



晚餐/宵夜/假日菜單



## 過敏原警示

本餐廳的料理與含有甲殼類、芒果、花生、牛奶、蛋、堅果、芝麻、含麩質製品、大豆、魚類、海鮮、亞硫酸鹽等食材的食品於同一廚房製作。

如您對上述食材有過敏，為了您的安全，我們建議您用餐前請慎重考慮，以避免過敏反應。

### Allergy Notice:

Our dishes are prepared in the same kitchen as foods containing crustaceans, mango, peanuts, milk, eggs, nuts, sesame, gluten, soy, fish, seafood, and sulfites.

If you are allergic to any of these ingredients, please consider carefully before ordering.

## 用餐須知

### • 禁止攜帶外食

Please do not bring outside food into the restaurant

### • 每人最低消費 NT\$250

The minimum spending requirement per person is NT\$250

### • 自備酒水服務費：葡萄酒每瓶 NT\$300,烈酒每瓶 NT\$500。

Corkage fee: NT\$300 per bottle for wine and NT\$500 per bottle for spirits.

### • 菜單圖片僅供參考，實際餐點請以現場供應為準。

Menu images are for reference only; actual dishes may vary.

## 明星菜 STAR DISHES

4人享用

售價 | Price

法式龍蝦海鮮盤 贈精選葡萄酒乙瓶(價值 \$880)

\$2999

French-style Lobster and Seafood Platter

One Free Bottle of Specially Selected wine (Originally Priced at \$880)

極選波士頓活龍蝦、扇貝、生蠔、白蝦、法國海螺、鮑魚、血腥瑪麗牡蠣杯

Specially Selected Live Boston Lobster ,Scallops ,Oysters ,Shrimp ,  
French Sea Snail,Abalone and Bloody Mary Oyster Cups

\*每日限量供應，需提前三天預訂

Limited quantity daily; need to be ordered three days ahead of times



-以上價格須加 10%服務費 All price are subject to 10% service charge-



### 法式龍蝦海鮮盤

沒有多餘的調味，自然奔放的原始海味橫溢，一次盡饗7種奢美海鮮的甜腴嫩彈。

香酥德國豬腳搭情人果酸菜

美國牛小排

開心果豬里肌  
搭香煎大蝦佐Q梅肉汁

## 主菜 MAIN COURSE (供應時間:18:00-21:00)

售價 | Price

- ★ 美國牛小排Prime 極佳級 6oz、季節時蔬、紅酒醬汁 \$1780  
USDA Prime Grade Beef Short Ribs(6oz), Seasonal Vegetables, Gravy
- 碳烤美國肋眼牛排Prime 極佳級 10oz、季節時蔬、紅酒醬汁 \$1480  
Grilled U.S Prime Beef Rib Eye Steak (10oz), Seasonal Vegetables, Red Wine Sauce
- ★ 碳烤威尼斯市場海鮮盤、焦香蕃茄酸豆醬 (2-3人享用) \$1150  
Grilled Seafood Platter, Burnt Tomato and Caper Sauce
- ★ 爐烤紐西蘭羔羊肩排佐薄荷醬 \$900  
Pan-roast New Zealand Lamb Shoulder Racks with Mint Sauce
- 開心果豬里肌搭香煎大蝦佐Q梅肉汁 \$770  
Pistachio-Crusted Pork Tenderloin with Prawn and Plum Sauce  
(豬肉產地:台灣 Origin of Pork: Taiwan)
- ★ 香酥德國豬腳搭情人果酸菜 \$800  
Crispy German Pork Knuckle with Pickled Mango Sauerkraut  
(豬肉產地: 法國 / 丹麥 / 荷蘭 / 加拿大 Origin of Pork: France / Denmark / Netherlands / Canada)
- ★ 爐烤鮭魚、季節時蔬、菠菜白酒醬 (食用時請小心魚刺) \$880  
Pan-roast Salmon Steak, Seasonal Vegetables, Spinach White Wine Sauce  
(Caution: may contain fish bones)

\*以上主菜含:湯品、沙拉、甜點、飲品(美式咖啡、錫蘭紅茶、花草茶擇一)

The above main courses include soup, salad, dessert  
and drink (Americano or Ceylon black tea or Herbal tea)

