



SOFT KITCHEN





歐法手做麵包
Selected Bread

地中海沙拉
Mediterranean Salad

野菇鮮奶油濃湯
Cream Soup with Mushroom

主餐 / 選一
Main Course / Choose One

宜蘭豪野鴨胸 / 波特酒葡萄醬 / 香煎法式千層馬鈴薯 
Pan-Fried Duck / Port Wine Grape Sauce /
Pan-Fried French Thousand Layers of Potatoes

低溫香煎戰斧豬里肌 / 法式迪戎芥末醬 / 酸甜燉紫甘藍菜 
Low-Temperature Pan-Fried Pork Tenderloin /
Moroccan Black Vinegar /
Stewed Purple Cabbage with Sour, Sweet Sauce

豬肉產地Pork Origin / 台灣Taiwan

美式咖啡或南港茶山桂花美人茶
Americano or Osmanthus Oriental Beauty Tea

780+10%

食物過敏原標示 Food allergens labeling.    

可加價更換為咖啡拿鐵或卡布奇諾每份30元

Add NT\$30 to change your drink to latte or cappuccino.

以上價格均為新台幣，並外加一成服務費

Prices are quoted in NT dollars and subject to a 10% service charge.


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If you have any dietary restrictions, please inform service attendant.

SET MENU



歐法手做麵包
Selected Bread

蟹肉 / 鮪魚 / 北非小米 
Crab Meat / Tuna / North African Millet

卡布奇諾蘑菇奶油濃湯 / 松露棒 
Cappuccino Cream Soup with Mushroom / Truffle Breadsticks

椰香雞肉 / 在地小農無農藥生菜 / 檸檬油醋 / 傳統板豆腐 
Coconut Chicken / Organic Lettuce from Local Farmers /
lemon Vinaigrette / Tofu

主餐 / 選一
Main Course / Choose One

低溫爐烤美國翼板牛排 / 炭烤時蔬 / 綠胡椒醬  
Low-Temperature Oven-Grilled American Wing Steak /
Roasted Vegetables / Green Pepper Sauce

牛肉產地Beef Origin / 美國U.S.A

低溫香煎戰斧豬里肌/法式迪戎芥末醬/酸甜燉紫甘藍菜 
Low-Temperature Pan-Fried Pork Tenderloin /
Moroccan Black Vinegar / Stewed Purple Cabbage
with Sour, Sweet Sauce

豬肉產地Pork Origin / 台灣Taiwan

飲品 / 選一
Drinks / Choose One

美式咖啡
Americano

南港茶山桂花美人茶
Osmanthus Oriental Beauty Tea

德國卡爾榮格夏多內白葡萄酒 / 無酒精
Carl Jung Chardonnay, Germany / Non-Alcoholic

德國卡爾榮格梅洛紅葡萄酒 / 無酒精
Carl Jung Merlot, Germany / Non-Alcoholic

SET MENU

980+10%

主廚推薦 Chef Recommendation ✨

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歐法手做麵包
Selected Bread

前菜 / 選一
Appetizer / Choose One

鮮蝦 / 鮭魚卵 / 海鮮凍 / 墨魚餅 
Shrimps / Salmon Roe / Seafood Jelly / Cuttlefish Cake

時令水果 / 火山豆 / 茴香油 / 帕瑪火腿 / 莫札瑞拉起司球
Seasonal Fruits / Volcanic Beans / Fennel Oil /
Parma Ham/ Mozzarella Cheese

豬肉產地Pork Origin / 義大利Italy

香橙法式馬賽海鮮湯  
La Bouillabaisse Soup with Orange Juice

湯品內含番紅花成分，
建議孕期勿食用。
This soup contains saffron,
we suggest to avoid
during pregnancy.  

芝麻香煎雞肉 / 在地小農無農藥生菜 / 胡麻醬 
Pan-Fried Chicken Breast with Sesame Seeds /
Organic Lettuce from Local Farmers / Sesame Paste

主餐 / 選一
Main Course / Choose One

香煎挪威鮭魚菲力 / 奶油茴香醬 / 香煎娃娃菜 / 有機彩虹番茄   
Pan-Fried Norwegian Salmon Filet / Creamy Fennel Sauce /
Pan-Fried Baby Cabbage / Organic Tomatoes

低溫爐烤美國翼板牛排 / 炭烤時蔬 / 綠胡椒醬  
Low-Temperature Oven-Grilled American Wing Steak /
Roasted Vegetables / Green Pepper Sauce

