片皮鴨三吃

Xi Garden's Cantonese Roast Duck Served in 3 Ways

NT\$ 2,880 / 一隻 Whole Duck

一吃。片皮鴨搭配捲餅選一

(附蔥段/小黃瓜/洋蔥/原味烤鴨醬/麻辣烤鴨醬)

原味餅皮

刺蔥馬告餅皮

I. Sliced Roast Duck with One of the Two Burritos

(With Scallion/Cucumber/Onion/Sweet Bean Sauce/
Spicy Bean Sauce 🌶️)

Original Flavored Burrito

Scallion & Mountain Pepper Flavored Burrito

二吃。作法選一

X.O.醬炒鴨鬆附生菜

韭菜花鴨鬆佐窩窩頭

銀芽炒鴨絲

II. Choose One of the following

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce

Duck Meat Floss with Chive Flower in Steamed Corn Bread

Duck Shreds Stir-Fried with Bean Sprouts

三吃。作法選一

芋香鴨骨米粉湯

剝皮辣椒鴨骨粥

老火津白鴨架湯

III. Choose One of the following

Rice Vermicelli Soup with Duck Bone and Taro

Duck Bone Congee with Peeled Pepper

Duck Bone Soup with Baby Cabbage

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

請於三日前預訂

Please make a reservation 3 days in advance



鴻運脆皮雞
Deep-Fried Crispy Chicken

NT\$ 600 / 半隻 Half a chicken

摩登復古小炒骨
Coffee Pork Ribs

NT\$ 520

松子和牛鬆
Chopped Wagyu Beef with Pine Nuts

NT\$ 520

豬肋排 (鎮江/京都/椒鹽)
Pork Ribs (Sweet & Sour Sauce/Peking Style/Pepper Salt)

NT\$ 480

荔枝咕咾肉
Sweet & Sour Pork with Lychee

NT\$ 480

芥蘭炒牛肉
Beef Stir-Fried with Chinese Broccoli

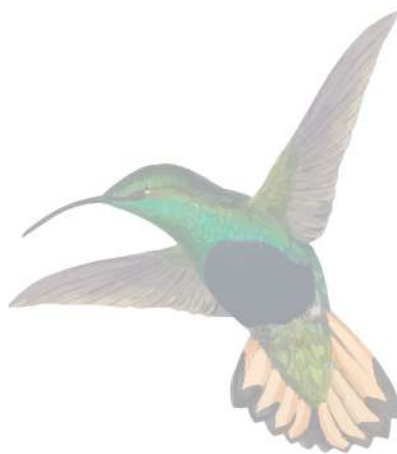
NT\$ 480

爐烤和牛頰 (蜜椒/迷迭香)
Roasted Wagyu Beef Cheek (Bell Pepper/Rosemary)

NT\$ 360 / 片 Slice

精選肉品

Fine Meat



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



摩登復古小炒骨
Coffee Pork Ribs

游水海鮮

Seafood



波士頓龍蝦(薑蔥撈麵/豉椒炒)

Boston Lobster

(Fried Noodles with Scallion and Ginger/Stir-Fried with Black Bean Sauce)

NT\$ 2,000 / 一隻 Lobster

澳洲白蝦球(X.O.醬 // 豉椒/蒜炒)

Australian White Shrimp Balls (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

NT\$ 760

日本鮮干貝(X.O.醬 // 豉椒/蒜炒)

Japanese Fresh Scallops (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

NT\$ 760

野泡山椒浸斑片 //

Braised Grouper Slices with Hot Pepper

NT\$ 760

避風塘廣島蠔

Spicy Deep-Fried Hiroshima Oyster

NT\$ 660 / 6顆 Oysters

澳洲斑節蝦(豉油皇/酒釀乾燒/金沙麥片)

Australian Kuruma Prawn

(Soy Sauce/Pan-Seared with Fermented Rice/Stir-Fried with Salted Egg Yolk and Cereal)

NT\$ 200 / 隻 Prawn

現流龍虎斑(清蒸/乾煎/紅燒)

Fresh Tiger Grouper (Steamed/Pan-Fried/Braised)

NT\$ 1,800 / 隻 fish

約600g About 600g

(3-4人) (3-4 people)

現流活魚(清蒸/乾煎/紅燒)

Seasonal Fresh Fish (Steamed/Pan-Fried/Braised)

NT\$ 時價 / 兩

Current Price/37.5g

午仔魚(乾煎/紅燒)

Thresher Shark (Pan-Fried/Braised)

