



台北文華東方特色調酒

Mandarin Oriental, Taipei Signature Beverage

臺灣。Taiwan Imagery.



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以視覺映像與風味映像的視角來詮釋具臺灣文化的調酒，
在視覺映像中擷取了不同的臺灣景緻營造出意象，
從廣茂山野到清澈海洋。
而在風味映像中選擇了五種具臺灣特色的鹹甜食，
轉化為調酒的風味呈現，從傳統習俗到現代禮賓。
以此呈現出臺灣風土的記憶脈絡，探索著地方文化的景緻與風味，
細細品飲台灣之美。

Inspired by the visual and flavour imagery of Taiwanese culture, the cocktail interpretations highlight various Taiwanese landscapes, creating vivid impressions from the lush mountains to the crystal-clear seas. In the realm of flavour imagery, five distinctive Taiwanese sweet and savoury treats are selected and transformed based on the flavour profiles of the cocktails, bridging traditional customs and contemporary hospitality. This presentation celebrates the essence of Taiwan's local customs, exploring the landscapes and flavours of local culture, and allowing one to savour the beauty of Taiwan sip by sip.

TWD 480 / 杯 per glass

山林。FOREST.

abv 13.98%

No.3 Dry Gin, Green Tea, Pine Needle, Asparagus, Lychee, Skinos, Co2

風味。

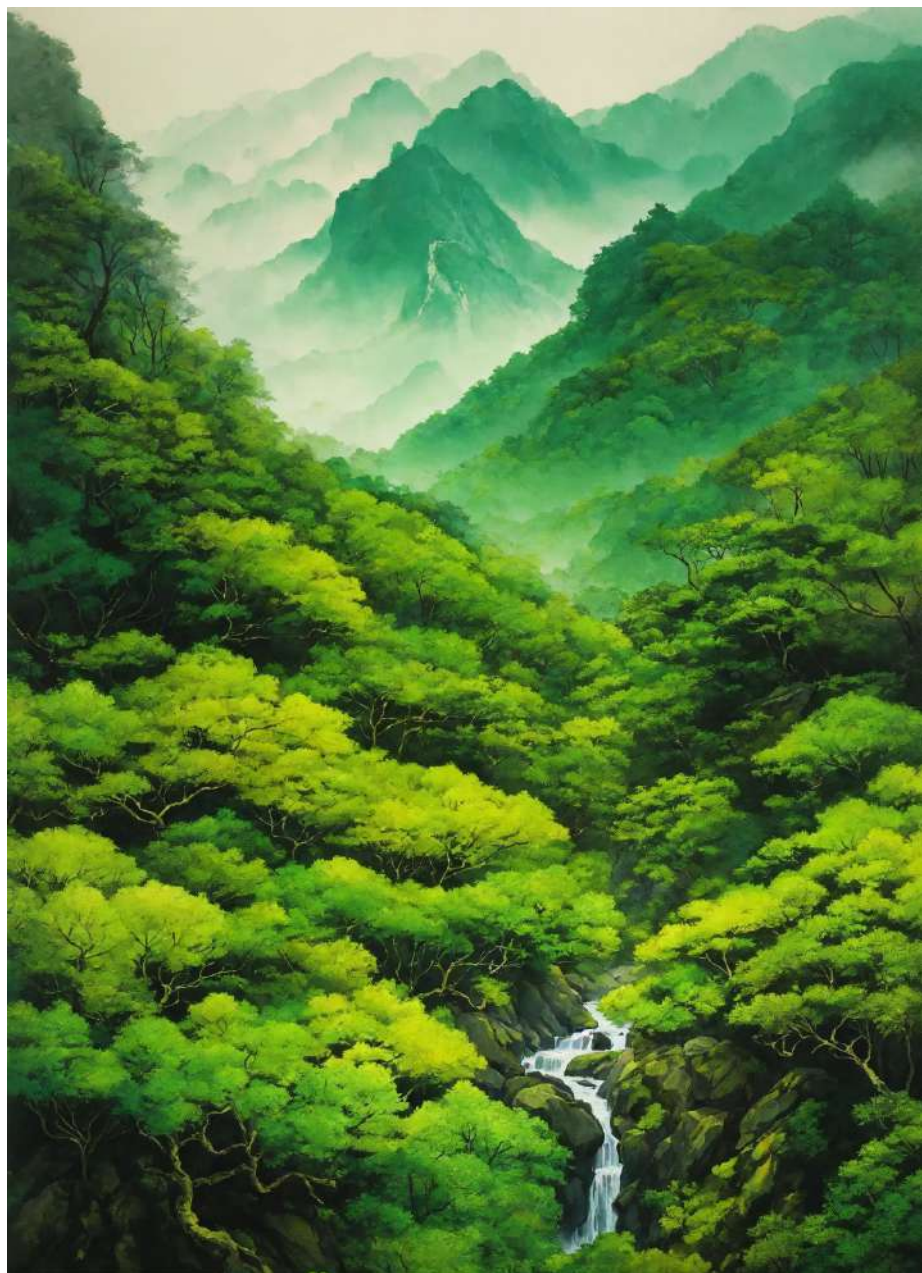
清新草本、鮮味、單寧、清爽氣泡

Flavour.

Refreshing Herbal Notes, Umami, Tannin, Fizzy

這杯酒以台灣山林的意象作為發想，雲霧繚繞的環境，茂密的樹林，撲鼻而來的芬多精，是我們對於山林的印象，首先炙燒過後的松針帶出清新的松香與雲煙飄渺的意象，調酒前段延續松針的綠香感，中段我們澄清新鮮蘆筍與荔枝，帶出豐富果甜與些許鮮味，尾韻則使用自製台灣綠茶粉琴酒，提供些微單寧感，整杯混合均勻打入氣泡，增添氣泡口感，使風味更為清爽。

