



北投唯一川湘料理餐廳

結合主廚極致精湛技藝

將新鮮的食材以精緻的料理工法

以新派川湘料理匯聚山珍海味玉饌之美

品味東方精緻佳餚

帶您體驗大地料理精髓





主廚推薦
鍋物

砂鍋鮑魚干貝雞湯 **需預訂**
(活鮑魚、干貝、金華火腿、豬腳、古早雞)

NT\$5,980

大地滋養御膳雞(附麵)
(何首烏高湯、烏骨雞)

(小份) (大份)
NT\$2,880 / NT\$4,988

金湯花膠干貝雞
(花膠、干貝、南瓜、老母雞濃湯、仿土雞腿)

NT\$4,980

大吉大利鱖魚湯
(活鱖魚、蛤蜊、老母雞、洋蔥)

NT\$2,980

砂鍋魚頭
(鱧魚頭、蛤蜊、川丸子、山東白菜)

NT\$2,680

奶湯胡椒豬肚雞
(黑毛豬肚、菌菇、山東白菜、仿土雞腿)

(中份) (大份)
NT\$1,980 / NT\$3,680

老罈酸菜金錢鰻
(金錢鰻、老罈酸菜、豆腐、黃豆芽)

NT\$1,980

※ 預訂菜色需於兩天前告知

※ 雞肉、豬肉原產地皆來自臺灣

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銷售 排行榜

TOP 10

季節限定

涼拌胡麻檳榔花

Betel Nut Flower Salad
with Sesame Sauce

NT\$420



銷售排行榜 TOP 10

涼 川味口水雞

『去骨仿雞腿肉、涼粉皮、洋葱絲』

Marinated Chicken in Sichuan Chili Sauce

NT\$420



增 海鮮豆腐煲

『蛋豆腐、海鮮料』

Braised Seafood and Egg Tofu in Clay Pot

NT\$620



湯 麻油松阪豬

『松阪豬、新鮮菌菇、黑麻油』

Pork with Black Sesame Oil in Clay Pot

NT\$580



蒸 湘味剁椒鱧魚頭

『鱧魚頭、剁椒醬』(附麵)

Steamed Black Silver Carp Head with Chopped Chili Peppers
(Served with Noodles)

NT\$1,680



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銷售排行榜 TOP10

妙 辣皮蛋窩窩頭

『皮蛋、韭菜花、豬絞肉』

Stir-fried Minced pork, chives and preserved egg (Served with Chinese Buns)

NT\$380



涼 泡菜中卷

『中卷、黃金泡菜』

Stuffed Squid Rolls with Taiwanese Golden Kimchi

NT\$480



炸 四季肥腸

『四季豆、大腸頭』

Crispy Deep-fried Pork Intestines with Spring Beans and Dried Chili Peppers

NT\$480



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銷售排行榜 TOP 10

酒 稻香大地牛

『美國帶骨牛小排、稻草繩』

Awarded Cuisine - Braised Selected
U.S. Rib in Chaiyi Straw Rope

NT\$2,580



榮獲金牌

湯 天府冒鴨鍋

『宜蘭櫻桃鴨、麻辣鍋底』

Spicy Sichuan Hot Pot with Deep-fried
Yilan Baby Cherry Duck and Vegetables

NT\$2,880



榮獲
50週年

蒸 湘味 剁椒魚頭

Steamed Black Silver
Carp Head with Chopped
Chili Sauce

NT\$1,680



需預訂 限量

榮獲
50週年

麻油雞酒飯

『糯米、黑麻油、老薑、
去骨仿雞腿肉』

Black Sesame Oil Chicken Rice

NT\$1,880



千層耳片

Shredded Sichuan Pig Ear Terrine in Chilly Oil



冷盤

Cold Cuts

疑難雜症 (花生、香菜、三星蔥)

Peanuts With Minced Yilan Scallion, Coriander in Sour and Hot Sauce

NT\$320

川味松子涼粉 (涼粉皮、洋蔥絲、松子)

Rice Jelly Noodles, Shredded Onion and Pine Nuts in Sichuan Hot Sauce

NT\$360

胡麻檳榔花 (檳榔花、蟹味棒、洋蔥、胡麻醬) 季節限定

Betel Nut Flower Salad with Sesame Sauce

NT\$420

紹興醉雞 (去骨仿雞腿肉、當歸、紹興酒)