\*加價 \$100 可更換其他無酒精飲品

Add \$100 to replace with another non-alcoholic beverage

★ 主廚推薦 Chef's Recommendation

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## 湯品 SOUPS

售價 | Price

### 精選每日例湯

Soup of the Daily

\$150

### 主廚特製濃湯

Chef's Daily Cream Soup

\$150

## 沙拉 SALAD

售價 | Price

### ★ 帕馬火腿,蜜瓜,有機生菜 (供應時間:18:00-21:00)

Parma Ham, Honey Melon, Organic Green  
(豬肉產地: 西班牙 Origin of Pork: Spain )

\$390

### 番茄,莫扎瑞拉乳酪(蛋奶素)

Italian Caprese Salad ( ovo-lacto vegetarian)

\$260

### 綜合生菜沙拉,蜂蜜酒醋醬(蛋奶素)

Mesclun Greens Salad, Honey Balsamic Vinaigrette ( ovo-lacto vegetarian)

\$280

### ★ 碳烤雞胸凱薩沙拉

Grilled Chicken Breast Caesar Salad

\$300

\*可加價 \$150 元更換主食,三選一

- 低脂香煎牛排 (Pan-Seared Lean Beef Steak)  
(牛肉產地: 美國 Origin of Beef: United States of America )
- 燻鮭魚 (Smoked Salmon)
- 鮮蝦 (Fresh Shrimp)

### 烤蜂蜜南瓜起司堅果木盆沙拉佐風味柚子油醋 (2-3人享用)

Honey Roasted Pumpkin Cheese Nut Bowl Salad with Yuzu Vinaigrette  
(蜂蜜產地: 台灣 Origin of Honey :Taiwan/豬肉產地: 西班牙 Origin of Pork: Spain )

\$400

### ★ 義式豬肉鮪魚醬 (供應時間:18:00-21:00)

Pork Tenderloin with Tuna Sauce

(豬肉產地: 台灣 Origin of Pork: Taiwan)

\$240

### ★ 楓糖水果希臘優格沙拉(蛋奶素) (供應時間:18:00-21:00)

Fruit Yogurt Salad with Maple (ovo-lacto vegetarian)

\$280

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## 前菜 APPETIZER | 2-3人享用

售價 | Price

★ 義式白酒海鮮附法國麵包 (供應時間:18:00-21:00)	\$500
Seafood with Garlic, Basil, Tomato and White Wine and French Bread	
義式風味烤蔬菜 (全素)	\$380
Italian-style Roasted Vegetables (Vegan)	
摩洛哥風味炸雞	\$360
Moroccan-style Fried Chicken	
★ 拿坡里炸海鮮	\$380
Napoli Fried Seafood	
酥炸風味乳酪條 (蛋奶素)	\$320
Deep fry Mozzarella Sticks ( ovo-lacto vegetarian)	
松露薯條 (蛋奶素)	\$250
Truffle Fries ( ovo-lacto vegetarian)	
★ 酥炸煙燻豬耳朵	\$250
Crisp Friend and Smoked Pig Ear	
(豬肉產地: 台灣 Origin of Pork: Taiwan)	
★ 義式前菜拚盤 (供應時間:18:00-21:00)	\$520
Italian Appetizer Platter	
帕瑪火腿/燻鮭魚普切搭/炸魷魚/米蘭臘腸醃漬綜合時蔬 (Mixed Antipasto- Parma Ham, Smoked Salmon Bruschetta, Fried Baby Squidand Salami with Marinated Pickles)	
(豬肉產地: 西班牙 / 荷蘭 Origin of Pork: Origin of Pork: Spain / Netherlands )	
★ 醋溜鱈魚 (供應時間:18:00-21:00)	\$300
Vinaigrette Eel Bruschetta	
鮭魚菠菜法式餡餅	\$260
Salmon and Spinach Quiche Lorraine	

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## 義大利麵食 PSATA

單點 A LA CARTE | 套餐 SET

<b>培根蛋黃乳酪醬義大利麵</b> Spaghetti Carbonara (豬肉產地: 西班牙 / 荷蘭 / 加拿大 / 丹麥 Origin of Pork: Spain / Netherlands / Canada / Denmark )	\$350 \$540
<b>★ 白酒蛤蜊細扁麵</b> Linguine with Clam and Sponge in White Wine Sauce	\$450 \$640
<b>★ 奶油燻鮭魚寬扁麵</b> Tagliatelle Smoked Salmon	\$480 \$670
<b>雞肉奶油帕克里管麵</b> Paccherini with Creamy Chicken Ragout	\$280 \$470
<b>墨魚海鮮義大利麵</b> Squid Ink Pasta with Seafood	\$480 \$670
<b>★ 義大利乳酪菠菜麵捲</b> Cannelloni Ricotta Spinach	\$380 \$570
<b>★ 傳統義大利牛肉千層麵</b> Traditional Beef Lasagna (牛肉產地: 美國 Origin of Beef: United States of America )	\$420 \$610
<b>海鮮千層麵</b> Seafood Lasagna	\$500 \$690

