



MO. BAR

台北文華東方酒店
特色調飲

Mandarin Oriental, Taipei
Signature Cocktails

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美食，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 vibrant culture and natural beauty of the region, the team
at MO Bar has crafted a collection of cocktails that reflect the
island's diverse and dynamic landscapes.
From the lush, mist-covered mountains to the crystal-clear seas, each cocktail
embodies the flavors, aromas, and colors that define Taiwan's rich environment.
With each sip, we invite you to explore and immerse yourself in the essence of
our home, experiencing the stories and heritage of Taiwan in every glass.

TWD 480 杯 / Per Glass

TWD 350 杯 / Per Glass 0%

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：週五與週六晚間九
點後，每人最低消費金額為 TWD 800 外加一成服務費。

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



雲仙・MAQAW

London No.3 Gin, Skinos, Fino Sherry, Maqaw, Ginger, Dill, Honey

草本、白花香、微果酸感

Herbal, Floral, Fruit, Acidic, abv 16.9%

以琴酒為基底，搭配馬告與蒔蘿等草本，塑造深山的意象，並透過嫩薑、蜂蜜與 Dry Sherry 勾勒烏來山間夾雜的溫泉氣息。透過自然意境與風味的融合，彷彿置身雲霧繚繞的幽靜山林，如同在雲間偶遇隱世之仙，於一杯之中品味天地靈韻。

A cocktail inspired by nature's wild essence. Infused with maqaw, dill, young ginger, honey, and Dry Sherry, it captures the misty warmth of the Wulai Mountains, offering a crisp, herbal, and fragrant experience in every sip.



山櫻。JACARANDA

Mezcal, Tanqueray Gin, Salted Sakura, Lemongrass
Red Wine, Kombu, Coffee Beans, Tonic Water

鮮鹹・些許煙燻・微氣泡

Savory, Salty, Lightly Smoked, Tannic, Fizzy, abv 16.9%

靈感來自台灣獨特的緋寒櫻，融合了雪與櫻的意象。運用了 Mezcal 的鹹香與昆布和梅酒，

創造出如鹽漬櫻花的風味；酒杯上端香茅咖啡紅酒增添層次感和深度。

彷彿看見櫻花在雪中悄然綻放，品味這自然變化的美麗瞬間。

A delicate fusion of smoky Mezcal, briny kombu, and sweet plum wine, mirroring the essence of salted cherry blossoms. A layer of lemongrass-infused coffee red wine adds depth, like petals unfolding in the snow—a fleeting moment of beauty in every sip.



三角崙山。MT. SANJIAOLUN (抹茶山)

Bacardi White Rum, Genmaicha, Matcha, Honey, Lemon

酸甜感、玄米香、口感綿密

Sweet, Sour, Earth, Toasted Rice, Smooth, abv 22.8%

這款雞尾酒的靈感來自三角崙山雲霧繚繞的山坡，

將濃郁的抹茶氣息搭配蘭姆酒的清爽、淡淡的蜂蜜和柑橘融為一體。

口感舒暢而清爽，反映出廣闊的草原和台灣高山的寧靜之美。

Inspired by the misty slopes of Mount Sanjiaolun, this cocktail blends the earthy depth of matcha with the crispness of gin, a touch of honey, and bright citrus. Smooth yet refreshing, it mirrors the rolling grasslands and tranquil beauty of Taiwan's highlands.



海洋。OCEAN

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

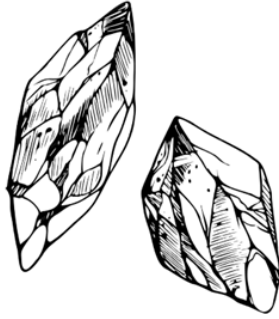
鹹鮮風味、小白花香、些微香料

Salty, Umami, Floral, Spicy, abv 17.73%

以台灣的海域為靈感，這款雞尾酒展現了清新風味與海洋的微鹹，

帶來島嶼自然之美的味覺體驗。

Similar to Taiwan's coastal waters, this cocktail captures the refreshing flavors and subtle saltiness of the sea, offering a taste of the island's wild, natural beauty.



玉石。JADE

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

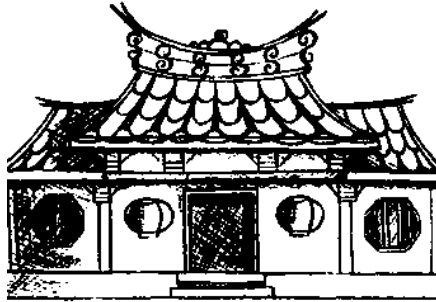
瓜果、草本、些微香料、微苦甜

Fruity, Herbal, Spicy, Bittersweet, abv 20.24%

玉石在台灣文化中具有深厚的象徵意義，代表純潔、繁榮和保護。

該地區富含礦物的地形孕育了繁榮的玉石產業，而玉石至今仍是地位和傳統的象徵。

Jade holds deep cultural significance in Taiwan, symbolizing purity, prosperity, and protection. The region's rich, mineral-filled terrain has fostered a thriving jade industry, where the stone remains a timeless symbol of status and tradition.



廟宇。TEMPLE

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

木質、果香、微苦甜

Woody, Fruity, Bittersweet, abv 28.33%

台灣的廟宇是宗教和文化生活的中心，既是崇拜、社區聚集和精神實踐的場所，也是台灣深厚的道教、佛教和民間信仰傳統的體現。透過其建築、儀式和節慶，

廟宇將過去與現在連結起來。此雞尾酒將帶您體驗廟宇的香氣。

Temples in Taiwan are central to religious and cultural life, serving as places of worship, community gathering, and spiritual practice. Reflecting the island's deep-rooted traditions in Taoism, Buddhism, and folk religion, they connect the past through their architecture, rituals, and festivals. This cocktail captures the essence of those temple scents, taking you on a sensory journey.