牛肉產地Beef Origin / 美國U.S.A

飲品 / 選一
Drinks / Choose One

美式咖啡
Americano

南港茶山桂花美人茶
Osmanthus Oriental Beauty Tea

德國卡爾榮格夏多內白葡萄酒 / 無酒精
Carl Jung Chardonnay, Germany / Non-Alcoholic


德國卡爾榮格梅洛紅葡萄酒 / 無酒精
Carl Jung Merlot, Germany / Non-Alcoholic

旅人甜品 
Selected Dessert

SET MENU

1,180+10%

主廚推薦 Chef Recommendation 

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SET MENU




ALA CARTE



Appetizer 前 菜

NT

蟹肉 / 鮪魚 / 北非小米 

300

Crab Meat / Tuna / North African Millet


鮮蝦 / 鮭魚卵 / 海鮮凍 / 墨魚餅 

320

Shrimps / Salmon Roe / Seafood Jelly / Cuttlefish Cake

時令水果 / 火山豆 / 茴香油 / 帕瑪火腿 / 馬蘇里拉起司球

320

Seasonal Fruits / Volcanic Beans / Fennel Oil /
Parma Ham / Mozzarella Cheese 


豬肉產地Pork Origin / 義大利Italy

Salad 沙 拉

芝麻香煎雞肉 / 在地小農無農藥生菜 / 胡麻醬 

280

Pan-Fried Chicken Breast with Sesame Seeds /
Organic Lettuce from Local Farmers / Sesame Paste

椰香雞肉 / 在地小農無農藥生菜 / 檸檬油醋 / 傳統板豆腐 

280

Coconut Chicken / Organic Lettuce from Local Farmers /
lemon Vinaigrette / Tofu

地中海沙拉(可蛋奶素)

280

Mediterranean Salad(Could served as Ovo-Lactovegetarian)

主廚推薦 Chef Recommendation 

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ALA CARTE



Soup 湯 品

NT

野菇鮮奶油濃湯(蛋奶素)



280

Cream Soup with Mushroom(Veg)

卡布奇諾蘑菇奶油濃湯 / 松露棒



300

Cappuccino Cream Soup with Mushroom /
Truffle Breadsticks

香橙法式馬賽海鮮湯



300

La Bouillabaisse Soup with Orange Juice

湯品內含番紅花成分,建議孕期勿食用, **
This soup contains saffron,
we suggest to avoid during pregnancy.

Open Sandwich 開放式三明治

西西里醬 / 帕瑪起司 / 馬蘇里拉起司 / 巧達起司 /



520

在地小農無農藥生菜 / 烤有機番茄 / 鮮菇烤食蔬

Sicilian Sauce / Parma Cheese / Mozzarella Cheese /
Cheddar Cheese / Organic Lettuce from Local Farmers /
Organic Tomatoes / Grilled Vegetables with
Fresh Mushrooms

(蛋奶素 / Veg)

主廚推薦 Chef Recommendation ✨

食物過敏原標示 Food allergens labeling.



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Pasta / Risotto 義大利麵 / 燉飯	NT
松露野菇燉飯/爐烤時令鮮蔬(蛋奶素)  Risotto with Truffle and Mushroom / Grilled Seasonal Vegetables(Veg)	450
海鮮白醬義大利麵   Pasta with Seafood and White Sauce	550
義式香料爐烤雞腿/奶油青醬義大利麵   Pasta with Creamy Pesto Sauce / Oven-Roasted Chicken Legs with Italian Spice	480

Children meal 兒童套餐

肉醬義大利麵 / 炸物 / 時令時蔬 / 柳橙汁 / 時令水果 Spaghetti Bolognese / Fried Food / Vegetables / Orange Juice / Fresh Fruits	400
<u>豬肉產地Pork Origin / 台灣Taiwan</u>	

主廚推薦 Chef Recommendation 

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ALA CARTE



Main Course 主 餐

NT

宜蘭豪野鴨胸 / 波特酒葡萄醬 / 香煎法式千層馬鈴薯
Pan-Fried Duck / Port Wine Grape Sauce /
Pan-Fried French Thousand Layers of Potatoes



540

低溫香煎戰斧豬里肌 / 法式迪戎芥末醬 / 酸甜燉紫甘藍菜
Low-Temperature Pan-Fried Pork Tenderloin /
Moroccan Black Vinegar / Stewed Purple Cabbage
with Sour, Sweet Sauce