Shaoxing Wine Chicken

NT\$420

川味口水雞 (去骨仿雞腿肉、涼粉皮、洋蔥絲)

Marinated Chicken in Sichuan Chili Sauce

NT\$420

千層耳片 (豬耳朵、紅油)

Shredded Sichuan Pig Ear Terrine in Chili Oil

NT\$420

泡菜中卷 (中卷、黃金泡菜)

Stuffed Squid Rolls with Taiwanese Golden Kimchi

NT\$480

蒜味伊比利豬 (伊比利豬肉片、蒜泥醬、紅油)

Poached Iberico Pork in Chopped Garlic and Chili Oil

NT\$580

夫妻肺片 (牛腱、牛肚、芹菜、洋蔥、香菜、三星蔥)

Sliced Beef Tendon and Beef Tripe in Chili Sauce

NT\$580

香烤野生烏魚子 (烏魚子、蒜苗、白蘿蔔)

Grilled Wild Mullet Roe

NT\$1,280

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鮮干貝扒時蔬

Braised Fresh Scallops and Broccoli (Luffa)

海鮮

Seafood

鮮干貝扒時蔬 (新鮮干貝、花柳菜或角瓜) **增** NT\$580
Braised Fresh Scallops and Broccoli (Luffa)

翡翠椒麻海鮮 **炒** (手剝蝦、透抽、青辣椒、鮮花椒、三星蔥) NT\$680
Shrimps and Squids in Sichuan Pepper Sauce

根島生態蝦 **炒** (烹飪方式: 乾燒、魚香、避風塘、上湯) (隻) (份)
NT\$350 / NT\$1,280
Tarakan's Eco-shrimps Preparations: Braised, Sautéed, in Spicy Garlic Sauce or Stir-fried with Minced Garlic and Chili

山藥生菜蝦鬆 (松子、洋地瓜、蝦仁、生菜葉) **炒** NT\$520
Stir-fried Minced Shrimp and Chinese Yam with Pine Nuts (Served with Fresh Lettuce)

後山貴妃魚 (烹飪方式: 清蒸、西瓜綿、剝椒) (清蒸、西瓜綿) (剝椒)
NT\$1,480 / NT\$1,680
Steamed Silver Perch Preparations: with Scallions, Marinated Watermelon or Chopped Chili Sauce

湘味剝椒鱧魚頭 **炒** (鱧魚頭、剝椒醬) / 附麵 **蒸** NT\$1,680
Steamed Black Silver Carp Head with Chopped Chili Sauce, Served with Noodles

需預訂 **筍殼魚(活)** (蔥絲、魚露) **蒸** NT\$1,680
Steamed Marble Goby
Preparations: with Scallions, Fermented Fish Sauce

避風塘軟殼蟹 (軟殼蟹、臺灣蒜頭、乾辣椒、三星蔥) NT\$680
Stir-fried Soft Shell Crab with Garlic and Chili

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酸湯肥牛

Sliced American Snowflake
Beef Soup with Sichuan
Kimchi and Soybean Sprouts



牛肉

Beef

水煮牛肉 // (美國雪花牛、豆腐、黃豆芽) 煮 NT\$580
Blanched American Snowflake Beef with Soybean Sprouts and Tofu in Chili Oil

酸湯肥牛 // (美國雪花牛、四川泡菜、黃豆芽) 煮 NT\$580
Sliced American Snowflake Beef Soup with Sichuan Kimchi and Soybean Sprouts

藤椒老鐮酸菜牛 // (美國雪花牛、豆腐、黃豆芽) 煮 NT\$580
Sliced American Snowflake Beef Soup with Pickled Cabbage and Soybean Sprouts

鮮蝦毛血旺 // (手剝蝦、鱈魚、牛腱、牛心、鴨血、黑白牛毛肚) NT\$980
Spicy Duck's Blood with Shrimps, Eel, Beef and Ox Offal in Spicy souce

麻辣牛三寶什錦鍋 // (牛肉、牛腱、牛肚) 煮 NT\$1,680
Braised Beef, Beef Shank, and Tripe in Spicy (Tomato) Soup

稻香大地牛(美國帶骨牛小排、稻草繩) 滴 NT\$2,580
Awarded Cuisine - Braised Selected U.S. Rib in Chaiyi Straw Rope