Inspired by Taiwan's mountainous landscapes. After charring pine needles, it brings out a fresh pine aroma and a hint of mist. The taste includes green pine notes, followed by fresh asparagus and lychee in the middle, and a finish with a touch of tannins from blending with Taiwan green tea powder. Finally, carbonation enhances the refreshing flavor.





海洋。OCEAN.

abv 17.73%

No.3 Dry Gin, Clams, St. Germain, Makaury, Lemon, Milk

風味。

鹹鮮風味、小白花香、些微香料

Flavour.

Salty, Umami, Floral, Spicy

台灣四面環海，海洋氣息刻印於台灣人的心中，這杯調酒首先我們使用新鮮的蛤蠣取汁，提供調酒鹹鮮感，加入接骨木花利口酒增添小白花香，辛香料風味來自台灣新鮮馬告，提供些許檸檬果香與薑的氣息，最後透過調酒奶洗的技法，呈現晶瑩透徹的酒體，帶出海洋意象，裝飾為甜羅勒葉，增添些許草本香氣，賦予嗅覺上的風味堆疊。

Taiwan, surrounded by the sea, inspires the essence of the ocean in the hearts of its people. Beginning with fresh clam extract for a salty freshness, elder-flower liqueur adds a touch of white floral aroma. The infusion of Taiwan's fresh makaury imparts a spicy flavor, while hints of lemon, ginger, and a milk-washing technique create a clear, ocean inspired drink. Sweet basil leaves are added for a herbal fragrance, enhancing the aromatic layers experienced through the sense of smell.

玉石。JADE.

abv 20.24%

Bacardi Carta Blanca, Cocchi Americano, Dill, White Bitter Gourd,
Alianthus Prickly Ash, Lime, Agave Syrup, Milk, Jade Ice

風味。

瓜果氣息、清新草本、些微香料，微苦甜

Flavour.