\*套餐附湯品、沙拉、飲品(美式咖啡、錫蘭紅茶、花草茶擇一)

The set meal includes soup, salad, and drink ( Americano, or Ceylon black tea, or herbal tea ).

\*加價 \$100 可更換其他無酒精飲品

Add \$100 to replace with another non-alcoholic beverage

★主廚推薦 Chef's Recommendation

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## 正宗台南家宴

義式燉飯結合台式白菜滷，搭配鮮香的烏魚子和乾煎虱目魚肚，溫暖濃郁的食材與料理手法有如台南的熱情澎湃！



### 燉飯 RISOTTO

單點  
A LA CARTE | 套餐  
SET

香草青醬雞肉燉飯 Chicken Breast Pesto Risotto	\$420	\$610
酥炸軟殼蟹海味燉飯 Fried Soft Shell Crab, Scallop and Clams Tomato Risotto	\$460	\$650
★ 紅酒慢燉牛頰肉,奶油燉飯 Slow Cooked Beef Cheeks, Creamy Risotto (牛肉產地: 紐西蘭 / 尼加拉瓜 Origin of Beef: New Zealand / Nicaragua )	\$480	\$670
★ 烏魚子墨魚燉飯 Squid Ink Risotto, Mullet Roe	\$480	\$670
★ 正宗台南家宴 Traditional Tainan Home Meal	\$510	\$700
義式香料野菇, 松露風味奶油燉飯(蛋奶素) Wild Mushrooms, Truffle Creamy Risotto ( ovo-lacto vegetarian)	\$420	\$610

\*套餐附湯品、沙拉、飲品(美式咖啡、錫蘭紅茶、花草茶擇一)

The set meal includes soup, salad, and drink ( Americano, or Ceylon black tea, or herbal tea).

\*加價 \$100 可更換其他無酒精飲品

Add \$100 to replace with another non-alcoholic beverage

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## 披薩 PIZZA | 6吋 6-inch pizza

售價 | Price

### 香料燉牛肉拿坡里披薩

\$260

Beef Neapolitan Pizza

(牛肉產地: 美國 Origin of Beef: United States of America )

### 帕馬火腿芝麻葉披薩

\$290

Parma Ham and Arugula Pizza

(豬肉產地: 西班牙 Origin of Pork: Spain )

### ★ 拿坡里漁夫披薩

\$260

Neapolitan Fishermen's Pizza

### 新馬辣醬時蔬海鮮披薩

\$380

Singaporean & Malaysian Spicy Seafood Pizza

### ★ 松露什錦菌菇披薩

\$240

Truffle and Assorted Mushroom Pizza

### ★ 番茄蜜餞披薩(奶蛋素)

\$260

Tomato and Pickled Fruit Pizza( ovo-lacto vegetarian)

### 魔幻夏威夷肉腸披薩

\$280

Magical Hawaiian Sausage Pizza

(豬肉產地: 荷蘭 Origin of Pork: Netherlands)

### 經典瑪格麗披薩(奶蛋素)

\$220

Classic Pizza Margherita( ovo-lacto vegetarian)

