



THE LOUNGE

THE LOUNGE

特調飲品 Special Drinks

NT\$260 +10%/杯 Cup

莓果冰茶 Berries Iced Tea (Iced Only)

覆盆子糖漿/ 烏龍茶/ 蜂蜜/ 檸檬汁/ 綜合莓果

Raspberry Syrup/ Oolong Tea/ Honey/ Lime Juice/ Mixed Berries

戀日泡泡 Fall in Love with Sun (Iced Only)

百香果糖漿/ 綠茶/ 檸檬汁/ 蜂蜜/ 蘇打水

Passion Fruit Syrup/ Green Tea/ Lime Juice/ Honey/ Soda Water

碳香咖啡拿鐵 Charcoal Latte (Hot/Ice)

食用活性炭粉/ 濃縮咖啡/ 牛奶

Activated Charcoal/ Espresso/ Milk

金木花草茶 Floral and Herbal Tea (Hot Only)

金盞花/ 薰衣草/ 麥仔茶/ 蜂蜜

Marigold/ Lavender/ Barley/ Honey

玫瑰紅顏茶 Beauty Rose Tea (Hot Only)

玫瑰花/ 紅棗/ 枸杞

Roses/ Red Date/ Wolfberry

洛神奉茶 Roselle with Honey Pomelo Tea (Hot Only)

洛神花/ 蜂蜜柚子醬/ 檸檬片

Roselle/ Honey Pomelo Sauce/ Sliced Lemon

咖啡馬丁尼 Espresso Martini (Cocktail)


濃縮咖啡/ 卡魯哇咖啡香甜酒/ 蘇托力伏特加

Espresso / Kahlua/ Stolichaya Vodka



早午餐 BRUNCH



供應時間 Available 10:00-11:30

 **優格** \$150




希臘優格 | 綜合水果 擇一

Yogurt



Choice of Greek Yogurt | Mixed Fruit

  **精選麵包 (2種)** \$140

Selected Bread (2 kinds)

   **什錦果乾燕麥 (熱)(蛋奶素)** \$220

Oatmeal with Mixed Fruits (Hot)(Ovo-Lacto Vegetarian)




  **恩利蛋鬆餅** \$420

起士歐姆蛋 | 可朗芙(楓糖鮮奶油) | 焦糖香蕉 | 香料炒野菇 | 生菜 | 脆薯

Croffle with Omelette

Cheese Omelette | Croffle(with Maple Syrup and Whipped Cream) |

Banana with Caramel | Stir-Fried Mushroom | Mini Salad | French Fries





   **蜜橙莓果烤吐司** \$420

焦糖柳橙烤吐司 | 綜合莓果烤吐司 | 美式炒蛋 | 德式香腸 | 香料烤番茄 | 水耕生菜

Honey Orange Berry Toast

Orange with Caramel Toast | Berry Toast | Scrambled Egg | German Sausage |

Spiced Grilled Tomato | Mini Salad

    **美式健康早午餐 (蛋奶素)** \$420

太陽蛋 | 雙面嫩煎 | 蛋白煎 | 美式炒蛋 | 水煮蛋 擇一

生菜 | 水果優格 | 薯餅 | 香料炒野菇 | 吐司

American Healthy Brunch (Ovo-Lacto Vegetarian)

Sunny-side-up | Over easy | Fried Egg White | Scrambled | Boiled choose one

Mini Salad | Mixed Fruits Yogurt | Hash Browns | Spiced Wild Mushrooms | Toast



Contains Spicy Food
Contains Milk
Contains Egg
Contains Crustaceans
Contains Fish
Contains Pork
Contains Mango
Contains Sesame

辣味 乳製品 內含蛋類 內含甲殼類 內含魚類 內含豬肉 內含芒果 內含芝麻

Contains Peanut
Contains Nuts
Contains Soybean
Contains Cereals containing gluten
Contains Use of sulphites
Vegetarian

內含花生 內含堅果類 內含大豆 內含麵筋之穀物 內含亞硫酸鹽類 素食

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費



附餐單點 (每項)

\$120

培根4片 | 早餐腸4條 | 火腿4片 | 香料炒野菇 | 薯餅4個

Side dishes (per items)

Bacon x4 pieces | Sausage x4 pieces | Ham x 4 pieces | Spiced Wild Mushrooms | Hash Browns x 4 pieces

季節水果盤 (4種)

\$320

Seasonal Fruit Platter (4 kinds)