水煮牛肉

Blanched American Snowflake Beef with
Soybean Sprouts and Tofu in Chili Oil

魚香肉絲

Stir-fried Shredded Pork and Chinese Yam with Spicy Garlic Sauce
(Served with Tortilla)



豬 肉

Pork

- | | |
|---|---------|
| 辣皮蛋窩窩頭 / (皮蛋、韭菜花、豬絞肉) 炒 | NT\$380 |
| Stir-fried Minced Pork, Chives and Preserved egg (Served with Chinese Buns) | |
| 蒜苗回鍋肉 / (蒜苗、高麗菜、豬五花) 炒 | NT\$380 |
| Stir-fried Pork Belly, Garlic Sprouts and Cabbage | |
| 魚香肉絲 / (里肌肉絲、洋地瓜、辣豆瓣醬) / 附餅4片 炒 | NT\$380 |
| Stir-fried Shredded Pork and Chinese Yam with Spicy Garlic Sauce (Served with Tortilla) | |
| 醬香肉絲 (里肌肉絲、洋地瓜、甜麵醬) / 附餅4片 炒 | NT\$380 |
| Stir-fried Shredded Pork and Chinese Yam with Soy Sauce, Served with Tortilla | |
| 干絲肉絲 / (里肌肉絲、豆干絲、蒜苗、辣椒) 炒 | NT\$380 |
| Stir-fried Shredded Pork Tenderloin and Bean Curd Strips | |
| 農家小炒肉 / (豬五花、糯米椒) 炒 | NT\$380 |
| Stir-fried Pork with Vegetables | |

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魚香肉絲

Stir-fried Shredded Pork and Chinese
Yam with Spicy Garlic Sauce
(Served with Tortilla)



豬 肉

Pork

四季肥腸 (四季豆、大腸頭) 炸

Deep-fried Pig Intestines and String Beans with Dried Pepper

NT\$480

水煮豬五花 (豬五花、豆腐、黃豆芽) 煮

Blanched Pork Belly, Tofu and Soybean Sprouts in Chili Oil

NT\$480

糖醋排骨 (豬腩排、白芝麻) 炒

Deep-fried Spare Ribs in Sweet and Sour Sauce

NT\$480

孜然椒鹽排骨 (豬腩排、孜然粉) 炸

Deep-fried Spare Ribs with Spiced Salt and Cumin

NT\$520

麻油松阪豬 (松阪豬、新鮮菌菇、黑麻油) 湯

Pork with Black Sesame Oil in Clay Pot

NT\$580

波羅蜜排骨 (自製蜜鳳梨、豬腩排、地瓜) 炒

Sweet and Sour Pork with Pineapple

NT\$580

酸湯伊比利豬 (伊比利豬肉片、四川泡菜、黃豆芽) 湯

Sliced Iberico Pork Soup with Sichuan Kimchi and Soybean Sprouts

NT\$680

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宮保雞丁

Kung Pao Chicken (Stir-fried Chicken with Dried Chilli Pepper)



雞肉

Chicken

宮保雞丁 // (去骨仿雞腿肉、乾辣椒、花生) 妙
Kung Pao Chicken (Stir-fried Chicken with Dried Chilli Pepper)

NT\$398

左宗棠雞 / (去骨仿雞腿肉、紅辣椒段) 妙
General Chicheln (Stir-fried Chicken in Sweet and Spicy Sauce)

NT\$398

醬爆堅果雞 (去骨仿雞腿肉、小黃瓜、核桃) 妙
Stir-fried Chicken Leg and Cucumber with Walnuts in Soy Sauce

NT\$398

麻辣跳跳雞 // (雞腿肉、乾辣椒、花椒粒) 妙
Deep-fried Chicken in Sichuan Pepper

NT\$520

需預訂 麻油雞酒飯(糯米、黑麻油、老薑、去骨仿雞腿肉) 限量

(現場製作時間40分鐘)

Black Sesame Oil Chicken Rice

NT\$1,880

醬爆堅果雞

Stir-fried Chicken Leg and Cucumber with Walnuts in Soy Sauce



老皮嫩肉
Sautéed Egg Tofu
with X.O. and
Chili Sauce



蛋 · 豆腐

Egg & Tofu

麻婆豆腐 (板豆腐、豬絞肉、辣豆瓣) 燒
Mapo Tofu (Tofu, Minced Pork, Chili Bean Sauce)