★ 主廚推薦 Chef's Recommendation

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## 兒童餐 Children Menu

NT\$550

### 湯品 Soup

主廚特製濃湯

Chef's Daily Cream Soup

### 主菜 Main Course

烤雞腿排蘑菇醬汁附薯條蔬菜

Chicken Leg with Mushroom Sauce, French Fries and Vegetables

### 甜點 Dessert

布朗尼,香草冰淇淋 or 巴斯克乳酪蛋糕

Brownie, Vanilla Ice Cream or Basque Cheesecake

### 飲品 Beverage

柳橙汁

Orange Juice

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## 素食套餐 Vegetarian Menu

NT\$550

### 沙拉 Salad

綜合生菜沙拉,蜂蜜酒醋醬

Mesclun Greens Salad, Honey Balsamic Vinaigrette

### 湯品 Soup

主廚特製濃湯

Chef's Daily Cream Soup

### 主菜 Main Course

鮮蔬南瓜乳酪燉飯 or 松露鮮蔬義大利麵

Pumpkin and Vegetables Risotto or Vegetables Spaghetti Truffle-flavored

### 甜點 Dessert

布朗尼,香草冰淇淋 or 巴斯克乳酪蛋糕

Brownie, Vanilla Ice Cream or Basque Cheesecake

### 飲品 Beverage

柳橙汁

Orange Juice



## 手工甜點 Handmade Desserts 售價 | Price

提拉米蘇 Tiramisu	\$180
美式重乳酪派 Double Cheese Pie	\$160
布朗尼,香草冰淇淋 Brownie, Vanilla Ice Cream	\$160
瑪德蓮青蘋果派 Madeleine Green Apple Pie	\$160
經典核桃派 Walnut Pie	\$160
義大利咖啡冰淇淋 Affogato (Espresso, Vanilla ice cream)	\$160

## 軟性飲料 Soft Drinks

售價 | Price

**可口可樂 330ml** \$90

Coke Cola 330ml

**雪碧 330ml** \$90

Sprite 330ml

**通寧水 330ml** \$90

Tonic Water 330ml

**蘇打水 330ml** \$90

Soda Water 330ml

**薑汁汽水 330ml** \$90

Ginger Ale 330ml

**聖沛黎洛氣泡礦泉水 1000ml** \$180

S.Pellegrino Mineral Water 1000ml

## 鮮榨果汁 Fresh Juice

售價 | Price

**新鮮柳橙汁** \$180

Fresh Orange Juice

**新鮮檸檬汁** \$180

Fresh Lemon Juice

**新鮮鳳梨汁** \$180

Fresh Pineapple Juice

**新鮮奇異果汁** \$180

Fresh Kiwi Juice

## 咖啡 Coffee

售價 | Price

**義式濃咖啡 -熱** \$120  
Espresso -Hot

**美式咖啡(可免費續杯乙次)** \$140  
Americano(Refill 1 cup)

**拿鐵咖啡** \$160  
Latter

**卡布奇諾咖啡** \$160  
Cappuccino

**抹茶拿鐵 (可選擇“加咖啡”或“無咖啡”)** \$180  
Matcha Latte (Add Coffee / No Coffee)

**焙茶拿鐵 (可選擇“加咖啡”或“無咖啡”)** \$180  
Hojicha Latte (Add Coffee / No Coffee)

**桑葚拿鐵 (可選擇“加咖啡”或“無咖啡”)-冰** \$180  
Mulberry Latte -Ice (Add Coffee / No Coffee)

\*加購 NT\$50 可更換為燕麥奶 Add NT\$50 to substitute with oat milk

## 經典紅茶系列 Classic Tea

壺 | Pot

**皇家伯爵紅茶** \$180  
Earl Grey Tea

**極品錫蘭茶** \$180  
Finest Ceylon Tea

## 調味紅茶系列 Flavored Tea

壺 | Pot

**綜合野莓茶** \$180  
Wild Berry Flavor Tea

**香甜蜜桃茶** \$180  
Peach Tea

## 無咖啡因花草茶 Infusion

壺 | Pot

**紓壓淨茶** \$180  
Chamomile lavender Tea

**玫瑰靚茶** \$180  
Rose Lemongrass Tea

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## 氣泡飲 Flavored Sparkling Drink