沙拉 SALAD

開始供應時間 Available 11:30



燻鮭魚盤

\$320

燻鮭魚 | 檸檬油醋 | 酸豆 | 小洋蔥 | 檸檬角 | 起士軟法5片

Smoked Salmon Platter

Smoked Salmon | Lemon Vinaigrette | Capers | Mini Onion | Lemon | Cheese Baguette 5 pieces



綠竹筍松露花園沙拉

\$320

綠竹筍 | 綜合水耕生菜 | 聖女蕃茄 | 莫札瑞拉起司 | 松露油醋

Bambooshoot and Truffle Garden Salad

Bambooshoot | Lettuce | Tomato | Mozzarella Cheese | Truffle oil Vinaigrette

湯品 SOUP

供應時間 Available 11:30



松露野蕈奶油濃湯 (蛋奶素)

\$250

Truffle and Wild Mushroom Cream Soup (Ovo-Lacto Vegetarian)

每日例湯

\$250

Soup of the Day



Spicy Contains Contains Contains Contains Contains Contains Contains
Food Milk Eggs Crustaceans Fish Pork Mango Sesame
辣味 乳製品 內含蛋類 內含甲殼類 內含魚類 內含豬肉 內含芒果 內含芝麻

Contains Contains Contains Contains Contains Vegetarian
Peanut Nuts Soybean Cereals containing gluten Use of sulphites
內含花生 內含堅果類 內含大豆 內含麩質之穀物 內含亞硫酸鹽類 素食

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費

分享拼盤 SHARED PLATTER

開始供應時間 Available 11:30



美式綜合炸物拼盤

莫札瑞拉起士條 | 法式脆薯 | 洋蔥圈 | 炸蝦 | 德式香腸

Fried Platter

Mozzarella Sticks | French Fries | Onion Rings | Fried Shrimp | German Sausage

\$460



法式脆薯

鹹蛋黃醬 | 番茄醬 | 肉醬 | 起司醬

French Fries

with Salted Egg Yolk | Ketchup | Bolognese | Cheese Sauce

\$240

漢堡 HAMBURGER & 三明治 SANDWICH

供應時間 Available 11:30



蜜橙莓果烤吐司

焦糖柳橙烤吐司 | 綜合莓果烤吐司 | 美式炒蛋 | 德式香腸 | 香料烤番茄 | 水耕生菜

Honey Orange Berry Toast

Orange with Caramel Toast | Berry Toast | Scrambled Egg | German Sausage | Spiced Grilled Tomato | Mini Salad

\$420



費城起司牛肉潛艇堡

肋眼牛肉片 | 洋蔥 | 起司醬 | 甜碎瓜醬 | 黃芥末 | 番茄 | 生菜 | 脆薯

Philly Cheese Beef Sub Sandwich

Sliced Ribeye Beef | Onion | Cheese Sauce | Sweet Relish | Mini Salad | French Fries

\$550



美式牛肉漢堡

牛肉漢堡肉 | 洋蔥 | 起司 | 酸黃瓜 | 黃芥末 | 番茄 | 生菜 | 脆薯 | 美乃滋

Traditional American Beef Burger

Beef Patty | Onion | Cheese | Pickled Cucumber | Yellow Mustard | Tomato | Mini Salad | French Fries | Mayonnaise

\$520



Contains Spicy Food 辣味
Contains Milk 乳製品
Contains Egg 內含蛋類
Contains Crustaceans 內含甲殼類
Contains Fish 內含魚類
Contains Pork 內含豬肉
Contains Mango 內含芒果
Contains Sesame 內含芝麻
Contains Peanut 內含花生
Contains Nuts 內含堅果類
Contains Soybean 內含大豆
Contains Cereals containing gluten 內含穀類之穀物
Contains Use of sulphites 內含亞硫酸鹽類
Vegetarian 素食

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費



芝士龍蝦潛艇堡

\$880

龍蝦肉 | 切達起司 | 明太子醬 | 生菜 | 脆薯 | 美乃滋 | 洋蔥

Lobster with Cheese Sub Sandwich

Lobster Meat | Cheddar Cheese | Cod Roe Sauce | Mini Salad | French Fries | Mayonnaise | Onion