NT\$ 480 / 隻 fish

約250g About 250g

(2-3人) (2-3 people)

// 辣 Spicy

以上價格需另加收 10% 之服務費

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清蒸活龍虎斑

Steamed Fresh Tiger Grouper

松露干貝水晶炒飯
Truffle and Scallop Fried Rice

NT\$ 520

廣州炒麵
Cantonese Fried Noodles

NT\$ 520

生炒牛肉飯
Beef Fried Rice

NT\$ 480

揚州炒飯
Yangzhou Fried Rice

NT\$ 480

乾炒河粉 (牛肉/叉燒/海鮮)
Fried Flat Rice Noodles (Beef/BBQ Pork/Seafood)

NT\$ 480

豉油皇叉燒炒麵
BBQ Pork Fried Noodles with Soy Sauce

NT\$ 480

鹹魚雞粒炒飯
Salted Fish and Diced Chicken Fried Rice

NT\$ 420

X.O. 鴨絲炆伊麵
Egg Noodles with Duck Shreds and XO Sauce

NT\$ 420

星洲炒米粉
Singaporean Fried Rice Vermicelli

NT\$ 420

港式粥品 (薑絲魚片/鮑魚雞絲)
*Cantonese-Style Congee
(Fish Fillet with Ginger Shreds/Abalone with Chicken Shreds)*

NT\$ 320 / 位 Person

以上價格需另加收 10% 之服務費
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粥 飯 麵 食

Congee,
Rice & Noodles



松露干貝水晶炒飯
TRUFFLE AND SCALLOP FRIED RICE

煲仔 沙 鍋

Cantonese Clay
Pot

潮州鮮蝦粉絲煲

Shrimp Clay Pot with Vermicelli

NT\$ 720

海皇豆腐煲

Seafood Clay Pot with Tofu

NT\$ 680

咖哩筋腩煲

Beef Tendon and Brisket Clay Pot with Curry

NT\$ 680

花菇鵝掌煲

Goosefeet Clay Pot with Mushroom

NT\$ 620

左宗棠雞煲

General Tso's Chicken

NT\$ 520

蟹粉豆腐煲

Crab Roe & Meat Clay Pot with Tofu

NT\$ 420

鹹魚雞粒豆腐煲

Salted Fish and Diced Chicken Clay Pot with Tofu

NT\$ 420

椰香芋頭排骨煲

Stewed Pork Ribs with Taro in Coconut Sauce

NT\$ 320

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



海皇豆腐煲
SEAFOOD CLAY POT WITH TOFU

干貝砂鍋燉土雞 (需前一日預訂)

Free-Range Chicken Simmered with Scallops in Clay Pot
(One-day advance reservation is required)

