



· 為維護服務品質，服務人員將協助所有飲品服務，因此如有自備酒水，我們將另外收取『自備酒水服務費』，收費方式為每瓶 NT\$1,000。

To maintain services standard, should you wish to bring your own alcoholic beverage, the corkage service charge is NT\$1,000 per bottle.

· 價格均須外加一成服務費。

All prices are subject to 10% service charge.

· 為了顧及您的健康，若您對任何食材有過敏反應，敬請告知。

Please advise us in advance of any food allergy you may have.

· 本飯店僅提供紐西蘭及澳洲牛肉。

The hotel only provides the N.Z and AUS Beef.

# 老饕

Top 10

## 推薦

### 紹興醉雞

### Drunken Chicken

\$360

仿土雞腿去骨，浸至於紹興酒與枸杞。

Marinated boneless chicken legs in Shaoxing wine and goji berry.



### 本幫外婆紅燒肉

### Shanghai Braised Pork with Steamed Buns

\$500

加點荷葉夾\$40 | Steamed Buns 4 pieces per order

本幫菜中一道講究火候的家常菜色

使用肥瘦各半五花肉，大火炸香鎖住肉汁，再用冰糖、醬油慢燉至肉塊軟嫩而不爛，並保持形狀完整。起鍋前再用小火收汁，當中的冰糖及豬肉的油脂濃縮其精華，故不需勾芡就能完整呈現本幫菜中「濃油赤醬」原汁原味的要求，搭配隨附荷葉夾一起享用。

Stewed pork belly with bamboo shoots, bean curd and chestnuts.  
(Sandwiched it in steamed buns to experience a Chinese style burger)



### 青檸金絲蝦球

### Crispy Shrimp Ball

\$380

以特選蝦仁作為蝦漿基底，加上魚肉，打發蛋白，口感鬆軟的炸蝦球，佐以鮮榨檸檬汁特調沙拉醬，裹上酥炸的手切洋芋細絲，淡雅檸檬清香入口外酥內嫩。

Deep fried fresh shrimp and fish paste wrapped with thin-cut potato strips.



### 寧式鱈糊

### Ningpo Style Eel

\$320

選用優質鱈魚，搭配特選香菇絲及筍絲，襯托出鱈魚滑嫩口感。

Stir fried eel with Chinese mushroom and bamboo shoots.



## 蟹粉什錦豆腐煲

## Seafood Tofu Pot

\$350

鮮甜蟹粉搭配蝦仁、蟹腿、珠貝、五花肉片等，豐富用料以砂鍋慢煲，鮮香下飯。

Stewed tofu with crab roe, shrimp, pork belly, crab meat, scallop and bamboo shoots.



## 松露油滑嫩雞片

## Tender Chicken Slices with Truffles

\$320

芙蓉雞片輕食版，以雞胸肉切片入味，蛋白蘸裹，低溫油泡，力求軟嫩滑口，充滿松露草香風味。

The chicken is delicately cooked in low-temperature oil, stirred with truffles for an added layer of flavor.



## 剝椒魚片

## Fish Fillet with Chili Peppers

\$340

以兩種泡椒加上鮮辣椒、豆豉等調料組合，味鮮香辣，鋪上河粉為底，吸取飽滿醬汁，食之更添風味。

Fish fillet with three types of chilis on top of rice noodle.



## 主廚特製湧泉米菜飯

## Chef's Vegetable Rice

\$380

天然無汙染的宜蘭湧泉米，粒粒飽滿Q彈的好米，加入雞骨濃湯煨煮，一入口彈雅甘甜，香氣豐富飽滿。

Choice spring water cultivated rice from Yilan, mixed and assorted vegetable cooked in chicken broth.



## 百合蘆筍山藥

## Mixed Vegetable

\$340

三種鮮蔬各有不同爽快口感與獨特芬芳，清炒後更能凸顯其自然清香。

Stir fried lily, asparagus and yam, refreshing and tasty.



## 黑蒜蕈菇雞湯

## Garlic Chicken Broth 半 \$550 / 全 \$750

Half chicken \$550 / Whole chicken \$750

選用甘甜雲林黑蒜、國產蕈菇與蛤蠣，湯汁飽滿濃郁，香氣如玉溫瑩。

Consommé prepared with whole chicken, black garlic, mushrooms and clams.



# 小菜

Appetizer

# 佳餚



任選四樣拼盤 \$580

Choose a combination of 4 cold appetizers for only \$580.

## 蔥燻香魚

## Stewed Sweetfish with Green Onion

傳統蔥燻鯽魚改以台灣本地香魚製作，肉質更細，魚骨酥爛，可整隻連骨一起食用。 **\$220**

A traditional famous dish in the Jiangnan region. The chef uses local Taiwanese sweetfish instead of crucian carp. After stewing, the fish bones become crispy and the flavor is even better.

## 薺菜香拌干丁

## Diced Bean Curd and Shepherd's Purse

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

薺菜切碎，與香干粒一併涼拌，在加上松子，融合出清新回甘的美味，口感清爽風雅。

Appetizing cold platter of diced bean curd and minced shepherd's purse. The two together plus pine nuts make a wonderfully refreshing and appetizing cold platter.