起士豬肉帕尼尼

\$520

火腿片 | 培根 | 切達起司 | 莫札瑞拉起司 | 生菜 | 脆薯

Cheese Pork Panini

Ham | Bacon | Cheddar Cheese | Mozzarella Cheese | Mini Salad | French Fries

主餐 MAIN COURSE

開始供應時間 Available 11:30



台灣控肉飯

\$520

Taiwan Soy-stewed Pork with Rice



福建海鮮土樓炒飯

\$580

Fujian Braised Seafood Rice



烏魚子蝦仁炒飯

\$580

Fried Rice with Shrimp and Mullet Roe



潮汕海鮮粥

\$580

Seafood Congee



薑蔥虎蝦焗伊麵

\$560

Shrimp with Ginger Scallion E-fu Noodle



台灣經典牛肉麵

\$520

Taiwanese Classic Beef Noodle Soup



Spicy Food 辛辣
Contains Milk 內含乳製品
Contains Egg 內含蛋類
Contains Crustaceans 內含甲殼類
Contains Fish 內含魚類
Contains Pork 內含豬肉
Contains Mango 內含芒果
Contains Sesame 內含芝麻



Contains Peanut 內含花生
Contains Nuts 內含堅果類
Contains Soybean 內含大豆
Contains Cereals containing gluten 內含穀質之穀物
Contains Use of sulphites 內含亞硫酸鹽類
Vegetarian 素食

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費



肋骨肉醬義大利麵
Bolognese Spaghetti with Pork Ribs

\$580



青醬澎湖鎖管海鮮麵
Spaghetti with Cuttlefish and Seafood in Pesto Sauce

\$580



蒜頭辣椒蛤蜊義大利麵
Spaghetti with Clam, Garlic and Chili

\$490



燻鮭魚奶油義大利麵
Spaghetti with Smoked Salmon in Cream Sauce

\$520



陳年香醋牛肉義大利麵
Spaghetti with Beef in Aromatic Vinegar

\$550



酥烤德國豬腳佐酸菜
Roasted Pork Knuckle Served with Sauerkraut

\$780

爐烤美國Prime肋眼牛排 (8盎司)
Grilled U.S Prime Ribeye Steak (8oz)

\$1280

甜點 DESSERT

開始供應時間 Available 11:30

季節水果 (4種)
Seasonal Fruit Platter (4 kinds)

\$320



精選蛋糕
Cake of the Day

\$200



Spicy Food 辣味
Contains Milk 內含乳製品
Contains Egg 內含蛋類
Contains Crustaceans 內含甲殼類
Contains Fish 內含魚類
Contains Pork 內含豬肉
Contains Mango 內含芒果
Contains Sesame 內含芝麻



Contains Peanut 內含花生
Contains Nuts 內含堅果類
Contains Soybean 內含大豆
Contains Cereals containing gluten 內含穀類之食物
Contains Use of sulphites 內含亞硫酸鹽類
Vegetarian 素食

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費


 哈根達斯冰淇淋 (2球)
Häagen-Dazs Ice Cream (2 Scoops)

\$280


素食菜單 VEGETARIAN MENU

沙拉 SALAD

開始供應時間 Available 11:30

 綜合野菇沙拉
Mushroom Salad

\$280

 蘋果和風沙拉
Apple Salad with Japanese Dressing


\$280

湯品 SOUP

供應時間 Available 11:30

 慢燉義式南瓜湯
Pumpkin Soup

\$240

 番茄昆布湯
Sea Tangle and Tomatoes Broth


\$240



- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費

主菜 MAIN COURSE

供應時間 Available 11:30

	野菇松露義大利麵 Mushroom and Truffle Spaghetti	\$480
	咖哩時蔬麵 Curry Vegetable Noodle	\$460
	什錦蔬菜炒飯 Vegetable Fried Rice	\$460
	蔬菜番茄炒飯 Tomato Vegetable Fried Rice	\$460

							
Contains Spicy Food	Contains Milk	Contains Egg	Contains Crustaceans	Contains Fish	Contains Pork	Contains Mango	Contains Sesame
辣味	乳製品	內含蛋類	內含甲殼類	內含魚類	內含豬肉	內含芒果	內含芝麻
							
Contains Peanut	Contains Nuts	Contains Soybean	Contains Cereals containing gluten	Contains Use of sulphites	Vegetarian		
內含花生	內含堅果類	內含大豆	內含黏質之穀物	內含亞硫酸鹽類	素食		

- Unless otherwise noted, all the beef we use in this menu is choice grade U.S. beef.
- All bean products are Non Genetically Modified.
- Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
- All prices are in TWD and subject to 10% service charge.
- 若無特別註明，本菜單所使用之牛肉來源皆來自於美國
- 所有豆類製品皆為非基因改造
- 如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們的服務員
- 以上價格皆以新台幣計算，需另加10%服務費

