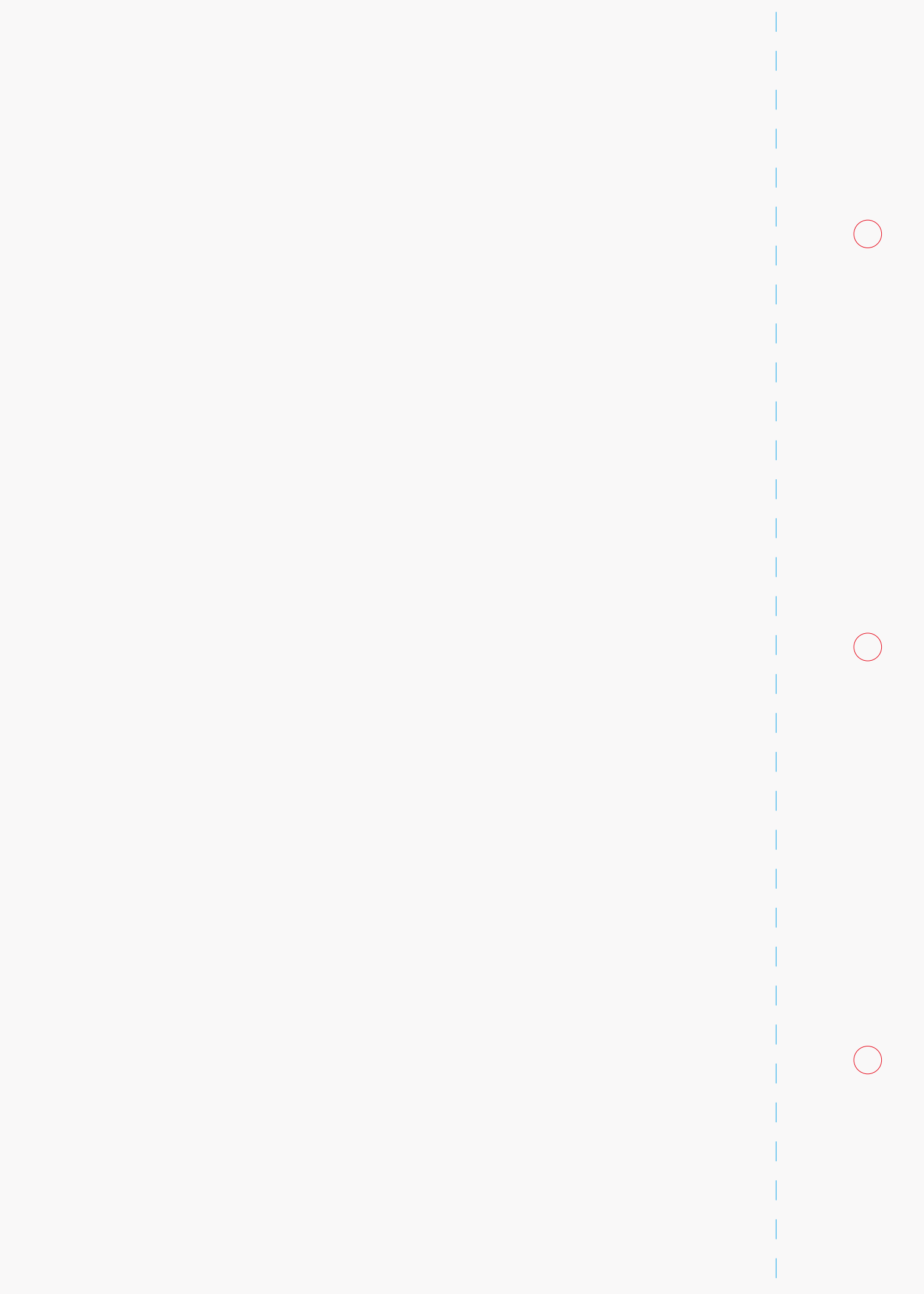




晚餐/宵夜/假日菜單



## 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



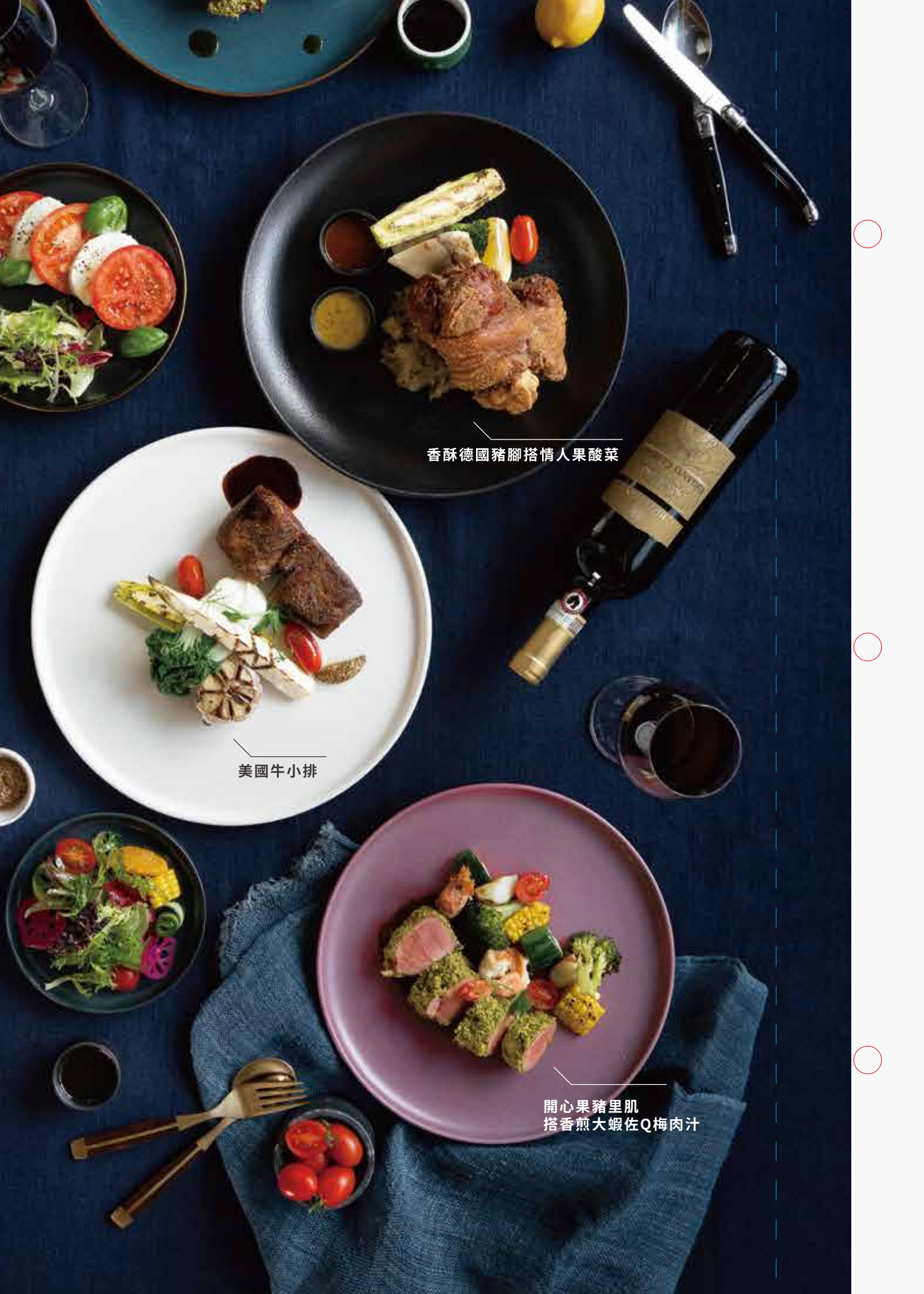
- 以上價格須加 10% 服務費 All price are subject to 10% service charge -



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

\*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

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

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

\*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

★ 義式豬肉鮭魚醬 (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
- ★ 主廚推薦 Chef's Recommendation
- 以上價格須加 10%服務費 All price are subject to 10% service charge-



