

# APPETIZER

## 開胃菜.

炙燒干貝鮮蝦配柴魚晶凍  
Torched scallop & shrimp with dashi jelly

\$320

挪威煙燻鮭魚塔  
Smoked salmon tart

\$280

醃漬生魚凍棒棒糖  
Pickle raw fish roll

\$270

鮭魚三明治  
Salmon sandwich

\$300

牛肋條三明治  
Beef ribs sandwich

\$320

現挖生蠔配特製醬汁  
Oysters with tomato jelly

1顆\$200 / 3顆\$500 1pc \$200/ 3pc \$500

松露風味辣炒菇菇  
Stir-fried spicy truffle flavor mushroom

\$280

紅咖哩番茄奶油炒蝦(附麵包)  
Red curry fried shrimp & bread

\$390

爐烤玉米筍  
Roast baby corn

\$120

照燒風味牛肋條  
Teriyaki flavor beef ribs

\$360

雪莉酒炒蛤蜊  
Stir-fried clams with Sherry

\$350



# MAIN COURSE

## 主餐.

黑松露燉飯配溫泉蛋 (加料西班牙火腿+60)

Truffle Mushroom Risotto & soft-boiled egg  
(Extra side dish: Spanish ham +\$60)

**\$360**

干貝燉飯 (加料西班牙火腿+60)

Scallop Risotto  
(Extra side dish: Spanish ham +\$60)

