

入口的舌上風味， 留下是廚師提煉食材的靈魂。

北義米食、南義食麵，代表義大利國旗的「三色Pizza」，由王后瑪格麗塔所創，紅番茄、綠羅勒、白乳清乳酪，錯落鋪陳在鬆軟的麵皮上。由杜蘭小麥製成的麵條，捲上的義大利肉醬，又名波隆納肉醬，充滿番茄、牛絞肉、荳蔻與奶油的香氣。松子青醬，香草巴西利的青綠，是肥沃土地的顏色。

義大利食材與烹飪手法不似北鄰法國多樣，但就像帕瑪森火腿，只使用鹽巴、香料熟成，味道純粹獨有。義大利飲食文化，是願意將時間與餐桌分享，細細品味食物帶來的美滿。

遵循這份運用地新鮮食材的精神，安平港，海捕火燒蝦，因蝦殼厚，蝦肉雖少卻風味濃郁；下營為台灣白鵝養殖集散區，產地直送；楠西紫蘇梅，天然的鹼性食物。善用在地的養分，運用烹飪的技巧表達對味蕾的尊重。

甘粹，表述對純粹食材的堅持、於食味的呈現追求，在歐洲與在地元素的激盪下，誕生別出心裁的食饌。

The taste on your tongue is the soul of ingredients, extracted by the chefs.

Italian food, risotto from the north, pasta from the south. The famous cuisine, Parmesan cheese and ham. Margherita Pizza, with the red tomato, green basil and white mozzarella topping, just like the three colours on the Italian flag. Spaghetti Bolognese, with the authentic flavour from durum wheat, tomato, mince beef, nutmeg and butter. Pesto, with pine nuts has the green of parsley, a color of the fertile land.

Italian food and cooking style is simple using ingredient's such as Parma Ham, cured with only salt and spices, it brings a pure and unique flavor. Italian food culture is to share and to taste with loved ones.

To show our respect for the palate with not only cooking skills, fresh local produce are utilized in the menu. Velvet shrimps from AnPing Harbor with a thicker shell and less meat, but they have a strong flavour. White geese from XiaYing are delivered directly to the kitchen. Shiso plums from Nan Xi is a natural alkaline food.

GanCui means using the best ingredients and creating the best flavours, with an ingenious menu creating a unique European and Asian Fusion.

nanying pasta

南瀛地理
義大利麵

波羅納肉醬義大利麵

Bolognese Pasta

義大利進口番茄、紐西蘭、澳洲牛絞肉與根莖蔬菜，熬煮成最經典無法取代的義大利肉醬。

Italian tomato and New Zealand, Australia minced beef cooked with tuberous vegetables. The irreplaceable Italian pasta.

NT\$ 280

關廟蝴蝶海鮮麵

GuanMiao Seafood Farfalle

採用台南關廟蝴蝶麵，麵條邊緣捲曲的口感，配以松子青醬，三種以上的海鮮選項，一比杜蘭小麥義大利麵。

Farfalle made from durum wheat in GuanMiao, Tainan, served with pine-nut pesto. Three mains of seafood at your choice.

NT\$ 320

火燒紅蝦義大利麵

Velvet Shrimp Pasta

從安平海港來的火燒蝦，進一步『風乾』，突顯深層原味，最後讓麵與蝦透過蛤蠣清湯美味平衡。

Velvet shrimps from AnPing Harbor are dried to enhance flavor, put in clear clam soup for a perfect balance between the pasta and shrimps.

NT\$ 320

以上均附 農夫沙拉、主廚濃湯、咖啡或茶

All dishes are served with farmer's salad, chef's soup, coffee or tea

nanying pasta

南瀛地理
義大利麵

紫蘇奶油雞肉義大利麵

Shiso Cream Chicken Pasta

用楠西的紫蘇梅肉，取代奶油醬中的檸檬汁，解膩以外，更讓麵條多了一道滋味。

Shiso plum from NanXi is used in place of lemon juice. It reduces the greasiness and enhances the flavor.