## 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<br>(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<br>帕瑪火腿/燻鮭魚普切搭/炸魷魚/米蘭臘腸醃漬綜合時蔬<br>(Mixed Antipasto- Parma Ham, Smoked Salmon Bruschetta, Fried Baby Squid and Salami with Marinated Pickles)<br>(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   |       |

★ 主廚推薦 Chef's Recommendation

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# 義大利麵食 PSATA

單點 | 套餐  
A LA CARTE | SET

## 培根蛋黃乳酪醬義大利麵

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

## ★ 白酒蛤蜊細扁麵

Linguine with Clam and Sponge in White Wine Sauce

\$450 \$640

## ★ 奶油燻鮭魚寬扁麵

Tagliatelle Smoked Salmon

\$480 \$670

## 雞肉奶油帕克里管麵

Paccherin with Creamy Chicken Ragout

\$280 \$470

## 墨魚海鮮義大利麵

Squid Ink Pasta with Seafood

\$480 \$670

## ★ 義大利乳酪菠菜麵捲

Cannelloni Ricotta Spinach

\$380 \$570

## ★ 傳統義大利牛肉千層麵

Traditional Beef Lasagna

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

\$420 \$610

## 海鮮千層麵

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

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



## 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 | 套餐  
A LA CARTE | 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

★ 主廚推薦 Chef's Recommendation

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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

Beef Neapolitan Pizza

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

\$260

### 帕馬火腿芝麻葉披薩

Parma Ham and Arugula Pizza

(豬肉產地: 西班牙 Origin of Pork: Spain )

\$290

### ★ 拿坡里漁夫披薩

Neapolitan Fishermen's Pizza

\$260

### 新馬辣醬時蔬海鮮披薩

Singaporean & Malaysian Spicy Seafood Pizza

\$380

### ★ 松露什錦菌菇披薩

Truffle and Assorted Mushroom Pizza

\$240

### ★ 番茄蜜餞披薩(奶蛋素)

Tomato and Pickled Fruit Pizza( ovo-lacto vegetarian)

\$260

### 魔幻夏威夷肉腸披薩

Magical Hawaiian Sausage Pizza

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

\$280

### 經典瑪格麗披薩(奶蛋素)

Classic Pizza Margherita( ovo-lacto vegetarian)

\$220

★ 主廚推薦 Chef's Recommendation

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

## 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

## 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

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



## 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

Coke Cola 330ml

\$90

雪碧 330ml

Sprite 330ml

\$90

通寧水 330ml

Tonic Water 330ml

\$90

蘇打水 330ml

Soda Water 330ml

\$90

薑汁汽水 330ml

Ginger Ale 330ml

\$90

聖沛黎洛氣泡礦泉水 1000ml

S. Pellegrino Mineral Water 1000ml

\$180

## 鮮榨果汁 Fresh Juice

售價 | Price

新鮮柳橙汁

Fresh Orange Juice

\$180

新鮮檸檬汁

Fresh Lemon Juice

\$180

新鮮鳳梨汁

Fresh Pineapple Juice

\$180

新鮮奇異果汁

Fresh Kiwi Juice

\$180

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## 咖啡 Coffee

售價 | Price

義式濃咖啡 - 熱  
Espresso - Hot

\$120

美式咖啡 (可免費續杯乙次)  
Americano (Refill 1 cup)

\$140

拿鐵咖啡  
Latter

\$160

卡布奇諾咖啡  
Cappuccino

\$160

抹茶拿鐵 (可選擇"加咖啡"或"無咖啡")  
Matcha Latte (Add Coffee / No Coffee)

\$180

焙茶拿鐵 (可選擇"加咖啡"或"無咖啡")  
Hojicha Latte (Add Coffee / No Coffee)

\$180

桑葚拿鐵 (可選擇"加咖啡"或"無咖啡") - 冰  
Mulberry Latte - Ice (Add Coffee / No Coffee)