NT\$ 2,200 / 10位 10 Person

明火煲例湯

Soup of the Day

NT\$ 280 / 位 Person NT\$ 880 / 位 Person

菜膽干貝燉羊肚菌

Scallop and Vegetables Soup with Morels

NT\$ 380 / 位 Person

雞精菊花盅

Chicken Soup with Tofu

NT\$ 380 / 位 Person

鮮蝦雲吞湯

Shrimp Wonton Soup

NT\$ 280 / 3顆 Pcs

蟹肉南瓜羹

Crab Meat with Pumpkin Thick Soup

NT\$ 240 / 位 Person

苜菜豆腐羹

Chinese Spinach with Tofu Thick Soup

NT\$ 240 / 位 Person

風味湯品

Soup

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



雞精菊花盅
CHICKEN SOUP WITH TOFU

中式點心

Dim Sum

海鮮炸春捲

Deep-Fried Seafood-Stuffed Spring Roll

NT\$ 210 / 3條 Rolls

豆苗水晶鮮蝦餃

Steamed Bean Sprouts and Fresh Shrimp Dumpling

NT\$ 210 / 3顆 Pcs

松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

NT\$ 210 / 3顆 Pcs

晶瑩鮮蝦餃

Steamed Fresh Shrimp Dumpling

NT\$ 210 / 3顆 Pcs

魚子蒸燒賣

Shumai Steamed with Caviar

NT\$ 210 / 4顆 Pcs

鮮蝦腐皮捲

Deep-Fried Shrimp-Stuffed Bean Curd Roll

NT\$ 210 / 3條 Rolls

韭菜海鮮餅

Pan-Fried Seafood Pancake with Chive

NT\$ 210 / 3顆 Pcs



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

松露野菌糰

Steamed Mushroom Dumpling with Truffle

NT\$ 180 / 3顆 Pcs

菩提上素餃

Steamed Vegan Dumpling

NT\$ 180 / 3顆 Pcs

金珠鹹水餃

Deep-Fried Salted Pork Dumpling

NT\$ 180 / 3顆 Pcs

豉味炆鳳爪

Chicken Feet Braised with Black Bean Sauce

NT\$ 180 / 份 Serving

臘味糯米雞

Glutinous Rice with Chicken and Cured Meat Wrapped in Lotus Leaf

NT\$ 180 / 2顆 Pcs

蜜汁叉燒酥

BBQ Pork Puff Pastry with Honey

NT\$ 180 / 3顆 Pcs

香煎蘿蔔糕

Pan-Fried Turnip Cake

NT\$ 150 / 3片 Slices

中式 點心

Dim Sum

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



蜜汁叉燒酥
BBQ Pork Puff Pastry with Honey

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Dessert

黑金流沙包

Steamed Black Buns with Salted Egg York Custard

NT\$ 210 / 3顆 Buns

香芒楊枝甘露 (5月至8月供應)

Mango Pomelo Sago (Available during May to August)

NT\$ 210 / 位 Person

蛋白杏仁露 (附油條)

Almond Tea with Egg White (Deep-Fried Dough Stick Included)

NT\$ 210 / 位 Person

流沙芝麻球

Deep-Fried Sesame Balls with Salted Egg Yolk Custard

NT\$ 180 / 3顆 Balls

花旗參雪耳紅杞

Sweet Soup with Ginseng, Snow Fungus, and Chinese Wolfberry

NT\$ 180 / 位 Person

陳皮紅豆沙

Red Bean Soup with Tangerine Peel

NT\$ 180 / 位 Person

桂林馬蹄糕

Water Chestnut Cake

NT\$ 150 / 3顆 Pcs

芝麻蓉湯圓

Glutinous Rice Balls with Sesame Paste

NT\$ 120 / 3顆 Balls

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



蛋白杏仁露 (附油條)

Almond Tea with Egg White
(Deep-Fried Dough Stick Included)

雙禧迎賓碟

Xi Garden's Guest-Welcoming Appetizer Platter

薑蔥嫩雞腿/舟山海蜆頭/蜜汁叉燒皇/避風塘魚脆

Tender Chicken Thigh with Scallion and Ginger/Zhoushan Jellyfish Head/ Honey Roasted BBQ Pork/Spicy Deep-Fried Fish Crisps

港式片皮鴨

Cantonese Sliced Roast Duck

蟹粉豆腐煲

Crab Roe & Meat Clay Pot with Tofu

鎮江醋子排

Deep-Fried Pork Ribs with Sweet & Sour Sauce

脆皮斬鴨腿

Crispy Duck Legs

XO 醬炒生菜鴨鬆 / 韭菜花鴨鬆佐窩窩頭

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce/Duck Meat Floss with Chive Flower in Steamed Corn Bread

金銀蛋扒時蔬

Vegetables Stir-Fried with Salted Egg and Century Egg

芋香鴨骨米粉湯 / 老火津白鴨骨湯

Rice Vermicelli Soup with Duck Bone and Taro/Duck Bone Soup with Baby Cabbage

黑金流沙包

Steamed Black Buns with Salted Egg York Custard

季節鮮果盤

Seasonal Fruit Platter

NT\$ 4,080 / 套 Set

四人鴨合宴



*Duck Feast
for Four*



肉品來源：台灣鴨肉 . 台灣雞肉 . 台灣豬肉

Source of Meat: Taiwan duck, Taiwan chicken, Taiwan pork, US beef

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

雙 喜 午 間 單 人 套 餐

Xi Garden's
Lunch Set Meal
for One

雙喜四品碟

Xi Garden's Guest-Welcoming Appetizer Platter
五味鮮中卷/XO海蜇花/焦糖松阪肉/醋薑椒皮蛋
Squid with Spicy Tomato Sauce/Jellyfish Head with XO Sauce/
Caramelized Pork Neck/Century Egg with Ginger and Chili

松露蒜蒸蝴蝶蝦

Steamed Shrimp with Garlic And Truffle

雙喜鴻運脆皮雞

Deep-Fried Crispy Chicken

花雕鳳脂蒸斑件

Steamed King Grouper with Huadiao Wine

迷迭香烤嫩子排

Deep-Fried Pork Ribs with Rosemary

藥膳野菌燉大鴨

Stewed Duck Soup with Chinese Herbal and Mushroom

荷葉珍珠糯米雞

Steamed Glutinous Rice with Chinese Preserved Sausage

季節鮮果盤

Seasonal Fruit Platter

NT\$ 1,680 / 套 Set



本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

All the pork we use in this menu is TAIWAN PORK.