NT\$ 320

熟成牛奶魚義大利麵

Aged Milkfish Pasta

安南虱目魚一夜干搭配自製宮保辣椒橄欖油，一夜干讓魚肉緊實，風味濃郁，加上義大利酸豆，鮮中帶辣。

Saltd and dried AnNan milkfish flavored with homemade Kung Pao chili olive oil. The dried fish has a firm texture and strong flavor. Served with Italian capers.

NT\$ 350

燉煮豆香鵝胸義大利麵

Douchi Goose Breast Pasta

台南下營的鵝胸與黑豆鼓，低溫水悶處理鵝肉，乾燥後與豆鼓燉煮，義大利麵拌染台南農家田園的風味。

Goose breast and black soybean Douchi are delivered from XiaYing, Tainan. Goose breast is cooked in low temperature water, dried and slow cooked with Douchi. The ingredients are stirred with pasta, recreating the country taste of Tainan.

NT\$ 350

以上均附 農夫沙拉、主廚濃湯、咖啡或茶

All dishes are served with farmer's salad, chef's soup, coffee or tea

european breads

蕈菇雞腿佐義大利拖鞋麵包

Italian Ciabatta with Chicken Thighs and Mushrooms

烘烤後的去骨雞腿，搭配自製八小時以上的香料番茄，有著百里香的香氣，佐上拖鞋麵包，風味簡單可口。

Chicken thighs are baked and deboned, served with spiced tomato cooked for more than 8 hours and ciabatta.

NT\$ 280

莓果酒醋沁鴨胸佐法國可頌

French Croissant with Berry-Balsamico Duck Breast

義大利的陳年葡萄酒醋，添加自然的莓果，混合拌泥成醬，有燻香的鴨胸、有層次的法國可頌，提出鴨胸醇厚的韻味。

Aged balsamico is mixed with berries into a paste. Served with tea-smoked duck breast and French croissant.

NT\$ 280

風乾番茄燉菜炙松阪豬佐希臘口袋麵包 🌶️

Greek Pita with Sundried Tomato and Matsusaka Pork

一隻豬只有六兩的松阪肉，口感脆甜，搭配辣味風味番茄燉菜，用口袋麵包一起包覆，滿足大口吃肉的姿態。

One pig has only about 250 grams of Matsusaka pork. Put the pork and spicy tomato in the pita and enjoy the special texture of the pork.

NT\$ 280

以上均附 農夫沙拉、主廚濃湯、咖啡或茶

All dishes are served with farmer's salad, chef's soup, coffee or tea

gancui stews

甘味燉菜

經過100分鐘以上的燉煮，根莖蔬菜、Tabasco與義大利番茄，成為深度的調味佳餚。

Slow cooked for more than 100 minutes with tuberous vegetables, Tabasco and Italian tomato, bringing out the rich and sophisticated flavors.

紅酒燉澳洲牛頰

Australia Ox Cheek Stewed in Spanish Red Wine & Port Wine

預先醃製的牛頰肉，煎烤後，再吸收了西班牙紅酒與葡萄牙國寶酒香氣，經典深厚。

Marinated ox cheek is sautéed and roasted and then absorbing Spanish red wine and Portuguese port.

NT\$ 320

焦糖洋蔥燉豬肩

Pork Shoulder Stewed with Caramelized Onion

整條梅花肉烘烤後切塊，四小時以上的焙炒，洋蔥焦化，餘下甜味，配著梅花肉美麗的油花，優雅下肚。

Roasted pork is cut into smaller pieces and fried for 4 hours until the onions are caramelized. Sweetness of the onions and fattiness of the pork create an elegant balance.

NT\$ 320

以上均附 主廚濃湯、水果冷杯

All dishes are served with chef's soup, fruit cup

entrees

粹選主菜

奶油香草烤半雞

Herb-Roasted Half Chicken

各式香草與季節蔬菜，淋上熬煮的鮮雞湯，鮮奶油的柔滑調製成醬，烘烤的蛋白質香氣以外，更多一股醬汁的甜潤。

Served with herbs, season vegetable. Sauce made with fresh and smooth cream enhances the delicious fragrance of the roast chicken.