**\$420**

炒海瓜子直麵

Short-necked clam spaghetti

**\$350**

辣味番茄培根章魚貓耳麵

Bacon & octopus Orecchiette with spicy tomato sauce

**\$380**

醃漬蔬菜配西班牙豬

Spanish Pork & pickled vegetables

**\$600**

香煎鴨胸佐野莓醬

Duck breast with berry sauce

**\$680**

紅酒醬 7oz 翼板牛排

Flat iron steak with red wine sauce

**\$780**

紅酒醬 6oz 莎朗

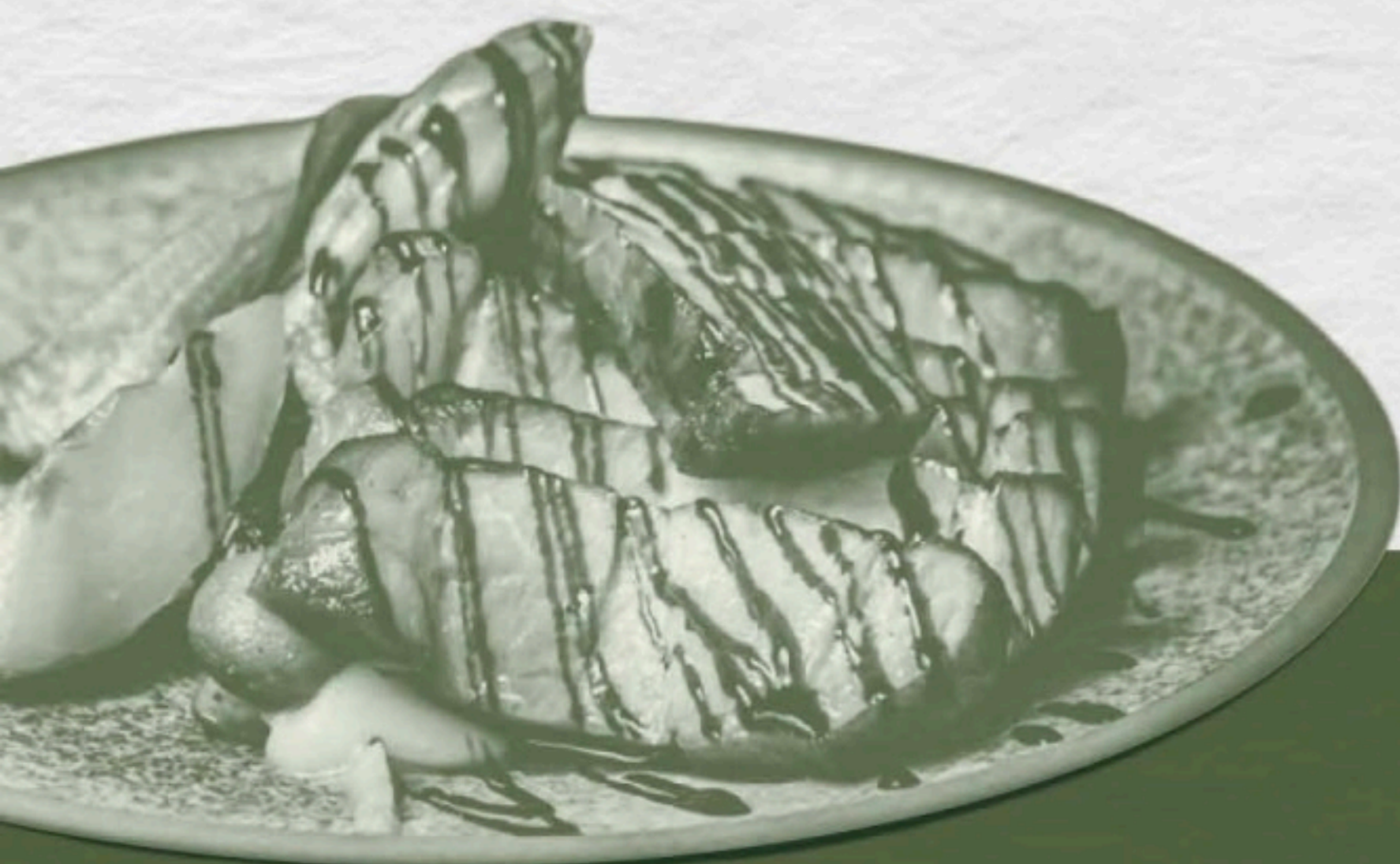
Salo steak with red wine sauce

**\$880**

紅酒醬 6oz 老饕

Top Cap Steak with red wine sauce

**\$1180**



# FRIED FOOD

## 揚物.

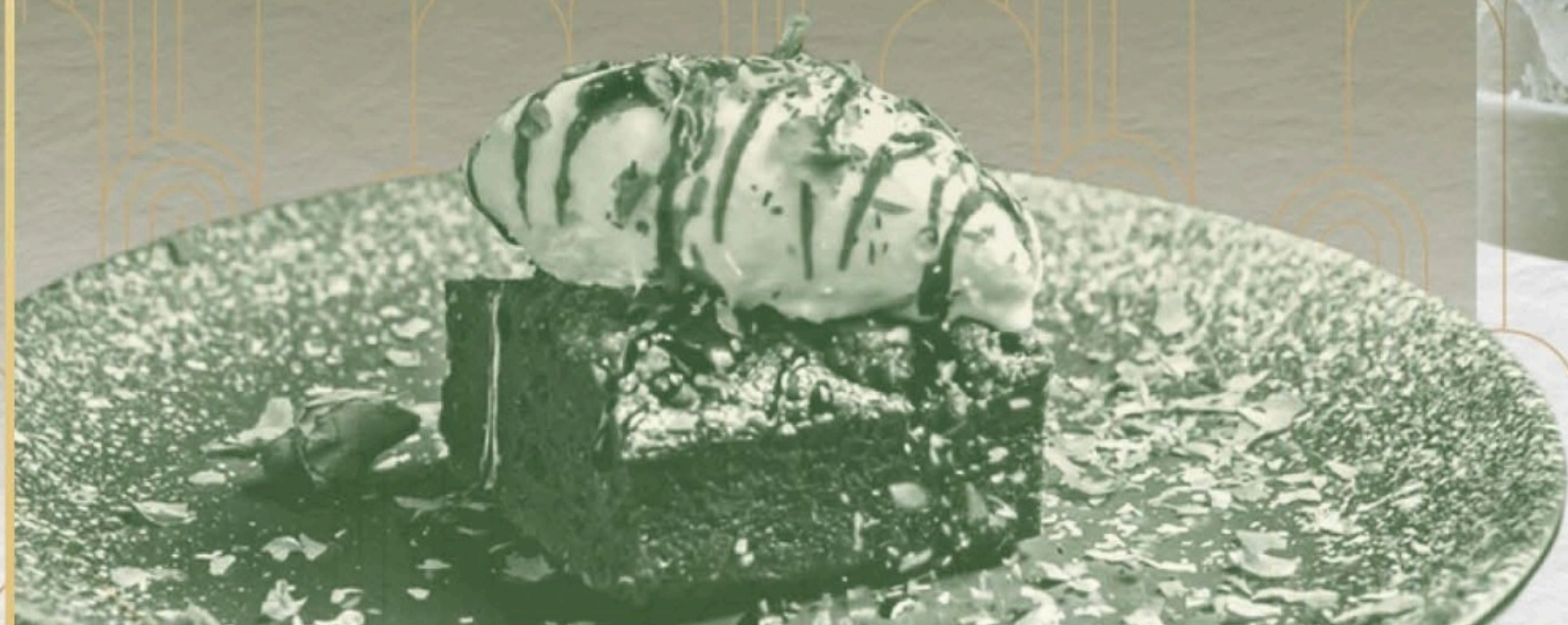


松露脆薯 .....	\$280
French fries with truffle mayonnaise	
炸洋葱圈 .....	\$150
Fried onion rings	
起司花生炸雞 .....	\$320
Cheese peanut butter Fried chicken	
左宗棠雞炸雞 .....	\$320
General Tso's Fried chicken	
炸廣島生蠔配塔塔醬(3顆) .....	\$300
Deep Fried Oyster with tartar sauce	
炸花枝配蜂蜜芥末醬 .....	\$300
Deep Fried cuttlefish rings with honey mustard sauce	

# DESSERT

## 甜點.

解構檸檬塔 .....	\$280
Lemon tart	
解構蘋果塔 .....	\$280
Apple tart	
布朗尼 .....	\$150
Brownie	
聖代 .....	\$250
Sundae	
起司蛋糕 .....	\$120
Cheese cake	