Fruity aroma, Herbal, Spicy, Slightly Bittersweet

台灣地形多火山地貌，因此有豐富的礦物資源來發展玉石產業，這杯酒一開始聞到清爽的草本氣息，來自我們使用的新鮮蒔蘿，提供豐富青草香氣與些許檸檬果味，接著感受到的辛香料來自新鮮的刺蔥子，這是一種台灣原住民常使用的香料植物－刺蔥的種子，其中含有豐富的山椒素，提供如花椒般的風味與些許椒麻感，尾韻感受到的苦味來自新鮮慢磨的白玉苦瓜汁，提供瓜果氣息與苦感，平衡調酒中的甜味，最後運用調酒奶洗的技法來澄清整杯酒，創造無色透明的酒液襯托調酒中的玉石冰塊，玉石冰塊則使用新鮮山苦瓜、小黃瓜與龍眼蜜，形塑仿玉石的冰塊，增添視覺上的體驗。

Taiwan's volcanic terrain provides abundant mineral resources, fostering the development of the jade industry. This drink starts with a fresh coriander infusion, offering a rich grassy aroma and a hint of lemon. Next, the spiciness comes from fresh seeds of Chinese prickly ash, a spice commonly used by Taiwan's indigenous people, imparting a floral and slightly numbing sensation. The bitterness in the finish is derived from freshly ground white bitter gourd juice, providing a melon-like aroma and bitterness to balance the sweetness. Finally, the milk-washing technique creates a colorless, transparent liquid that complements jade ice cubes made from fresh bitter gourd, cucumber, and longan honey, resembling jade stones and enhancing the visual experience.





廟宇。TEMPLE.

abv 28.33%

Naked Malt Blended Scotch Whisky, Mancino Rosso, Sandalwood, Jujube

風味。

濃郁木質、果香、微苦甜

Flavour.

Intense Woody, Fruity, Slightly Bittersweet

提及台灣的宗教文化，廟宇林立的印象是一大特色景緻，這杯酒翻玩經典調酒 Rob roy，原始酒譜採用蘇格蘭威士忌與紅香艾酒調製而成，以台灣的廟宇為概念發想，一入口濃郁的木質調，來自檀木與蘇格蘭威士忌低溫烹調帶出來的香氣，接著感受到些微苦甜來自台灣的紅棗乾與義大利的紅香艾酒，最後則使用 PX 雪莉酒帶出類似龍眼肉的甜感尾韻。

Referencing Taiwan's religious culture, the abundance of temples is a distinctive feature. Drawing inspiration from this concept, a twist on the classic Rob Roy cocktail involves incorporating sandalwood into the original recipe of Scottish whisky and red vermouth, creating a rich woody profile. Following this, a subtle bittersweetness arises from Taiwanese dried red dates and Italian red vermouth. Lastly, PX sherry brings forth a sweet lychee-like finish.

遶境。PILGRIMAGE.

abv 31.16%

Naked Malt Blended Scotch Whisky, PX Sherry, Longan, Fermented Rice, Ginger

風味。

堅果、些微香料、果乾、煙燻調

Flavour.

Nutty, Spicy, Dried Fruit, Smoky

台灣的宗教文化除了靜態的廟宇建築之外，最引人入勝的便是大型遶境活動，因此這杯酒從遶境的意象出發，一入口會感受到薑的香料與辛辣口感，接著是圓潤的果乾甜味，來自我們使用的柴燒龍眼肉與新鮮蘋果，平衡薑的辛辣口感，酸度則有別於調酒中常見的柑橘類的果酸，我們使用發酵過後的米釀，帶出獨特的酸感，基酒選用蘇格蘭威士忌，在尾韻上會感受到豐富的煙燻調，會聯想到遶境時的濃煙迷霧的場景，上面的葉子是台灣的土肉桂葉，我們炙燒時的霹哩啪啦的聲音，營造像是遶境時的炮竹聲響。

Taiwan's religious culture, beyond static temple architecture, is captivating, especially during large scale pilgrimage. Upon the first sip, you'll experience a spicy kick from ginger, followed by the dried sweetness from roasted longan and fresh apple, creating a rounded texture that balances the spiciness. Unlike the common citrus acidity in cocktails, the acidity here comes from fermented rice wine, providing a unique sourness. The base spirit is Scottish whisky, offering a rich smoky finish reminiscent of the smoke and mist during pilgrimage. Lastly, the burning of Taiwanese cinnamon leaves creates a crackling sound, resembling the firecrackers heard during pilgrimage.