All the duck we use in this menu is TAIWAN DUCK.

All the chicken we use in this menu is TAIWAN CHICKEN.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

迎賓四品碟

Xi Garden's Guest-Welcoming Appetizer Platter

梅酒凍番茄/豉油叉燒皇/果香烏魚子/百花煎蝦餅

Pickled Tomato with Plum Wine/Roasted BBQ Pork with Soy Sauce/

Mullet Roe with Fruit/Pan-fried Shrimp Cake

薑蔥活龍蝦撈麵

Baked Lobster with Ginger Scallion Sauce

蠔皇烏參扣鮑魚

Braised Sea Cucumber and Abalone With Vegetables

秘製極汁鴛鴦排

Stir-Fried Ribs And Beef with Special Chinese Black Vinegar Sauce

蒜子糯米椒斑件

Steamed Grouper with Garlic and Sweet Chili

金華砂鍋燉土雞

Stewed Chicken Soup with Jinhua Ham and Vegetables

松露干貝蒸燒賣

Steamed Sim-Mai with Scallops and Truffle

焦糖西米布甸併季節水果

Baked Tapioca Custard and Fresh Fruit

NT\$ 2,380 / 套 Set

雙喜午間單人套餐

*Xi Garden's
Lunch Set Meal
for One*



本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

All the pork we use in this menu is TAIWAN PORK.

All the chicken we use in this menu is TAIWAN CHICKEN.

All the beef we use in this menu is AUSTRALIA BEEF.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

雙
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Xi Garden's
Dinner Set Meal
for One

雙喜四品碟

Xi Garden's Guest-Welcoming Appetizer Platter
焦糖松阪肉/紅露醉雞腿/鳳凰魚子捲/金沙炒魚皮
Caramelized Pork Neck/Chicken Thigh in Red Rice Wine/
Mullet Roe and Egg Stuffed in Mochi/Stir-fired Fish Skin with Salted Egg Yolk

港式片皮鴨 / 斬鴨腿

Xi Garden Roasted Duck/ Chop Duck Legs

酒釀乾燒海大蝦

Stir-Fried Prawn with Fermented Rice

蝦籽花菇扣鮑魚

Braised Abalone with Mushroom and Shrimp Roe

X.O. 鴨甫炒帆立貝

Stir-Fried Duck Meat with Scallops

野泡山椒浸斑件

Steamed Grouper Sliced with Pepper

芋香鴨架米粉湯

Duck Bone Soup With Taro and Rice Vermicelli

吻魚鴨油浸時蔬

Stir-Fried Vegetables with Whitebait

酥烤蜜汁叉燒酥

Honey BBQ Pork Puff Pastry

寶島季節水果盤

Fresh Fruit

NT\$ 1,980 / 套 Set



本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

All the pork we use in this menu is TAIWAN PORK.

All the duck we use in this menu is TAIWAN DUCK.

All the chicken we use in this menu is TAIWAN CHICKEN.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

迎賓碟

Xi Garden's Guest-Welcoming Appetizer Platter

松露蛋白蟹肉餃/芝心百花丸/蜜汁叉燒酥/魚子醬干貝

Steamed Crab Meat Dumpling with Truffle and Egg White/

Shrimp Ball with Cheese/BBQ Pork Puff Pastry with Honey/Scallop with Caviar

奶油蟹粉焗龍蝦

Baked Lobster with Butter and Crab Meat

鮑汁玉參燴鮑魚

Braise Sea Cucumbers and Abalone

四季三蔥和牛粒

Fried Wagyu with Onions

鮮麻藤椒龍膽斑

Steamed Gentian Grouper with Vine Pepper

蟲草蝦乾炒蘆筍

Fried Asparagus with Cordyceps and Dried Shrimp

雙喜招牌臘味飯

Steamed Sticky Rice with Chinese Sausages

生磨杏汁併奶皇流沙球

Almond Milk and Salted Egg Yolk Ball

寶島季節水果

Seasonal Fruit

NT\$ 2,680 / 套 Set

雙喜晚間單人套餐

*Xi Garden's
Dinner Set Meal
for One*



本餐廳使用台灣豬肉、澳洲牛肉

All the pork we use in this menu is TAIWAN PORK.