遶境。PILGRIMAGE

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

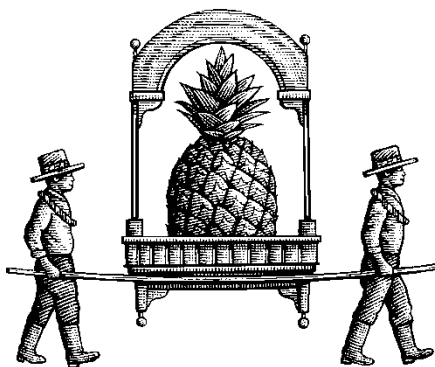
堅果、些微香料、果乾、煙燻調

Nutty, Spicy, Dried Fruit, Smoky, abv 31.16%

朝聖是台灣傳統的祭典，紀念媽祖，海神，祈求保護海上航行者。

燃燒台灣肉桂葉的劈啪聲，讓人聯想到用來驅邪的鞭炮聲。

The pilgrimage is a traditional Taiwanese festival honoring Matsu, the sea goddess, revered for protecting seafarers. The crackling sound of burning Taiwanese cinnamon leaves evokes the firecrackers used to ward off evil during the celebrations.



鳳梨酥。PINEAPPLE CAKE

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

乳脂風味、焦糖、堅果調、清爽果酸

Creamy, Caramel, Nutty, Fruity, abv 11.15%

鳳梨酥，這款甜美、嚼勁十足的美味，人人喜愛。

中文中「鳳梨」(fèng lí) 聽起來與「旺來」(wàng lái) 相似，意味著「帶來繁榮」。

吃得越多 (喝得越多)，你的運氣就會越來越好！

The pineapple cake, the sweet, chewy treat loved by many. The word for pineapple in Chinese,

鳳梨 (fèng lí), sounds like 旺來 (wàng lái), meaning "to bring prosperity."

The more you eat (or drink), the more your luck is bound to increase!



擂茶。LEICHA

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

小白花香、茶感、堅果調、微酸甜

Floral, Tea Tannin, Nutty, Sweet, Sour, abv 26.68%

擂茶 (Lei Cha) 是由客家群族傳統製作的茶，將茶葉、草藥、種子和堅果研磨成糊狀，

然後與熱水混合而成。這款香氣四溢的草本茶有助於促進消化和增強活力。

它是一種強調社區和福祉的文化習俗，常在特殊場合或家庭聚會中享用。

Lei Cha (擂茶) is a traditional tea prepared by the Hakka community, where tea leaves, herbs, seeds, and nuts are ground into a paste and mixed with hot water. This aromatic herbal tea promotes digestion and energy. It is a cultural practice that emphasizes community and well-being, often enjoyed during special occasions or family gatherings.



牛肉麵。BEEF NOODLE SOUP

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

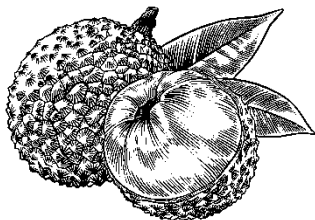
辛香料、果甜、微苦甜、鮮鹹感

Spicy, Fruity, Bittersweet, Umami, Salty, abv 13.59%

受到台灣牛肉麵啟發，這款雞尾酒融合了風乾海帶、奎寧酒、五香粉和新鮮牛番茄，

平衡了五種味道——酸、甜、苦、鹹和鮮美，完美呈現這道經典美味的精髓。

Inspired by Taiwan's beef noodle soup, this cocktail blends savory kelp, quinine liqueur, Chinese five-spice, and fresh beef tomatoes, balancing all five tastes—sour, sweet, bitter, salty, and umami—capturing the essence of this 'delicacy.



荔枝。LYCHEE, 0%

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

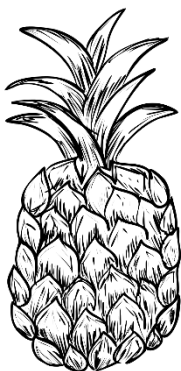
奶香、小白花香、清爽氣泡

Creamy, Floral, Fizzy, abv 0%

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。

Clarified lychee brings out a sweet floral and fruity aroma in this mocktail. Green tea, jasmine, and nectar contribute a creamy flavor with a soft white floral scent, beautifully blended throughout. The bubbles add a refreshing, sparkling touch to the overall experience.



鳳梨。PINEAPPLE, 0%

Pineapple, Osmanthus, Longan Honey, Green Pepper

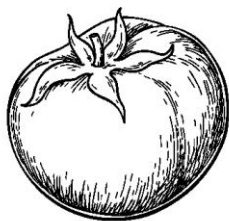
花香、水果、清爽氣泡

Floral, Fruity, Fizzy, abv 0%

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。

Made with fresh pineapple juice and osmanthus, the mocktail offers a rich floral flavor and tropical fruit aroma. Blended and sparkling, it provides a refreshing fizzy taste.



番茄。TOMATO, 0%

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

草本氣息、鮮味感受、可可、堅果調

Herbal, Umami, Cocoa, Nutty, abv 0%

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。

Fresh tomatoes, basil, chocolate, lime juice, and agave syrup come together to create a rich, fresh flavor with a refreshing herbal aroma. The nutty finish, from 100% chocolate, is enhanced by a topping of sizzling kombu-cha, adding a smoky, salty sea breeze essence.



MANDARIN ORIENTAL
TAIPEI