鳳梨酥。PINEAPPLE CAKE.

abv 11.15%

Bacardi Reserve OCHO 8 Anos, Baked Toast, White Cocoa, Pineapple Espuma

風味。

乳脂風味、焦糖、堅果、清爽果酸

鳳梨酥貴為台灣極富盛名的伴手禮品，是台灣人或外國人都相當熟悉的一項甜食，這杯酒解構鳳梨酥的風味組成，並以調酒的概念翻玩，首先我們使用無鹽奶油將厚片吐司煎至梅納反應，帶出如焦糖、濃郁堅果的香氣，接著運用調酒奶洗技法，得到澄清過後的烤麵包風味液，基酒上選用蘭姆酒，增添果味氣息，並加入白可利口酒，賦予濃醇的酒體，上面是使用新鮮的鳳梨做的泡沫，沒有使用到乳製品，因此會提供較清爽的口感與些微果酸，整體喝起來會像是鳳梨酥的風味呈現。

Flavour.

Creamy Flavour, Caramel, Nutty, Fruity

Pineapple cake holds a prestigious reputation as a well-known souvenir in Taiwan, familiar to both locals and foreigners. Deconstructing its flavor and incorporating a playful twist, this reinterpretation begins by toasting thick slices of bread in unsalted butter until achieving Maillard reaction, releasing rich aromas reminiscent of caramel and nuts. Employing the milk-washing technique clarifies the essence of toasted bread, and the base spirit is enhanced with rum for a fruity touch, along with white cacao liqueur for a luscious body. Finally, topping it with fresh pineapple foam adds a refreshing texture and a hint of fruit acidity, recreating the essence of pineapple cakes.

搗茶。 LEICHA.

abv 26.68%

No.3 Dry Gin, Leicha, Mancino Bianco, St. Germain, Malibu

風味。

小白花香、茶感、堅果調、微酸甜

Flavour.

Floral, Tea Tannin, Nutty, Slightly Sweet and Sour

搗茶文化發跡自客家族群，是客家人招待貴賓的一種茶點，這杯酒以現磨搗茶與琴酒低溫烹調，帶出芝麻、米香的堅果調性，接著加入義大利白香艾酒與接骨木花利口酒，增添些許花香與清爽草本氣息，風味上會較為圓潤，調酒旁邊附上的是我們準備好的搗茶材料，可以使用研磨棒搗碎後，撒入杯中，來一同完成這杯搗茶風味的調酒。

Originating from the Hakka community, the pounded tea culture is a traditional tea offering for honored guests. Utilizing freshly ground pounded tea and low-temperature cooking with quinine liqueur, this concoction brings out a nutty profile of sesame and rice. Following this, Italian white vermouth and elderflower liqueur are added, introducing floral notes and a refreshing herbal essence, resulting in a rounded flavor. To enhance the experience, ground pounded tea ingredients are provided to be crushed with a pestle and sprinkled into the glass, completing this pounded tea-inspired cocktail.