All the beef we use in this menu is AUSTRALIA BEEF.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

飲品

Beverage

白葡萄酒 White Wine

Cha[^]teau Loumelat Blanc, Bordeaux' 18

NT\$ 1,888 / BTL

產區：波爾多 Bordeaux / 法國 France

Region : Bordeaux/France

葡萄品種：Sauvignon Blanc 100%

Grape Varieties: Sauvignon Blanc 100%

品酒賞析：酒質極清新，帶有豐沛的葡萄柚、檸檬香氣口感平衡，結合了活潑、豐富質地和礦物質。良好的新鮮度何方香持久性。

Wine Tasting Notes: The quality of the wine is exceptionally fresh with a balanced taste between rich grapefruit and lemon aromas, combining lively, rich texture with mineral notes. It gives good freshness and persistent aromatic qualities.

Montevetrano" Core" Campania Bianco IGT' 20

NT\$ 1,888 / BTL

產區：坎帕尼亞 Campania / 義大利 Italy

Region: Campania/Italy

葡萄品種：Fiano 50%、Greco 50%

Grape Varieties: Fiano 50%、Greco 50%

品酒賞析：“Core”有著圓融而溫暖的名字：在那不勒斯方言中，意思為“愛”；在英語的字義則是“中心/精隨”。

酒感飽滿，帶有杏仁和桃子的果香，蜂蜜及礦物的氣息。

Wine Tasting Notes: "Core" has a harmonious and warm name: it means "love" in the Naples dialect, and in English, it signifies "center" or "essence."

The wine has a full-bodied character, with aromas of almonds and peaches, complemented by hints of honey and minerals.



紅葡萄酒 Red Wine

Diora Pinot Noir La Petite Grace' 20

NT\$ 1,988 / BTL

產區：蒙特雷 Monterey County / 美國加州 California

Region: Monterey County/California

葡萄品種：Pinot Noir 100%

Grape Varieties: Pinot Noir 100%

品酒賞析：部分酒液在法國與美國橡木桶中陳年9個月，帶出深紅寶石色澤，輕嗅出黑櫻桃、黑醋栗和香草的果香和一絲細微摩卡香氣。

酒體偏中上，顏色及口感較為厚實的黑皮諾。

Wine Tasting Notes: A portion of the wine is aged for 9 months in French and American oak barrels, bringing out a deep ruby color with fruity aromas of black cherry, blackcurrant, and vanilla, as well as a subtle hint of mocha fragrance.

The wine has a medium to full body, with a color and texture stronger than typical Pinot Noir.



Vespa, Raccontami Primitivo di Manduria' 19

NT\$ 1,988 / BTL

產區：普利亞區 Puglia / 義大利 Italy

Region: Puglia/Italy

葡萄品種：Primitivo 100%

Grape Varieties: Primitivo 100%


品酒賞析：充滿成熟水果、黑色莓果及香草的香氣，

後續的香氣濃郁且高雅，單寧柔和，餘味悠長。

Wine Tasting Notes: It is enriched in aromas of ripe fruit, dark berries, and vanilla, where the subsequent aroma is rich and elegant, with soft tannins and a lasting aftertaste.



禁止酒駕 未成年請勿飲酒

Don't drink and drive  Please do not drink if you are a minor.

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威士忌 Whisky / 干邑白蘭地 Cognac

JOHNNIE WALKER BLACK LABEL 12 YEAR

NT\$ 2,000 / BTL

THE BALVENIE 12 YEAR

NT\$ 3,600 / BTL

MACALLAN 12 YEAR

NT\$ 4,500 / BTL

JOHNNIE WALKER XR

NT\$ 5,000 / BTL

HENNESSY X.O

NT\$ 7,600 / BTL

金門高粱酒 58 度

KINMEN KAOLIANG LIQUOR 58

NT\$ 1,200 / BTL

台灣金牌啤酒

TAIWAN BEER(Gold Medal)

NT\$ 220 / 600ml

海尼根

Heineken

NT\$ 220 / 330ml

可口可樂

Coca-Cola

NT\$ 150 / 330ml

零卡可樂

Coca-Cola Zero

NT\$ 150 / 330ml

雪碧

Sprite

NT\$ 150 / 330ml

柳橙汁 (壹/杯)

100% Orange Juice(BTL/glass)

NT\$ 350 / BTL

NT\$ 150 / glass

普納天然礦泉水

Acqua Panna Natural Mineral Water

NT\$ 200 / 1000ml

聖沛梨洛氣泡礦泉水

S.Pellegrino Spakling Natural Mineral Water

NT\$ 200 / 1000ml

飲
品



Beverage



禁止酒駕 未成年請勿飲酒

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