NT\$ 420

碳烤紐西蘭小牛肋排 襯 乳酪玉米糕

New Zealand Short Ribs Served with Polenta

紐西蘭小牛肋鮮嫩有嚼勁。讓鮮奶與玉米碎粒熬煮40分鐘，加入義大利乳酪，冷卻成形，再進行烘烤，滿滿的玉米粒錯落，口感鬆香，即為乳酪玉米糕。

Milk and corn are cooked for 40 minutes before Italian cheese is added. After the mixture cools down, it is baked and becomes cheese corn cake.

NT\$ 520

以上均附 農夫沙拉、主廚濃湯、咖啡或茶

All dishes are served with farmer's salad, chef's soup, coffee or tea

10-inch pizza

十
吋
披
薩

瑪格莉特王后 Queen Margherita

紅蕃茄、莫扎瑞拉乳酪、荷蘭芹、帕馬森起司、羅勒

Tomato, Mozzarella, Parsley, Parmesan Cheese, Basil

NT\$ 250

古岡佐拉乳酪海鮮總匯 Gorgonzola Seafood Platter

藍乳酪、綜合海鮮、起士

Blue Cheese, Assorted Seafood, Cheese

NT\$ 320

hotel royal entrée

無菜單料理往往是主廚的壓箱寶。用最適合當天氣候、心情的
食材調配成當日驚喜菜色。每日限量10客。

Daily surprise entrée with great value. Only 10 orders per day.

NT\$ 290

老
爺
主
食
餐

side dish

單
點

卡滋薯條 Potato Wedges

NT\$ 80

主廚濃湯 Chef's Soup

NT\$ 80

甘粹麵包盤 Bread Basket

NT\$ 80

水果生菜沙拉 Assorted Green Salad with Fruit

NT\$ 180

凱薩沙拉 Caesar Salad

NT\$ 200

drinks

啤酒 Beer

荷蘭海尼根 Heineken	NT\$ 160
美國百威 Budweiser	NT\$ 160
台灣金牌 Gold Medal Taiwan Beer	NT\$ 160
愛爾蘭健力士黑啤 Guinness Black	NT\$ 180
比利時豪格登小麥 Hoegaarden	NT\$ 180
法國可倫堡白啤 Kronenbourg 1664	NT\$ 180

無酒精飲料 Soft Drink

可樂 Coke	NT\$ 120
七喜 7-UP	NT\$ 120
通寧水 Tonic Water	NT\$ 120
薑汁汽水 Ginger Ale	NT\$ 120
英國希爾頓天然礦泉水 Hildon Natural Delightfully Still Mineral Water	NT\$ 200
英國希爾頓天然汽泡水 Hildon Natural Gently Sparkling Mineral Water	NT\$ 200
新鮮果汁 Fresh Juice	NT\$ 250
檸檬、柳橙、葡萄柚、奇異果 Lemon, Orange, Grapefruit, Kiwi	

未成年請勿飲酒 • 酒後不開車

No alcohol under 18s. No drunk driving.

drinks

飲料

茶類 Tea

	熱 / HOT	冷 / COLD
皇家伯爵茶 Earl Grey _____	NT\$ 150	NT\$ 150
仕女伯爵茶 Lady Grey _____	NT\$ 150	NT\$ 150
歐式大吉嶺茶 Darjeeling _____	NT\$ 150	NT\$ 150
茉莉綠茶 Jasmine Green Tea _____	NT\$ 150	NT\$ 150
四紅果茶 Four Red Fruits _____	NT\$ 150	NT\$ 150
香甜蜜桃茶 Peach Tea _____	NT\$ 150	NT\$ 150
菊香薄荷茶 Camomile & Spearmint _____	NT\$ 160	NT\$ 160
熱帶風情茶 Peach & Passion Fruit _____	NT\$ 160	NT\$ 160
香草菊蜜茶 Camomile Honey & Vanilla _____	NT\$ 160	NT\$ 160

drinks

咖啡 Coffee

熱 / HOT

冷 / COLD

美式咖啡 American Coffee _____	NT\$ 120	NT\$ 120
義式濃縮咖啡 Espresso _____	NT\$ 160	
拿鐵 Latte _____	NT\$ 180	NT\$ 180
卡布其諾 Cappuccino _____	NT\$ 180	NT\$ 180