牛肉麵。 BEEF NOODLES SOUP.

abv 13.59%

No.3 Dry Gin, Campari, Mancino Bianco, Kombu, Tomato
Chinese Five-Spices, Grapefruit, Salt, Beef Powder

風味。

辛香料、濃郁果甜、微苦甜、鮮鹹感

牛肉麵深植台灣人的飲食文化之中，這款調酒基於牛肉麵的風味架構來做發想，一開始會聞到些許鹹香感，是以風乾昆布與琴酒低溫烹調帶出來的香氣，中段會有中式五香（花椒、肉桂、八角、丁香、小茴香）的香料氣息與鮮味感受，鮮味來自前面提到的昆布與台灣新鮮的牛番茄，同時提供飲品些微酸度，尾韻我們使用來自義大利的開胃酒金巴利與新鮮葡萄柚，帶出豐富柑橘果甜與草本苦味，整體風味上可以感受到我們人的舌頭所能感知的五個味道象限——酸甜苦鹹鮮，最後杯緣沾上風乾牛肉角研磨而成的粉，提供肉質香氣與鹹鮮風味，會聯想到如同吃牛肉麵的風味體驗。

Flavour.

Spicy, Rich Fruity Sweetness, Slightly Bittersweet,
Umami, Salty Taste

Deeply embedded in Taiwanese culinary culture, beef noodle soup serves as the inspiration for this flavor profile. Initially, there's a hint of savory aroma derived from wind-dried kelp and low-temperature-cooked quinine liqueur. Following this are the spices of Chinese five-spice (Sichuan peppercorn, cinnamon, star anise, cloves, fennel seeds) and the freshness brought by kelp and fresh beef tomatoes, carrying a subtle acidity. The finish is influenced by Italian aperitif Aperol and fresh grapefruit, offering rich citrus sweetness and herbal bitterness. Overall, it encompasses the five taste sensations perceivable by the human palate—sour, sweet, bitter, salty, and umami. Finally, the rim of the glass is dusted with powder made from wind dried beef, adding the aroma and savory taste of beef, providing an experience reminiscent of enjoying beef noodle soup.

茶葉。TEA LEAF.

abv 10.94%

Patrón Silver, Falernum, Salers, Osmanthus, Baozhong Tea, Mango, Co2

風味。

熱帶水果、草本花香、微氣泡，些許煙燻

台灣產製的茶葉種類繁多，按照茶葉氧化程度的不同區分為六大茶類，綠茶、黃茶、白茶、青茶、紅茶與黑茶，其中又以屬於青茶的烏龍茶與包種茶最為知名，這杯酒結合台灣的包種茶、桂花與新鮮芒果，帶出濃郁的花香調性與熱帶水果的風味，基酒選用龍舌蘭在中段提供些許的煙燻調，增添層次，尾韻則使用來自義大利的草本利口酒維尼沙勒，帶出些微龍膽草根的苦感，整杯混合均勻打入氣泡，增添氣泡口感，使風味更為清爽。裝飾為自製的茶點，可以先吃再喝，使用原味餅乾搭配切片的卡門貝爾起司與炙燒過後的芒果乾條，會提供些微的焦糖香氣，增添嗅覺上的風味堆疊。

Flavour.

Tropical Fruit, Floral, Fruity, Herbal, Fizzy, Smoky

The tea leaves produced in Taiwan are diverse, classified into six major types based on the degree of oxidation: green tea, yellow tea, white tea, oolong tea, black tea, and dark tea. Notably, oolong tea and Paochong tea, both falling under the category of oolong tea, are particularly renowned. This liquor combines Taiwan's Paochong tea with osmanthus and fresh mango, bringing forth rich floral tones and tropical fruit flavors. The base tequila contributes a subtle smoky note in the mid-palate, adding complexity. The finish is influenced by the Italian herbal liqueur, Vin Santo, introducing a hint of bitterness from the dragoncello root. With the addition of bubbles, the effervescence enhances the overall freshness. Specially paired with homemade snacks, featuring plain biscuits alongside slices of Camembert cheese and torched mango strips, bringing out caramel aromas. It's recommended to consume the snacks first to enhance the olfactory and gustatory experience.