500

豬肉產地Pork Origin / 台灣Taiwan

低溫爐烤美國翼板牛排 / 炭烤時蔬 / 綠胡椒醬
Low-Temperature Oven-Grilled American Wing Steak /
Roasted Vegetables / Green Pepper Sauce



560

牛肉產地Beef Origin / 美國U.S.A

香煎挪威鮭魚菲力 / 奶油茴香醬 /
香煎娃娃菜 / 有機彩虹番茄
Pan-Fried Norwegian Salmon Filet /
Creamy Fennel Sauce / Pan-Fried Baby Cabbage /
Organic Tomatoes



550

主廚推薦 Chef Recommendation 

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Fried Food 炸 物 NT

韓風玩味炸雞 / 2人份 380

Deep-Fried Korean Chicken / For Two

酥炸薯條搭松露美乃滋醬 / 2人份  250

Crispy French Fries with Truffle Mayonnaise / For Two

Bread 麵 包

歐法手做麵包(全素) 80

Selected Bread(Veg)

Dessert 甜 點

旅人甜品 120

Selected Dessert

主廚推薦 Chef Recommendation ✨

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Glass / Bottle

Sparkling

Donelli Lambrusco D.O.C. Salamino Di Santa Croce, Italy 1,000

Champagne

POL ROGER Champagne Brut Reserve, France 4,400

White

Las Huertas Sauvignon Blanc, Chile 260 1,200

Domaines Schlumberger Les Princes Abbès Pinot Gris, France 1,800

Dr. Loosen Urziger Wurzgarten Riesling Kabinett, Germany 2,200

Ceretto Moscato D'Asti, Italy 2,000

Red

Heartland Stickleback Red, Australia 260 1,200

Vieux Chateau Saint Andre, France 1,800

Glaetzer Bishop Shiraz, Australia 3,000

Ridge Lytton Springs, US 4,000

WINE / Non-Alcoholic

White / Carl Jung Chardonnay, Germany 180 900

Red / Carl Jung Merlot, Germany 180 900

Sparkling / Carl Jung Mousseux, Germany 900

Whiskey

Johnnie Walker Black Label 280 2,800

Jack Daniel's 2,600

WINE

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禁止酒駕,未滿十八歲者,禁止飲酒

Beer

台灣金牌	330ml	160
Taiwan Gold Medal		
百威金尊	330ml	160
Budweiser Supreme		
海尼根	330ml	180
Heineken		
朝 日	330ml	180
Asahi Super Dry		
台虎精釀IPA	500ml	220
Taihu IPA		

Cocktail

WAT蜜蘋果氣泡雞尾酒	330ml	150
WAT Oriental Beauty Apple Tea Sparkling Wine		

Coffee

義式濃縮		180
Espresso		
美 式		180
Americano		
拿 鐵		220
Coffee Latte		
卡布奇諾		220
Cappuccino		
額外添加一份濃縮		50
Extra Espresso / Additional		

WINE

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禁止酒駕,未滿十八歲者,禁止飲酒

Dilmah Tea

伯爵紅茶	pot 壺	200
Original Earl Grey		
英式早餐茶	pot 壺	200
English Breakfast Tea		
洋甘菊花茶	pot 壺	200
Chamomile Flowers		

Juice

蔓越莓汁	glass 杯	120
Cranberry		
柳橙汁	glass 杯	120
Orange		
蘋果汁	bottle 瓶	90
Tree Top Apple		

Kombucha

有機接骨木花蘋果康普茶	bottle 瓶	150
Organic Elderflower Apple		
有機藍莓薑汁康普茶	bottle 瓶	150
Organic Blueberry Ginger Ale		
芳香萬壽菊康普茶	bottle 瓶	150
MariGold Delight		

DRINKS

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Soft

可口可樂		80
Coke		
零卡可樂		80
Coke Zero		
雪碧		80
Sprite		
蘇打水		80
Soda		
葡萄微舒打		80
Grape Soda		
血橙薑黃 精釀氣泡飲	250ml	150
Nix & Kix Blood Orange & Turmeric		
洛神西瓜 精釀氣泡飲	250ml	150
Nix & Kix Watermelon & Hibiscus		
梅子 氣泡飲	250ml	150
Kimino Sparkling Ume Juice		
白桃 氣泡飲	250ml	150
Kimino Sparkling Momo Juice		

Water

Natura Water / Still or Sparkling	500ml	220
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DRINKS

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