經典調茶 Classic Tea

熱 / HOT

仕女香氛 Lady Scent _____	NT\$ 250	
Twinings Lady Grey Tea, Blood Orange Puree, Cranberry Juice, Acacia Honey		
日落氛圍 Sunset Ambience _____	NT\$ 250	
Twinings Jasmine Green Tea, Bergamot Puree, Acacia Honey, Fresh French Marigold		
熱帶風暴 Tropical Hurricane _____	NT\$ 250	
Twinings Peach & Passion Fruit Tea, Mango Puree, Clear Apple Juice, Fresh Lemon Balm		
烈焰紅唇 Hot Lips _____	NT\$ 250	
Twinings Four Red Fruits, Rapsberry Puree, Morello Cherry Puree, Clear Apple Juice, Fresh Lemon Verbena		
天使之翼 Angel's Wing _____	NT\$ 250	
Twinings Darjeeling Tea, Elderflower Nectar, Ruby Red Grapefruit Juice, Fresh Perilla		

desserts

中澤融雪鮮奶油捲

Fresh Cream Roll Cake

日本北海道中澤鮮奶油 / 新化黃金雞蛋 / 在地柳營鮮奶

Hokkaido Nakazawa fresh cream, XinHua fresh eggs, LiuYing milk

NT\$ 100

焦糖栗子烤布蕾

Caramel Marron Crème Brûlée

自製濃郁焦糖醬 / 法國進口栗子 / 在地柳營鮮奶

Homemade Caramel, France Imported Marron, LiuYing Milk

NT\$ 120

鹽之花焦糖塔

Fleur de Sel Caramel Tart

法國頂級海鹽 / 自製焦糖醬 / 巧克力慕絲

French sea salt, Homemade Caramel, Chocolate Mousse

NT\$ 120

森半抹茶瑞士捲

Matcha Swiss Roll Cake

日本京都森半抹茶 / 新化黃金雞蛋 / 在地柳營鮮奶

Kyoto Morihan Mocha, XinHua fresh eggs, LiuYing milk

NT\$ 100

榛果檸檬塔

Hazelnut Lemon Tart

瑞士進口榛果 / 夏威夷巴芮脆片 / 牛奶巧克力 /

新鮮檸檬內餡

Swiss Hazelnut, Hawaiian Pailleté Feuilletine, Milk Chocolate,

Fresh Femon Filling

NT\$ 120

日出龍舌蘭

Sunrise Tequila

龍舌蘭酒 / 自製百香果軟糖 / 濃郁巧克力蛋糕

Tequila, Homemade Passion Fruit Candy, Chocolate Cake

NT\$ 120

凡點套餐即可享有上述甜點加購價NT\$ 80優惠

繽紛草莓甜點披薩

Splendid Strawberry Sweet Pizza

淡粉紅棉花糖 / 濃郁草莓醬 / 季節草莓 / 鬆厚披薩餅皮

Pink Candyfloss, Strawberry Jam, Fresh Strawberry,

Fluffy Pizza Crust

NT\$ 200

經典水果法國布蕾烤長棍

Fruit Classics Toasted Baguette

香草冰淇淋 / 新鮮水果 / 薄脆焦糖布蕾 / 糖霜烤法國麵包

Vanilla Ice Cream, Fresh Fruit, Caramel Crème Brûlée,

Sugar-Coated Baguette

NT\$ 220