# SIGNATURE COCKTAIL

基底：蘭姆酒

Basic: Rum

酒精濃度(ABV):20%

## No.1

NT\$ 400

伯爵紅茶 / 栗子 / 杏仁奶 / 起司

Earl Gray Tea / Chestnut / Almond / Cheese

風味:酸0 甜3 苦1 鹹0

— Flavor —

Sweetness ★★★

Bitterness ★



酒精濃度(ABV):12%

基底：龍舌蘭

Basic: Mezcal Tequila



NT\$ 400

## No.2

地瓜 / 西瓜 / 松露 / 蛤蠣

Sweet Potato / Watermelon / Truffle / Clams

風味：酸2 甜3 苦0 鹹1

— Flavor —

Sour★★

Sweetness★★★

Salty★

基底：伏特加

Basic: Vodka

酒精濃度(ABV):8%

## No.3

NT\$ 400

紫甘藍 / 柳橙 / 椰子

Purple Cabbage / Orange / Coconut

風味:酸0 甜3 苦0 鹹0

— Flavor —

Sweetness★★★



基底：琴酒

Basic: Gin

酒精濃度(ABV):8%

## No.4

NT\$ 400

藍莓 / 薑 / 月桂葉 / 檸檬 / 小黃瓜

Blue berry / Ginger / Bay Leaf / Lemon / Cucumber

風味：酸2 甜3 苦0 鹹0

— Flavor —

Sour ★★

Sweetness ★★★



酒精濃度(ABV):10%

基底：白酒、琴酒

Basic: White Wine & Gin

NT\$ 400

## No.5

芭樂 / 芋頭 / 甜椒 / 馬告 / 刺蔥

Guava / Taro / Bell pepper / Mountain litsea

Alianthus Prickly Ash

風味：酸3 甜2 苦0 鹹0

— Flavor —

Sour ★★★

Sweetness ★★



基底：威士忌

Basic: Whisky

酒精濃度(ABV):20%

## No.6

NT\$ 400

葡萄乾 / 牛奶糖 / 鐵觀音

Raisin / Fudge / Tieh-Kuan-Yin Tea

風味：酸0 甜2 苦0 鹹0

— Flavor —

Sweetness ★★



# SIGNATURE COCKTAIL

基底：清酒

Basic: Sake

酒精濃度(ABV):12%

## No.7

NT\$ 400

鹽漬櫻花 / 蓮霧

Salt Picked Cherry Blossoms / Wax Apple

風味:酸1 甜2 苦0 鹹3

—— Flavor ——

Sour ★

Sweetness ★★



酒精濃度(ABV):15%

基底：萊姆酒

Basic: Rum

NT\$ 400

## No.8

香蕉 / 咖啡 / 黑啤酒 / 可樂 / 可可

Banana / Coffee / Dark Beer / Coke / Cocoa

風味：酸2 甜3 苦0 鹹0

—— Flavor ——

Sour ★★

Sweetness ★★★



基底：高粱

Basic: Sorghum Wine

酒精濃度(ABV):15%

## No.9

NT\$ 400

芒果 / 斑斕葉 / 四季春

Mango / Pandan Leaf / Si-ji-chun Tea

風味:酸2 甜3 苦0 鹹0

—— Flavor ——

Sour ★★

Sweetness ★★★



基底：白蘭地

Basic: Brandy

酒精濃度(ABV):10%

## No.10

NT\$ 400

草莓 / 莓果醋 / 柑橘 / 芝麻葉

Strawberry / Berry Vinegar / Orange / Arugula

風味：酸3 甜3 苦0 鹹0

— Flavor —

Sour ★★★

Sweetness ★★★



酒精濃度(ABV):18%

NT\$ 400

基底：白蘭地

Basic: Brandy

## No.11

覆盆莓 / 焙茶 / 鴨油 / 迷迭香

Raspberry / Roasted Tea / Duck Fat / Rosemary

風味：酸2 甜3 苦0 鹹1

— Flavor —

Sour ★★

Sweetness ★★★

基底：白酒

Basic: White wine

酒精濃度(ABV):12%

## No.12

NT\$ 400

鳳梨 / 柑橘 / 羅勒

Pineapple / Orange / Basil

風味：酸1 甜2 苦0 鹹0

— Flavor —

Sour ★

Sweetness ★★





基底：蘭姆酒

Basic: Rum

酒精濃度(ABV):8%

## No.13

烏梅 / 蘋果蘇打

Smoked Plum / Apple Soda

風味：酸1 甜3 苦0 鹹0

— Flavor —

Sour ★

Sweetness ★★★

NT\$ 400



酒精濃度(ABV):8%

基底：紅酒

Basic: Red wine

NT\$ 400

## No.14

黑醋栗 / 柳橙 / 可樂 / 紅糟

Black Currant / Orange / Coke / Red Vinasse

風味：酸1 甜3 苦0 鹹0

— Flavor —

Sour ★

Sweetness ★★★

基底：威士忌

Basic: Whisky

酒精濃度(ABV):8%

## No.15

綠茶 / 椰奶 / 蜂蜜 / 芥末鹽

Green tea / Coconut Milk / Honey / Mustard Salt

風味：酸0 甜3 苦0 鹹1

— Flavor —

Sweetness ★★★

Salty ★

NT\$ 400



※啤酒、經典調酒、無酒精飲料請洽現場人員

# 分店資訊

BRANCH  
information

EST. 2016



## ODIN



BOOKING

### 士林·放感情

SINCE 2016.

草創初期,飛機標台,打標操酒。  
這杯酒濃不濃不要管,你就先喝。

### 離城·放感情

SINCE 2019.

擺脫生活中繁忙,沙發酒廊。  
車水馬龍基隆路,六張犁站,轉角離城感。



## 離城



BOOKING



BOOKING

### 童裏心柑仔店·放感情

SINCE 2020.

店內零售豐富感情,  
究竟是柑仔店還是另有隱情?  
暗門一開,揭曉謎底。

### MUIM·TAIPEI

SINCE 2022.

神秘的烏托邦,  
我們有神秘的餐點水煙及調酒,  
在你提取ATM時打開新世界的門。



## MUIM



BOOKING



小閣樓



BOOKING

### 小閣樓·放感情

SINCE 2022.

在這時間步調緊湊的商區  
不妨停下您的腳步  
在閣樓中渡過悠閒微醺的夜晚

### 絲路·放感情

SINCE 2022.

慾望浸淫在前方大地,綿延絲路上細聞彼此氣味  
眾靈魂吐出的氣息保留一絲曖昧,將歡愉收於穴藏內



## 絲路

Silk Road



BOOKING