杯 | Glass

### 野莓氣泡飲

Flavored Sparkling Drink - Berry

\$180

### 熱帶水果氣泡飲

Flavored Sparkling Drink - Tropical Fruit

\$180

### 蜂蜜檸檬氣泡飲

Flavored Sparkling Drink - Honey Lemon

\$180

### 蘋果醋啵啵氣泡飲

Flavored Sparkling Drink - Apple Vinegar

\$180

### 西西里風味咖啡氣泡飲

Flavored Sparkling Drink - Coffee

\$180

### 藍柑可爾氣泡飲

Flavored Sparkling Drink - Calpis

\$180

\*任選3杯氣泡飲，優惠價只要150元/杯！

Any 3 Sparkling Drinks for Only NT\$150 Each

## 啤酒 Beer

杯 | Glass

### 台灣生啤酒500ml

Taiwan Draft Beer

\$168

瓶 | Bottle

### 台灣啤酒330ml

Taiwan Beer 330ml

\$120

### 海尼根啤酒330ml

Heineken 330ml

\$150

### 朝日啤酒334ml

Asahi Super Dry 334ml

\$180

\*飲酒勿開車 Do not drink and drive

\*未滿18歲・禁止飲酒 Alcohol consumption is prohibited for persons under 18

\*飲酒過量有礙健康 Excessive drinking can be hazardous to your health

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## 經典雞尾酒 Classic Cocktail

杯 | Glass

**烈焰環遊** \$380

Blazing World Tour

**長島冰茶** \$380

Long Island Iced Tea

**煙波香送** \$300

Gift of Lakeshore

**柚見煙波** \$300

Meet Again with Lakeshore

**極致雙琴** \$280

Ultimate Twin Gin

**可米加炸彈** \$280

Kamikaze

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## 經典雞尾酒 Classic Cocktail

杯 | Glass

**經典莫希多** \$280  
Mojito

**瑪格之夜** \$280  
Margarita

**尼格羅尼** \$280  
Negroni

**桑格利亞** \$280  
Sangría

**椰風海語** \$250  
Pina Colada

**沙灘密語** \$250  
Sex on the Beach

**柯夢波丹** \$250  
Cosmopolitan

**馬丁尼** \$250  
Martini

**特製調酒** \$400  
Special Cocktail

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## 威士忌 Whisky

瓶 | Bottle 杯 | Glass

### 傑克丹尼爾威士忌

Jack Daniels

焦糖、濃郁的橡木桶以及辛香料氣息，口感較為年輕，典型波甜美柔軟風格

\$1600 \$180

### 愛爾蘭尊美醇調和威士忌

Jameson Irish Whisky

淡淡的花香，夾雜著辛辣的木頭味和甜美的香氣，尾韻滑順綿長

\$1500 \$180

### 百富12年波本桶單一麥芽威士忌

Balvenie Aged 12 Years Double Wood Single Malt Whisky

堅果甜味、肉桂香辛及均勻微妙的雪莉酒味餘韻悠長溫暖

\$4800 \$400

### 噶瑪蘭山川首席波本桶

Kavalan Concertmaster Port Cask Finish

葡萄牙波特酒桶為主要風味，原味呈現波特桶獨特層疊香氣與風味，蜂蜜、香草、椰子和可口的棉花糖風味

\$3000 \$280

### 大摩12年單一麥芽威士忌

Dalmore 12 Year Old Highland Single Malt Scotch Whisky

柑橘、百香果、雪松木、香草豆莢，尾韻有紅茶香甜感以及炭燒咖啡、巧克力的香味

\$3600 \$320

### 麥卡倫12年雪莉桶單一純麥威士忌

Macallan - 12 Years Sherry Oak Cask

果乾、橡木辛香料和肉豆蔻，香氣濃厚馥郁，口感柔軟香甜

\$4800 \$400

### 山櫻 篠川 單一麥芽威士忌

YAMAZAKURA Single Malt Whisky SASAKAWA

豐富且深厚的風味，帶有清新、新鮮的水果香氣，柑橘餘香，尾韻悠長。

\$2800

### 篠川 純麥芽威士忌

SASAKAWA Pure Malt Whisky

三種不同的威士忌調合而成富含果香、泥煤煙燻風味，甜美順滑

\$3200

## 白蘭地 Brandy

瓶 | Bottle 杯 | Glass

### 人頭馬特優香檳干邑

Rémy Martin

香草、成熟杏桃、烤蘋果和優雅花香，圓潤濕滑口感，複雜且優雅迷人香氣

\$3500 \$300

### 軒尼詩干邑白蘭地V.S.O.P

Hennessy V.S.O.P

胡椒、丁香及肉桂香氣，口感香醇順口，餘韻悠長而豐富

\$3500 \$350

\*飲酒勿開車 Do not drink and drive

\*未滿18歲 · 禁止飲酒 Alcohol consumption is prohibited for persons under 18

\*飲酒過量有礙健康 Excessive drinking can be hazardous to your health

-以上價格須加10%服務費 All price are subject to 10% service charge-

## 琴酒 Gin

瓶 | Bottle

### 高登琴酒

Gordons Gin

香氣帶有新鮮當歸根、及青草的誘人香氣，口感帶有柑橘類水果的優雅口感

\$1500

### 六琴酒

Roku Gin

有櫻花及綠茶的香甜花卉的氣味，口感多層次完美交融，餘韻有清爽日本山椒，尾韻帶來些許的辛香氣息

\$2200

### 卿卿溫柔 粉紅琴酒

Tread Softly PINK GIN NV

酸橙、粉紅胡椒、木槿花、肉桂、檸檬香桃木和肉荳蔻香氣

\$2300

## 伏特加 VODKA

瓶 | Bottle

### 絕對伏特加

Absolut Vodka

濃郁醇厚、富有層次，口感滑順綿密，且帶有獨特麥香，以及乾果香的餘韻縈繞

\$1200

### 蘇托力 紅標伏特加

Stolichnaya Vodka

順滑、酒體適中的口感，散發著糖霜、柑橘果皮的香味，餘味清新，帶有淡淡的香甜口感，以及濕稻草的清香和均勻淡出的胡椒香

\$1200

## 蘭姆酒 RUM

瓶 | Bottle

### 百加得白蘭姆酒

Bacardi Carta Blanca

口感清爽，尾韻明亮略帶香甜，清淡均衡，萊姆、杏桃、玫瑰、紫羅蘭、杏仁、香蕉、與些許橡木與香草

\$1200

\*點選整瓶烈酒加贈軟性飲料 5 瓶或聖沛黎洛氣泡礦泉水 1 瓶  
Choose any one of the above liquors and get 5 bottles of soft drinks or 1 bottle of San Pellegrino sparkling mineral water for free