窯烤地瓜。 SWEET POTATOES.

abv 25.28%

Naked Malt Blended Scotch Whisky, Taiwanese Pickled Chili,
Pineapple, Brown Sugar, Sweet Potato Espuma

風味。

澱粉感、辛辣、清爽果酸、糖蜜、煙燻調

烤地瓜是台灣人成長中不可或缺的一段回憶，這杯酒以窯烤地瓜為概念發想，下層調酒使用新鮮鳳梨萃取，帶出鮮明的酸度，甜度則來自台灣的黑糖，基酒選用蘇格蘭威士忌提供煙燻調性與木質感受，並加入些許剝皮辣椒，增添辛辣的口感，整杯調酒以奶洗的技法來獲得澄清液體，使口感較為圓潤，上層是用帶皮熟地瓜、龍眼蜂蜜、泥煤威士忌、牛奶與鮮奶油做的泡沫，帶出些許土壤氣息與地瓜澱粉的濃稠口感。

Flavour.

Starchy, Spicy, Refreshing Fruity, Smoky

Grilled sweet potatoes are an indispensable part of the Taiwanese upbringing. Drawing inspiration from oven-baked sweet potatoes, the lower layer incorporates fresh pineapple extract, bringing out a vivid acidity, while sweetness comes from Taiwanese black sugar. The base spirit is Scottish whisky, introducing smoky and woody notes, with a touch of peeled chili peppers for added spiciness. The milk washing technique clarifies the liquid, resulting in a smoother texture. The upper layer features a foam made from skin-on roasted sweet potatoes, longan honey, peat whisky, milk, and fresh cream, offering a rich earthy aroma and a thick texture from sweet potato starch.

無酒精飲品。MOCKTAIL.



荔枝。 LYCHEE.

Jasmine, Green Tea, Lychee, Nectar, Dill, CO2

風味；奶香、小白花香、清爽氣泡
Flavour: Creamy, Floral, Fizzy

使用澄清過後的荔枝帶出花果氣息的香甜感，加入台灣的四季春綠茶、茉莉花與花蜜，賦予飲品奶香及鮮明的小白花香，整杯混合均勻並打入氣泡，提供清爽的氣泡口感。

This drink is made with clarified lychee to bring out the sweetness of the floral and fruity aroma. Green Tea, jasmine and nectar are added to give the drink a creamy flavour and a bright white floral aroma, which is blended throughout the whole cup and whisked into the bubbles for a refreshingly sparkling mouthfeel.



TWD 350/ 杯 per glass

鳳梨。 PINEAPPLE.

Pineapple, Osmanthus, Longan Honey, Green Pepper

風味；濃郁花香、熱帶水果、椒麻香料、清爽氣泡
Flavour: Floral Aroma, Tropical Fruits, Peppery Spicy, Fizzy

使用新鮮的鳳梨取汁，加入桂花，賦予濃郁的花香與熱帶水果的氣息，整杯混合均勻並打入氣泡，提供清爽的氣泡口感。

杯口撒上的是用綠花椒、糖、鹽，製成的糖粉，提供些許椒麻香料感。

This drink is made with fresh pineapple juice and osmanthus, giving it a rich floral flavour and tropical fruit aroma. The whole cup is blended and sparkling to provide a refreshing fizzy taste, and the mouth of the cup is sprinkled with icing sugar made from green peppercorns, sugar, and salt to provide a hint of peppery spice.



TWD 350/ 杯 per glass

番茄。 TOMATO.

Tomato, Basil, Chocolate, Lime, Agave Syrup, Kombu

風味；草本氣息、鮮味感受、可可堅果調
Flavour: Herbal, Umami Flavour, Cocoa Nutty

使用新鮮的牛番茄加入九層塔、巧克力、萊姆汁與龍舌蘭糖漿，
創造出豐富的鮮味與清爽的草本香氣，尾韻的堅果調則來自100%
的巧克力，最後放上炙燒過後的昆布，增添煙燻香氣與海風鹹香感受。

This drink uses fresh tomatoes with basil, chocolate, lime juice and agave syrup to provide a rich, fresh flavour and refreshing herbal aroma, while the nutty finish comes from 100% chocolate and is topped with sizzling kombu-cha for a smoky, salty, sea breeze feel.