軟性飲料 SOFT DRINK

百事可樂 Pepsi	\$180
零卡可樂 COKE ZERO	\$180
七喜汽水 7-up	\$180
薑汁汽水 Ginger Ale	\$180
通寧汽水 Tonic Water	\$180
蘇打汽水 Soda Water	\$180

礦泉水 STILL WATER

普娜礦泉水 Acqua Panna 500 ml	\$220
普娜礦泉水 Acqua Panna 1,000 ml	\$330




氣泡礦泉水 SPARKLING WATER

聖沛黎洛氣泡礦泉水 S.Pellegrino 500 ml	\$220
聖沛黎洛氣泡礦泉水 S.Pellegrino 1,000 ml	\$330

新鮮果汁 FRESH JUICE

蘋果汁 Apple	\$200
奇異果汁 Kiwi	\$200
柳橙汁 Orange	\$200
葡萄柚汁 Grapefruit	\$200





咖啡 COFFEE

濃縮咖啡 Espresso	\$180
雙倍濃縮咖啡 Double Espresso	\$200
美式咖啡 Americano	\$200
 卡布奇諾 Cappuccino	\$220
 摩卡咖啡 Café Mocha	\$220
 咖啡拿鐵 Café Latte	\$220
原味 香草 焦糖 Original Vanilla Caramel	
低咖啡因美式咖啡 Decaffeinated Americano	\$220

茶 TEA

英式早餐茶 English Breakfast	\$200
大吉嶺茶 Darjeeling	\$200
伯爵茶 Earl Grey	\$200
烏龍茶 Oolong Tea	\$200
綠茶 Green Tea	\$200
茉莉綠茶 Jasmine	\$200
洋甘菊茶 Chamomile	\$200

歐蕾 AU LAIT

 咖啡冰磚歐蕾 Café Au Lait 冰 Iced	\$200
 紅茶歐蕾 Black Tea Au Lait 熱或冰 Hot or Iced	\$200
 抹茶歐蕾 Matcha Au Lait 熱或冰 Hot or Iced	\$200
 巧克力歐蕾 Chocolate Au Lait 熱或冰 Hot or Iced	\$200
 冬露歐蕾 White Gourd Au Lait 熱或冰 Hot or Iced	\$200



特色茶飲 SPECIAL DRINK

柚子茶 Pomelo Tea	\$200
春芽桔茶 Green Tea with Kumquat	\$200
紅心芭樂烏龍茶 Oolong Tea with Guava	\$200
柚香烏龍 Oolong Tea with Pomelo	\$200
黑糖珍珠奶茶 Brown Sugar Bubble Milk Tea	\$200
黑糖珍珠奶綠 Brown Sugar Bubble Milk Green	\$200
伯爵珍珠鮮奶茶 Earl Grey Bubble Milk Tea	\$220

香檳 CHAMPAGNE

Moët Brut Imperial N.V, France	\$5,000
Perrier Jouët, Brut	\$6,200
Moët Rose Imperial N.V, France	\$6,500

氣泡酒 SPARKLING

NV Domaine Ste. 'Michelle' Brut, Columbia Valley	\$2,800
Chandon Brut N.V, Australia	\$3,000

單杯葡萄酒 HOUSE WINE

	Glass
Montes Classic Cabernet Sauvignon, Chile	\$420
Skyside Red Blend, North Coast–California, USA	\$680
Montes Classic Sauvignon Blanc, Chile	\$420
Aussieres Classic White Wine, Chardonnay, France	\$450
Ruffino Lumina Pinot Grigio Venezia Giulia IGT	
Friuli, Venezia Giulia, Italy	\$450
Minuty M Rose wine, France	\$500

紅葡萄酒 與 粉紅葡萄酒 RED WINE & ROSE WINE

Montes Classic Cabernet Sauvignon, Chile	\$2,000
Penfolds Koonunga Hill Shiraz Cabernet Sauvignon, South Australia	\$2,600
Terrazas Reserva Malbec, Argentina	\$3,200
Skyside Red Blend, North Coast, California, USA	\$3,400
Kim Crawford Pinot Noir, Marlborough, New Zealand	\$3,800
Cape Mentelle Cabernet Merlot, Australia	\$3,800
Cloudy Bay Pinot Noir, New Zealand	\$4,800
Castello di Gabbiano Alleanza Toscana IGT, Italy	\$5,800
Minuty M Rose wine, France	\$2,500
Chateau d'Eclans Whispering Ange, Rose wine, France	\$3,200

白葡萄酒 WHITE WINE

Montes Classic Sauvignon Blanc, Chile	\$2,000
Aussieres Classic White Wine, Chardonnay, France	\$2,200
Ruffino Lumina Pinot Grigio Venezia Giulia IGT, Friuli, Venezia Giulia, Italy	\$2,200
Robert Mondavi Twin Oaks Chardonnay, California, USA	\$2,500