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## 白酒 Wite Wines

瓶 | Bottle 杯 | Glass

### ① 義大利蒙泰福爾酒莊古石灰皮諾 \$1000 \$250

Cantina Di Monteforte Pietra Antica Pinot Grigio

帶有熟成西洋梨與花香氣息，伴隨檸檬皮的清爽風味，口感圓潤活潑，苦杏仁的尾韻使結構更顯平衡且具層次

Pear, citrus peel aroma, Flora

### ① 義大利杜卡堡 小美人 \$1200

Castelli Del Duca Obello

有櫻花及綠茶的香甜花卉的氣味，口感多層次完美交融，餘韻有清爽日本山椒，尾韻帶來些許的辛香氣息

Honey, Peach, Flor

### ④ 卿卿溫柔雅拉河谷夏多內白酒 \$1500

Tread Softly Yarra Valley Chardonnay

散發活潑的柑橘與青蘋果香氣，交織淡雅的奶油氣息，口感柔和圓潤、酸度均衡，餘韻清爽宜人

Citrus, Green apple, Oak

## 紅酒 Red Wines

瓶 | Bottle 杯 | Glass

### ① 義大利法爾內賽酒莊首選系列紅衣主教 \$1000 \$250

Farnese Primo Rosso IGT

散發金銀花與淡雅花香，伴隨一絲麝香氣息。氣泡細緻柔和，尾韻帶出橘類水果的清爽酸度，餘韻乾淨明亮

Cherry, Plum, Herbs

### ① 義大利羅蘭酒莊瑪莉歐 \$1100

Villa Loren Terre Di Mario Vino Rosso

帶有草莓、櫻桃、玫瑰花香，甜而不膩，清新爽口  
