



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



奇岩一號
Qiyan ONE

紅袍藤椒拌麵



紅袍藤椒拌麵

現場自取價：NT\$272/每袋四入（原價NT\$320）

奇岩一號源自北投 走和別人不一樣的路

大地酒店的料理精髓

邀請您來體驗

醞釀而出的乾拌麵由此而生

誠摯呈現我們的初心

集合東方佳餚玉饌之美

匯聚了川香的鮮香麻辣

並挾帶著新派的風範

始終堅持著純粹的精神

大地酒店經典的川湘料理



奇岩一號 主廚團隊



| 訂購請洽 | 北投大地酒店 (02) 5551 8888
台北市北投區奇岩路1號 www.thegaiahotel.com

大地酒店
The Gaia Hotel
TAIPEI



砂鍋鮑魚干貝雞 **需預訂**

(活鮑魚、干貝、金華火腿、豬腳、古早雞)

NT\$5,880

大地滋養御膳雞(附麵) **需預訂**

(何首烏高湯、烏骨雞)

(小份) (大份)

NT\$2,880 / NT\$4,988

杜仲黨蔘燉烏雞湯 **需預訂**

(杜仲黨蔘高湯、烏骨雞)

NT\$1,880

酸湯什錦海鮮鍋 //

(蝦、中卷、蛤蜊、四川泡菜、黃豆芽)

NT\$1,680

沙茶什錦海鮮鍋

(蝦、蛤蜊、中卷、沙茶鍋底)

NT\$1,680

麻辣牛三寶什錦鍋 //

(牛肉、牛腱、牛肚)

NT\$1,680

※雞肉、鴨肉、豬肉原產地皆來自臺灣

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。
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. thank you

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銷售 排行榜

TOP 10

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、洋蔥絲』
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\$580



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



※ 雞肉、豬肉、豬油(湘味剁椒鱧魚頭)原產地皆來自臺灣

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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\$460



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



※豬肉、豬內臟原產地皆來自臺灣

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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\$2,280



牛肉原產地：美國

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\$2,680



豬肉、鴨肉原產地皆來自臺灣

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)

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\$460

蒜味伊比利豬 (伊比利豬肉片、蒜泥醬、紅油) 豬肉產地：西班牙

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

※雞肉、豬肉、豬內臟原產地皆來自臺灣；牛腱、牛肚原產地皆來自澳洲

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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 **✓** (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 **✓** (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\$480
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\$1,380 / NT\$1,680
Steamed Silver Perch Preparations: with Scallions, Marinated Watermelon or Chopped Chili Sauce

湘味剝椒鱧魚頭 **✓** (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

※豬油(湘味剝椒鱧魚頭)原產地來自臺灣

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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 sauce

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\$2,280
Awarded Cuisine - Braised Selected U.S. Rib in Chaiyi Straw Rope

※牛肉原產地皆來自美國；

牛腱原產地來自澳洲；牛心、黑白牛毛肚原產地皆來自臺灣



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 | |
| 麻辣香腸 / (黑豬肉、花椒、辣椒) | NT\$420 |
| Homemade spicy sausage | |

※豬肉、豬內臟、豬油原產地皆來自臺灣 (酸湯伊比利豬產地為西班牙)

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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

※豬肉、豬內臟、豬油原產地皆來自臺灣 (酸湯伊比利豬產地為西班牙)

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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) 炒

NT\$398

左宗棠雞 / (去骨仿雞腿肉、紅辣椒段) 炒

NT\$398

醬爆堅果雞 (去骨仿雞腿肉、小黃瓜、核桃) 炒

NT\$398

麻辣跳跳雞 // (雞腿肉、乾辣椒、花椒粒) 炒

NT\$480

需預訂 麻油雞酒飯 (糯米、黑麻油、老薑、去骨仿雞腿肉) 限量 (中份) (大份)
(現場製作時間40分鐘) NT\$980 / NT\$1,880

Black Sesame Oil Chicken Rice

※雞肉原產地皆來自臺灣

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\$360

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

NT\$360

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

手撥蝦仁滑蛋 (有機雞蛋、白蝦) 炒
Fried shrimps with scrambled eggs

NT\$420

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

NT\$580

※豬肉(XO醬內含金華火腿)原產地來自臺灣



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、高麗菜、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

※豬肉原產地來自臺灣

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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\$360

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\$360

連鍋白玉湯 (白蘿蔔、伊比利豬肉片、蒜苗)

Sliced Iberico Pork and White Radish Soup

NT\$520

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\$2,680

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

(小份) (中份) (大份)

NT\$780 / 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

(小份) (中份) (大份)

NT\$980 / NT\$1,980 / NT\$2,980

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

※ 雞肉、鴨血原產地皆來自臺灣。豬肉(花膠干貝燉雞盅內含金華火腿)原產地皆來自臺灣
伊比利豬(連鍋白玉湯內含伊比利豬肉片)原產地皆來自西班牙

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。

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. Thank you.

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.

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

大地菇菇包 (黑芝麻流沙) /3個 (蛋奶素) 蒸 NT\$180
Black Sasami Buns (3 pieces)

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\$250
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)
NT\$150 / NT\$580
Sweet Black Sesame Glutinous Rice Balls in Fermented Rice Wine (Cold/Hot)

季節綜合水果盤 NT\$340
Fresh Seasonal Fruit Platter

※雞肉、豬肉原產地皆來自臺灣

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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\$320
Vegan Braised Tofu with Shiitake Mushrooms
- 涼拌川耳** (當令蔬果、川耳) **涼** NT\$340
Black Fungus in Chili Sauce
- 宮保杏鮑菇** (杏鮑菇、乾辣椒) **炒** NT\$360
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\$200
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



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

台灣經典(600ml)

Taiwan Classic

NT\$200

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

沛綠雅(330ml)

Perrier

NT\$160

聖沛黎洛(1000ml)

San Pellegrino

NT\$320

悅氏礦泉水(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



氣泡酒

Sparkling Wine

西班牙柑橘氣泡酒(375ml)

FOGOSO Gold Citrus Flavor

NT\$800

星空分子草莓氣泡酒(750ml)

FOGOSO Pink Strawberry Flavor

NT\$1,500

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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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

格蘭菲迪15年

Glenfiddich 15 year old

NT\$2,200

蘇格登威士忌12年

Singleton 12 year old

NT\$2,500

威士忌蘇格蘭大摩15年

The Dalmore 15Y Single Malt Scotch Whisky

NT\$3,800

麥卡倫12年單一麥芽威士忌

Macallan 12 year old Single Malt

NT\$5,200

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

House Wine

澳洲 迪伯多利酒莊 小旅行系列 夏多內白酒

Australia, De Bortoli Wines Day Trippers, Chardonnay

杯Glass 瓶Bottle

NT\$220 NT\$1,200

紐西蘭 哈哈酒莊 白蘇維翁白酒

New Zealand, Haha Winery, Sauvignon Blanc

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

House Wine

澳洲 迪伯多利酒莊 共犯系列 希哈紅酒

Australia, De Bortoli Wines The Accomplice, Shiraz

杯Glass 瓶Bottle

NT\$220 NT\$1,200

智利 塔巴利特及精選 本內蘇維濃紅酒

Chilli, Tabali Pedregoso Gran Reserva, Cabernet Sauvignon

NT\$1,600

西班牙 大地精選亞曼薩希哈與紅格納希紅酒

Spain, Almansa Denominacion de Origen, 30%Garnacha Tintorera 70%Syrah

NT\$2,000

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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