TWD 350/ 杯 per glass

寧夏伯爵。SUMMER GREYTIME.

Kombucha, Ginger Ale, Sichuan Green Pepper, Lemongrass, Galangal

風味：柑橘、小白花香、凍檸茶
Flavour: Citrus, Floral, Iced Lemon Tea

以康普茶與薑汁汽水為基底，加入散發獨特天然佛手柑清香的 Nespresso 格雷伯爵茶所製成的伯爵茶糖漿，再搭配青花椒、檸檬香茅、高良薑等食材，凸顯格雷伯爵茶獨特的柑橘調性。

The Earl Grey tea syrup is made from a base of kombucha and ginger ale, and Nespresso Earl Grey tea, which gives off a unique natural bergamot aroma, is paired with green peppercorns, lemongrass, and galangal ginger to emphasise the unique citrus flavour of Earl Grey tea.

2023年米其林晚宴合作調飲
A COCKTAIL CHOSEN FOR AND SERVED
DURING THE MICHELIN GUIDE 2023 EVENT



TWD 400/ 杯 per glass

暖心水果茶。 FRUIT PARADISE.

Marmalade, Apple Juice, Pear, Honey

風味：熱帶水果、花香、茶感

Flavour: Tropical, Floral Aroma, Tea Tannin

以英式早餐茶為基底，加入柑橘、蘋果及水梨汁帶出濃郁的果香。
再加入極微量的君度橙酒加熱至酒精揮發，豐富了整體的香氣。

This beverage uses English Breakfast Tea and infuses with citrus, apple and pear juices for a rich fruity flavour. A spoonful of Cointreau is heated until the alcohol evaporates to enhance the overall flavour.



TWD 400/ 杯 per glass

季節調酒。SEASONAL BEVERAGE.

頑啤奶油卡滋 POPCORN BREW BEER TWD 480

爆米花風味萊姆酒、薑汁汽水、啤酒、洋甘菊

Zacapa 23 infused Buttered Popcorn, Ginger Ale, Beer and Chamomile

琴竇初開 Spring Crush TWD 480

伯爵茶風味琴酒、蜜李酒、君度橙酒

Gin infused Earl Grey Tea, Sloe Gin and Cointreau

火鳳凰 FIRE PHOENIX TWD 480

干邑白蘭地、君度橙酒、紅酒、蔓越莓汁、檸檬、

黑醋栗香甜酒、草莓

V.S.O.P, Cointreau, Red Wine, Cranberry Juice, Lemon, Casis and

Strawberry

桂妃 Kaoliang NaiJi Fizz TWD 480

金門高粱、東方美人風味琴酒、桂花、荔枝、氣泡水

Kinmen Kaoliang, Gin Infused Oriental Beauty Tea, Osmanthus,

Lychee and Soda Water

檸檬磅蛋糕 Lemon Pound Cake TWD 480

檸檬伏特加、檸檬、可可香甜酒、蛋白

Citrus Vodka, Lemon, Crème de Cacao and Egg White

提拉米蘇 Tiramisu TWD 480

威士忌、巧克力酒、香艾酒

Whiskey, Mozart Gold Chocolate Cream , and Cocchi Vermouth Amaro

di Torino



若您有任何飲食禁忌或特殊需求，務請事先告知我們的服務人員。

以上所有價格為新台幣含稅價格，需外加一成服務費。

提醒您：週五、週六晚間九點後，每人最低消費金額為 TWD 800 外加一成服務費。

Our team will be delighted to assist you with any dietary requests.

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

Kindly be reminded that a minimum spending of TWD 800+10% service charge per person applies on Friday and Saturdays after 9:00pm.