Black Cherry, Blackberry, Violet

### ④ 傳承之路珍藏版希哈紅酒 \$1500

Heritage Road Reserve BIN 9 Shiraz

細致的摩卡與香草香氣，伴隨李子和黑莓的濃郁果味。酒體飽滿，單寧柔和尾韻悠長  
Blackberry, Coffee, Plum

### ⑤ 巴羅薩谷 磚石路希哈 \$1600

Gravel Track Shiraz

黑櫻桃、藍莓、黑巧克力與辛香料迷人香氣，酒體厚實飽滿  
Black Cherry, Blue berry, Chocolate

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## 氣泡酒 Sparkling Wines

瓶 | Bottle

### ● 卿卿溫柔 蜜絲嘉麝香微氣泡甜白酒

\$1280

Tread Softly Moscato

散發金銀花與淡雅花香，伴隨一絲麝香氣息。氣泡細緻柔和，尾韻帶出橘類水果的清爽酸度，餘韻乾淨明亮

Honeysuckle、Mandarin Orange、Lychee

### ● 卿卿溫柔 莓果氣泡酒 (330ml)

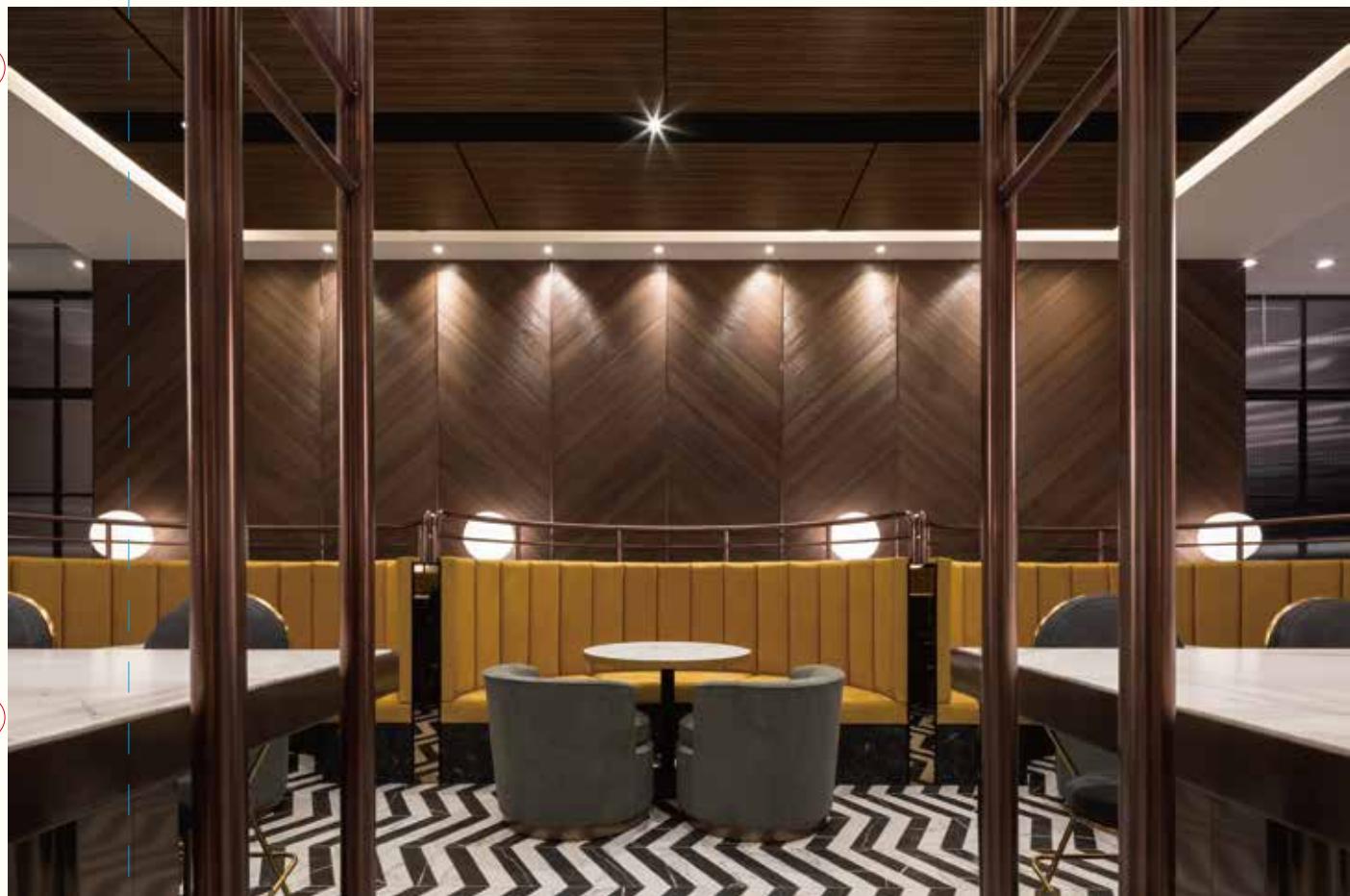
\$189

Tread Softly Rose Wine Spritzer with Berries

帶有草莓、櫻桃、玫瑰花香，甜而不膩，清新爽口

Strawberry、Cherry、Raspberry

\*單筆購買"卿卿溫柔 莓果氣泡酒 4 瓶"，即享組合優惠價 688 元。



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