\$180

\*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  
Earl Grey Tea

\$180

極品錫蘭茶  
Finest Ceylon Tea

\$180

## 調味紅茶系列 Flavored Tea

壺 | Pot

綜合野莓茶  
Wild Berry Flavor Tea

\$180

香甜蜜桃茶  
Peach Tea

\$180

## 無咖啡因花草茶 Infusion

壺 | Pot

紓壓淨茶  
Chamomile lavender Tea

\$180

玫瑰靚茶  
Rose Lemongrass Tea

\$180

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

## 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

### 蘋果醋啾啾氣泡飲

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

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



## 經典雞尾酒 Classic Cocktail

杯 | Glass

烈焰環遊 Blazing World Tour	\$380
長島冰茶 Long Island Iced Tea	\$380
煙波香送 Gift of Lakeshore	\$300
柚見煙波 Meet Again with Lakeshore	\$300
極致雙琴 Ultimate Twin Gin	\$280
可米加炸彈 Kamikaze	\$280

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## 經典雞尾酒 Classic Cocktail

杯 | Glass

經典莫希多 Mojito	\$280
瑪格之夜 Margarita	\$280
尼格羅尼 Negroni	\$280
桑格利亞 Sangría	\$280
椰風海語 Pina Colada	\$250
沙灘密語 Sex on the Beach	\$250
柯夢波丹 Cosmopolitan	\$250
馬丁尼 Martini	\$250
特製調酒 Special Cocktail	\$400

\*飲酒勿開車 Do not drink and drive

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## 威士忌 Whisky

瓶 | Bottle 杯 | Glass

### 傑克丹尼爾威士忌

Jack Daniels

\$1600 \$180

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

### 愛爾蘭尊美醇調和威士忌

Jameson Irish Whisky

\$1500 \$180

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

### 百富12年波本桶單一麥芽威士忌

Balvenie Aged 12 Years Double Wood Single Malt Whisky

\$4800 \$400

堅果甜味、肉桂香辛及均勻微妙的雪莉酒味餘韻悠長溫暖

### 噶瑪蘭山川首席波本桶

Kavalan Concertmaster Port Cask Finish

\$3000 \$280

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

### 大摩12年單一麥芽威士忌

Dalmore 12 Year Old Highland Single Malt Scotch Whisky

\$3600 \$320

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

### 麥卡倫12年雪莉桶單一純麥威士忌

Macallan - 12 Years Sherry Oak Cask

\$4800 \$400

果乾、橡木辛香料和肉豆蔻，香氣濃厚馥郁，口感柔軟香甜

### 山櫻 篠川 單一麥芽威士忌

YAMAZAKURA Single Malt Whisky SASAKAWA

\$2800

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。

### 篠川 純麥芽威士忌

SASAKAWA Pure Malt Whisky

\$3200

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

## 白蘭地 Brandy

瓶 | Bottle 杯 | Glass

### 人頭馬特優香檳干邑

Rémy Martin

\$3500 \$300

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

### 軒尼詩干邑白蘭地V.S.O.P

Hennessy V.S.O.P

\$3500 \$350

胡椒、丁香及肉桂香氣，口感香醇順口，餘韻悠長而豐富

\*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

\$1500

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

### 六琴酒

Roku Gin

\$2200

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

### 卿卿溫柔 粉紅琴酒

Tread Softly PINK GIN NV

\$2300

酸橙、粉紅胡椒、木槿花、肉桂、檸檬香桃木和肉荳蔻香氣

## 伏特加 VODKA

瓶 | Bottle

### 絕對伏特加

Absolut Vodka

\$1200

濃醇醇厚、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

### 蘇托力 紅標伏特加

Stolichnaya Vodka

\$1200

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

## 蘭姆酒 RUM

瓶 | Bottle

### 百加得白蘭姆酒

Bacardi Carta Blanca

\$1200

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

\*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

- **義大利蒙泰福爾酒莊古石灰皮諾**

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

\$1000 \$250
- **義大利杜卡堡 小美人**

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

\$1200
- **卿卿溫柔雅拉河谷夏多內白酒**

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

\$1500

## 紅酒 Red Wines

瓶 | Bottle 杯 | Glass

- **義大利法爾內賽酒莊首選系列紅衣主教**

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

\$1000 \$250
- **義大利羅蘭酒莊瑪莉歐**

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

\$1100
- **傳承之路珍藏版希哈紅酒**

Heritage Road Reserve BIN 9 Shiraz

细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

\$1500
- **巴羅薩谷 礫石路希哈**

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

\$1600

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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。



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