NT\$380

老皮嫩肉 (蛋豆腐、XO醬) 燒
Sautéed Egg Tofu with X.O. and Chili Sauce

NT\$380

湖南回鍋辣醬蛋 (糯米椒、豆豉、雞蛋) 炒
Pan-fried Egg with Manganji Green Peppers and Fermented Black Bean Sauce

NT\$380

手剝蝦仁滑蛋 (手剝蝦、雞蛋) 炒
Fried shrimps with scrambled eggs

NT\$450

海鮮豆腐煲 (蛋豆腐、海鮮料) 燴
Braised Seafood and Egg Tofu in Clay Pot

NT\$620



湖南回鍋辣醬蛋
Pan-fried Egg with Manganji
Green Peppers and Fermented Black Bean Sauce

彩椒炒加州蘆筍

Stir-fried Red &
Yellow Bell Peppers,
Mushrooms and
California Asparagus



蔬 菜

vegetables

清炒時蔬 (西蘭花或高麗菜或角瓜) 炒 NT\$320

Stir-fried Seasonal Vegetables
Choice of Sweet Potato Leaves, Broccoli, Cabbage, Ridge Gourd

金湯扒時蔬 (花椰菜或角瓜) 增 NT\$360

Braised Broccoli (or Ridge Gourd) with Crab Meat Sauce

金銀蛋時蔬 (皮蛋、鹹蛋、時蔬) 增 NT\$380

Poached Seasonal Vegetables with Salty Egg and Preserved Egg

蒜香杏鮑菇 (杏鮑菇、蒜頭酥) 炸 NT\$380

Deep-fried King Oyster Mushrooms with Fried Garlic

麻香野菌高麗菜 (老薑、黑麻油、菌菇、高麗菜) 炒 NT\$380

Stir-fried Mushrooms and Cabbage with Black Sesame Oil

櫻花蝦高麗菜 (櫻花蝦、高麗菜) 炒 NT\$380

Stir-fried Cabbage with Sergestid Shrimps

干煸四季豆 (四季豆、豬肉末) / 附餅4片 乾煸 NT\$480

Pan-fried String Beans with Minced Pork (Served with Tortilla)

彩椒炒加州蘆筍 (紅/黃甜椒、菌菇、加州蘆筍) 炒 NT\$480

Stir-fried Red & Yellow Bell Peppers, Mushrooms and California Asparagus

蒸籠什錦時蔬 (有機什錦時蔬) 蒸 NT\$980

Steamed Assorted Seasonal Vegetables

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奶湯胡椒肚燉雞

White Pepper Soup
with Spring Chicken
and Pig Tripe



湯 · 鍋

Soup & Pot

客家仙草雞湯 (仙草、去骨仿雞腿肉) /位

Chicken Soup with Chinese mesona

NT\$220

黃金蟲草雞 (北蟲草、去骨仿雞腿肉) /位

Double-boiled Chicken Soup with Cordyceps Sinensis

NT\$220

蛤蜊冬瓜湯 (蛤蜊、冬瓜、薑絲)

Clam Soup with White Gourd

NT\$380

酸辣湯 (豆腐、鴨血、里肌肉絲、筍絲)

Hot and Sour Soup (Julienne Tofu, pork, Bamboo, Duck Blood Jelly)

NT\$380

連鍋白玉湯 (白蘿蔔、伊比利豬肉片、蒜苗)

Sliced Iberico Pork and White Radish Soup

NT\$580

花膠干貝燉雞盅 (花膠、干貝、去骨仿雞腿肉) /位

Maw Scallop Stew Chicken Cup

NT\$980

需預訂 天府冒鴨鍋 (宜蘭櫻桃鴨、麻辣鍋底)

Spicy Sichuan Hot Pot with Deep-fired Yilan Baby Cherry Duck and Preserved Vegetables

NT\$2,880

需預訂 蘭陽西魯肉 (老母雞、三星蔥、高山大白菜)

Stewed Chicken Soup with Sansing Green Onion and Cabbage

(中份) (大份)
NT\$1,280 / NT\$1,680

需預訂 大吉大利什錦鍋 (活鯽魚、蛤蜊、老母雞、洋葱)

Stewed Chicken Soup with Fresh Carp, Clams and Scallops

NT\$2,980

需預訂 奶湯胡椒肚燉雞 (黑毛豬肚、菌菇、山東白菜、仿雞腿肉)