Beaulieu Vineyard Pretige Chardonnay, California, USA	\$2,500
Terrazas Reserva Torrontes, Argentina	\$3,200
Skyside Chardonnay, North Coast–California, USA	\$3,200
Cloudy Bay Sauvignon Blanc, New Zealand	\$4,200
Schloss Vollrads Estate Riesling Spatlese, Germany	\$4,800

調酒 COCKTAIL | MODERN & CLASSIC

Aviation \$350

Gin | Luxardo Maraschino | Parfait Amour | Fresh Lime Juice

Caipirinha \$350

Cachaca | Fresh Lime | Brown Sugar | White Sugar

Dry Martini \$350

Vodka or Gin | Dry Vermouth | Olive or Lemon Twist

Negroni \$350

Gin | Sweet Vermouth | Campari | Orange Twist

Old Fashioned \$350

Bourbon | Sugar Cube | Bitters | Orange Twist

Manhattan \$350

Bourbon | Sweet Vermouth | Orange Bitters | Cherry

Mojito \$350

Rum | Fresh Mint | Fresh Lime Juice | Sugar Syrup | Soda

Margarita

Tequila | Cointreau | Fresh Lime Juice | Sugar Syrup | Salt Rim

\$350

Long Island Iced Tea

Gin | Rum | Vodka | Tequila | Cointreau | Fresh Lime Juice | Sugar Syrup | Pepsi

\$350

調酒 COCKTAIL | URBAN AFFAIRS

Childish Oolong

Oolong infused Rum | Chambord | Prucia | Fresh Lime Juice | Honey

\$380

Along the MJ Road

Green Tea infused Vodka | Gin | Rum | Cointreau | Elderflower Syrup | Fresh Lime Juice

\$380

Long Live The Gold

Green Tea infused Vodka | Peach Liqueur | Suze | Orange Bitters

\$380

伏特加 VODKA

Glass | Bottle

Absolut

\$280 | \$3,000

Belvedere Pure

\$320 | \$3,800

Grey Goose

\$380 | \$4,200

蘭姆酒 RUM

Bacardi Light

Captain Morgan

Zacapa 23yrs

Glass | Bottle

\$280 | \$3,000

\$300

\$380

龍舌蘭 TEQUILA

Jose Cuervo Gold

Patron Silver

Don Julio Blanc

Glass | Bottle

\$280 | \$3,000

\$400 | \$5,600

\$480 | \$6,800

琴酒 GIN

Gordon's

Hendrick's

Tanqueray NO.10

Glass | Bottle

\$280 | \$3,000

\$380 | \$4,600

\$480

調和式威士忌 BLENDED WHISKEY

Glass | Bottle

Chivas Regal

\$280 | \$3,600

Johnnie Walker Gold Label Reserve

\$450 | \$5,000

波本威士忌 BOURBON

Glass | Bottle

Jim Beam

\$280 | \$3,600

Jack Daniel's

\$300 | \$3,800

Makers Mark

\$320 | \$4,000

高地區 HIGHLAND WHISKEY

Glass | Bottle

Glenmorangie 10yrs

\$280 | \$3,600

Glenmorangie Lasanta

\$350 | \$4,600

島嶼區與艾雷島 ISLAND | ISLAY WHISKEY

Glass | Bottle

Talisker 10yrs

\$350 | \$4,600

Laphroaig 10yrs Cask Strength

\$350 | \$4,600

Ardbeg 10yrs

\$480 | \$5,200

斯佩賽區 SPEYSIDE WHISKEY

Glenlivet 12yrs

Glass | Bottle

\$300 | \$2,800

Glenfiddich 15yrs

\$400 | \$5,000

Balvenie Double Wood 12yrs

\$480 | \$5,200

Macallan 12yrs Double Cask

\$560

愛爾蘭威士忌 IRISH WHISKY

Jameson

Glass | Bottle

\$280 | \$3,600

干邑白蘭地 COGNAC

Hennessy VSOP

Glass | Bottle

\$480 | \$5,600

Hennessy XO

\$13,800



利口酒 LIQUEUR

Amaretto	\$280
Baileys	\$280
Campari	\$280
Jägermeister	\$280
Kahlua	\$280
Malibu	\$280

啤酒 BEER

Taiwan Gold Label	\$200
Budweiser	\$250
Corona	\$250
Hoegaarden	\$280

