

台灣尋味

FUN, ORIGINAL, BOOZE MENU A list of cocktails inspired by Taiwan traditional food

每日 from 8pm to 10pm Daily

任選一款台灣尋味系列調酒,加價 TWD 200 即可享用台灣小吃 - 三味小碟佐酒小點

Order one drink from the Taiwanese cocktail menu and enjoy a platter of 3 different Taiwanese tradtional food with an additional TWD 200.

SALTY SOY MILK 鹹豆漿NT\$300

以經典調酒血腥瑪莉結合中式傳統鹹豆漿為靈感,將白醋的酸、杏仁的豆香和 tabasco 的嗆辣完美融合,並搭配自製豆漿泡沫,巧妙呈現 傳統鹹豆漿的獨特風味。

The Salty Soy Milk and Fried Bread Stick is the most classic and unbeatable breakfast combo in Taiwan. Combining vinegar, almond, tabasco and self-made soy milk foam together with gin, you may now enjoy the most traditional Taiwanese breakfast in liquid form. Drink your breakfast!

STINKY TOFU 臭豆腐NT\$300

腐乳的鹹辣、紅蘿蔔的甘甜、龍舌蘭的煙燻氣味、蘋果醋的酸香和醃黃瓜的脆口,巧妙結合截然不同的五種滋味,將人氣美食臭豆腐的獨 特風味神奇盡現。

Stinky Tofu is for the adventurous souls. Skillfully combining the spiciness of the curd, sweetness of carrots, smokiness of tequila, sourness of apple vinegar and crunchiness of pickled cucumber, this Stinky Tofu cocktail may surprise you with a delightful sweetness.

MINCED PORK RICE 滷肉飯NT\$300

煙燻威士忌搭配茴香製成的創意台式滷汁,融入帶有穀香的米釀糖漿並佐以八角和焦香酥脆的肉紙,全台首創、用喝的滷肉飯從此誕生。 There's a reason why you can find Minced Pork Rice everywhere in Taiwan. Because it is simply delicious. Smoky whiskey is used with fennel to create a unique Taiwanese-flavoured marinade, then added rice syrup, and anise to beautifully transform this popular street food in the form of a cocktail.

PINEAPPLE BITTER GOURD CHICKEN 鳳梨苦瓜雞.......NT\$300

法國人參苦酒搭配鳳梨糖漿和自製雞高湯精彩呈現經典鳳梨苦瓜雞湯獨特的酸、苦、甜迷人風味。

A Hakka signature dish made with pineapple, bitter gourd, chicken and soybean. The bartenders have now added ginger bitter with pineapple syrup and self-made chicken broth to showcase the exceptional balance between the sweetness of pineapple and bitterness of the bitter gourd.

TAIWAN TRADITIONAL FOOD 台灣在地佐酒小點

TAIWANESE TRADITIONAL PLATTER 拼盤小點

Shaoxing Drunk Chicken, Shrimp Cocktail Flavor with Huadiao Chinese Wine, Tomato with Palm Wine 紹興醉雞、花雕蝦塔、梅子酒漬小番茄