White Pepper Soup with Spring Chicken and Pig Tripe

(中份) (大份)
NT\$1,980 / NT\$3,680

需預訂 滋養御膳雞 (何首烏高湯、烏骨雞)

Black-boned Chicken Soup with Fallopia Multiflora

(小份) (大份)
NT\$2,880 / NT\$4,988

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烏魚子炒飯
Fried Rice with Mullet Roe



飯 · 麵 · 甜點

Rice & Noodle & Dessert

- 川味擔擔麵** (手工麵條、芝麻醬、紅油)/位(可不辣)(素食可) NT\$150
Sichuan Dan Dan Noodles
- 肉絲蛋炒飯** (里肌肉絲、紅蘿蔔、高麗菜、蔥、花東縱谷香米) 炒 NT\$380
Fried Rice with Pork and Egg
- 辣味雞炒飯** (去骨仿雞腿肉、花東縱谷香米) 炒 NT\$380
Spicy Fried Chicken Rice
- 蝦仁炒飯** (蝦、蔥、花東縱谷香米) 炒 NT\$460
Fried Rice with Shrimps
- 烏魚子炒飯** (烏魚子、蒜苗、花東縱谷香米) 炒 NT\$580
Fried Rice with Mullet Roe
- 造型流沙包** (鹹蛋黃、奶油、糖)/3個 蒸 NT\$180
Creamy Custard Buns (3 pieces)
- 手工銀絲卷** (銀絲卷、花生糖粉、煉乳)/2條(需20分鐘)(素食可) 炸 蒸 NT\$320
Deep-fried (or Steamed) Buns with Peanut Powder on Top (2 pieces, Served with Condensed Milk)
- 蜜棗蓮子銀耳露** (雪耳、紅棗、蓮子)/盅 冰 / 熱 NT\$150
White Fungus Soup with Sweet Red Dates and Louts Seed (Cold/Hot)
- 花生湯+油條** (花生湯、油條) 熱 NT\$150
Sweet Peanut Soup with Fried Bread Stick (Hot)
- 杏仁茶+油條** (杏仁茶、油條) 熱 NT\$220
Almond Soup with Fried Bread Stick (Hot)
- 酒釀芝麻湯圓** (自製酒釀、湯圓) 熱 (盅) (份)
Sweet Black Sesame Glutinous Rice Balls in Fermented Rice Wine (Cold/Hot) NT\$150 / NT\$580
- 季節綜合水果盤** NT\$340
Fresh Seasonal Fruit Platter

如果您對任何食物有過敏反應或食物不耐症，請在點(取)餐前告知服務人員，謝謝。

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以上價格均為新台幣並需外加一成服務費 Prices are quoted in NT dollars and subject to a 10% service charge.

和風素沙拉
Vegan Salad with Japanese Dressing



素食

Vegetables

- 冬菇素豆腐** (香菇、板豆腐) **燒** NT\$380
Vegan Braised Tofu with Shiitake Mushrooms
- 涼拌川耳** (當令蔬果、川耳) **涼** NT\$360
Black Fungus in Chili Sauce
- 宮保杏鮑菇** (杏鮑菇、乾辣椒) **炒** NT\$380
Stir-fried King Oyster Mushrooms with Kung Bao Sauce
- 和風素沙拉** (當令蔬果、和風醬) **涼** NT\$380
Vegan Salad with Japanese Dressing
- 彩椒松子素香鬆** (生菜葉、紅/黃甜椒、洋地瓜、松子) **炒** NT\$380
Stir-fried Minced Red and Yellow Bell Peppers with Chinese Yam with Pine Nuts (Served with Fresh Lettuce)
- 鮮蔬番茄豆腐湯** (番茄、豆腐、木耳、菌菇、時蔬) / 位 **湯** NT\$160
Tomato Tofu Soup
- 鮮菌竹筴湯** (菌菇、竹筴) / 位 **湯** NT\$200
Bamboo Fungus Soup with Red and Yellow Bell Peppers
- 菊花豆腐盅** (北蟲草、蛋豆腐) / 位 **湯** NT\$220
Chrysanthemum-shaped Bean Curd Soup
- 需預訂** **素東坡刈包** (酸菜、花生粉、香菜、生豆包、地瓜泥、荷葉夾) / 4片 **滷** NT\$680
Steamed Bread Stuffed with Sweet potato and Bean curd



冬菇素豆腐
Vegan Braised Tofu with Shiitake Mushrooms



精選茶品

Exquisite Tea



鐵觀音

Iron Guanyin Tea

NT\$80/位



茉莉香片

Jasmine Tea

NT\$80/位



台南金萱烏龍

Jinxuan Oolong Tea

NT\$80/位



南投蜜香紅茶

Black Tea-Honey Fragrance

NT\$80/位



普洱茶

Puer Tea

NT\$80/位



蕎麥茶

Buckwheat Tea

NT\$90/位



台東菊花茶

Chrysanthemum Tea

NT\$90/位



菊花普洱茶

Chrysanthemum & Puer Tea

NT\$90/位

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新鮮果汁

100% Fresh Juice

杯 Glass 壺 Bottle

當令果汁

Seasonal Fruit Juice

NT\$190 NT\$680

西瓜汁

Watermelon Juice

NT\$190 NT\$680

蘋果柳橙汁

Apple & Orange Juice

NT\$220 NT\$760

鳳梨柳橙汁

Pineapple & Orange Juice

NT\$220 NT\$760

啤酒

Beer

台灣金牌(600ml)

Taiwan Golden Medal

NT\$220

18天台灣生啤酒(600ml)

Taiwan Draft Beer 18days

NT\$250

海尼根(650ml)

Heineken

NT\$250

朝日啤酒(633ml)

Asahi

NT\$250

自帶酒水、紅/白酒每瓶酌收NT\$500、烈酒NT\$1,000

The corkage fee is NT\$500-1,000 per bottle

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氣泡水 / 礦泉水

Sparkling & Mineral Water

聖沛黎洛(1000ml)

San Pellegrino

NT\$320

悦氏礦泉水(550ml)

Yes Water (Local Brand)

NT\$60

愛維養礦泉水(750ml)

Evian

NT\$280



氣泡飲料

Soft Drink

可口可樂

Coke

NT\$90

可口可樂light

Coke Light

NT\$90

雪碧

Sprite

NT\$90

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黃酒 / 烈酒

Yellow Wine & Liquor

陳年紹興

V.O. Shao Xing Wine

NT\$600

精釀陳年紹興

Premium Shao Xing Wine

NT\$750

58度金門高粱

58°Kinmen Kao Liang Liquor

NT\$1,300



威士忌

Whiskey

瓶 Bottle

蘇格蘭威士忌12年

Singleton 12 years old

NT\$2,500

蘇格蘭大摩12年

The Dalmore 12Y Single Malt Scotch Whisky

NT\$3,200

格蘭菲迪15年

Glenfiddich 15 year old

NT\$3,800

蘇格蘭大摩15年

The Dalmore 15Y Single Malt Scotch Whisky

NT\$5,800

自帶酒水、紅/白酒每瓶酌收NT\$500、烈酒NT\$1,000

The corkage fee is NT\$500-1,000 per bottle

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白酒

White Wine

瓶Bottle

義大利 伊波利托酒莊 澄海奇羅白葡萄酒

Italy Mare Chiaro Ciro Bianco DOC 2020

NT\$1,600

喬治穆勒 卡比內甘白葡萄酒

Georg Müller Stiftung Riesling Kabinett Trocken 2020

NT\$1,600

法國 喬瑟夫卡丹 傳統精選白酒

France Joseph Cattin Edelzwicker Special Cuvee Riesling

NT\$1,800

紐西蘭 金卡佛 馬博羅 白蘇維翁白酒

New Zealand Kim Crawford Sauvignon Blanc

NT\$2,200



紅酒

Red Wine

瓶Bottle

雄鷹卡本內蘇維濃紅葡萄酒2021

Chile Aguilucho Cabernet Sauvignon 2021

NT\$1,200

智利 塔巴利特級精選 本內蘇維濃紅酒

Chile Tabali Pedregoso Gran Reserva Cabernet Sauvignon

NT\$1,600

義大利 瑪斯契利酒莊 蒙特普爾恰諾紅酒

Italy Marina Cvetic Montepulciano d'Abruzzo DOC

NT\$2,800

法國 拉寇斯特堡 拉寇斯特一軍紅酒

France Château Grand-Puy-Lacoste Bordeaux Blend

NT\$4,600

自帶酒水、紅/白酒每瓶酌收NT\$500、烈酒NT\$1,000

The corkage fee is NT\$500-1,000 per bottle

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