## 四寶烤麩

## Fantastic Four

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

傳統江浙料理小菜，烤麩先炸再燒。烤麩本身吸滿湯汁，搭配筍片、花生、香菇、鹹甜開胃。 Marinated wheat gluten with peanuts, diced bamboo shoots and Chinese mushroom.

## 紹興醉雞

## Drunken Chicken

仿土雞腿去骨，浸至於紹興酒與枸杞。 **\$360**

Marinated boneless chicken legs in Shaoxing wine and goji berry.

## 醬滷滬式燻魚

## Shanghai Smoked Fish

燻魚為上海菜系招牌冷菜，取潮鯛背肉炸至表皮微酥，再浸泡獨家醬汁，入口更為香酥軟嫩。 **\$240**

Deep fried fish braised to tender and juicy.

## 梅汁小番茄

## Cherry Tomato in Plum Sauce

提供全素方式料理 | Optional Choice : Vegetarian dish. **\$130**

聖女小番茄，去皮浸入特調梅汁，酸甜開胃。

Skinned cherry tomato in special plum sauce.





山野

Poultry & Meat

馴牧

# 山野馴牧

Poultry & Meat

## 本幫外婆紅燒肉

## Shanghai Braised Pork with Steamed Buns

加點荷葉夾\$40 | Steamed Buns 4 pieces per order

**\$500**

本幫菜中一道講究火候的家常菜色。使用肥瘦各半五花肉，大火炸香鎖住肉汁，再用冰糖、醬油慢燉至肉塊軟嫩而不爛，並保持形狀完整。起鍋前再用小火收汁，當中的冰糖及豬肉的油脂濃縮其精華，故不需勾芡就能完整呈現本幫菜中「濃油赤醬」原汁原味的要求，搭配隨附荷葉夾一起享用。

Stewed pork belly with bamboo shoot, bean curd, and chestnuts.  
(Sandwiched it in steamed buns to experience a Chinese style burger)

## 香根干絲豬肉絲

## Pork and Dried Bean Curd Strips

手切白干絲，與豬肉絲一起快炒，鹹香滑嫩。

**\$280**

Stir fried fine sliced bean curd with shredded pork.

## 香根干絲牛肉絲

## Beef and Dried Bean Curd Strips

手切白干絲，與牛肉絲一起快炒，鹹香滑嫩。

**\$300**

Stir fried fine sliced bean curd with shredded beef.

## 椒鹽小排

## Salt and Pepper Spareribs

外酥內軟，色澤金黃，口味鹹香夠味。

**\$380**

Fried spareribs seasoned with salt and pepper, crunchy and juicy.

## 鎮江小排

## Zhenjiang Style Spareribs

杭州版糖醋排骨，以鎮江醋取代一般白醋，香酥酸甜，口感溫醇。

**\$380**

Fried spareribs top with sweet and sour sauce made with the famous Zhenjiang black vinegar.

## 無錫子排

## Wuxi Style Spareribs

選用溫體豬肉，滷到鹹香軟嫩，鹹中帶甜，汁濃味鮮。

**\$420**

Stewed spareribs in Wuxi style, tender and juicy.

## 爆炒杭椒牛

## Beef with Manganji Green Pepper (Sweet Chili)

牛肉與糯米椒爆炒，口味香中帶辣，香氣四溢。

**\$420**

Stir fried beef with Manganji green pepper.



## 蔥爆牛肉

## Beef with Spring Onion

選用牛肉與宜蘭蔥爆炒，牛肉口感滑嫩，香氣十足。  
Stir fried beef with the famous Yilan spring onion.

**\$420**

## 松露油滑嫩雞片

## Tender Chicken Slices with Truffles

芙蓉雞片輕食版，雞胸肉切片入味，蛋白蘸裹，低溫油泡，力求軟嫩滑口，充滿松露草香風味。

The chicken is delicately cooked in low-temperature oil, stirred with truffles for an added layer of flavor.

**\$320**

## 左宗棠雞

## General Tso's Chicken

去骨雞腿肉，炸酥後搭配特調醬汁，口感外酥內軟，酸甜鹹香。  
Deep fried boneless chicken legs with sweet and sour sauce.

**\$300**

## 腰果宮保雞球

## Kung-Pao Chicken

新鮮去骨雞腿肉與乾辣椒、花椒爆炒，佐以腰果取代花生，鹹香下飯。  
Stir fried diced chicken with dry chili, Sichuan pepper and cashew nuts.

**\$350**

## 脆皮八寶雞

## Crispy Chicken Stuffed with Eight-Treasure

需三天前預訂 | Please Reserve 3 Days In Advance

**\$1,200**

經典的江浙手工菜，選用了優質國產土雞去骨處理，醃製一日後再填入干貝、栗子、火腿、香菇、蓮子、開陽、筍丁與白果等八種精選食材。接著，將其裹上蛋液和特調的酥炸粉，放入油鍋炸至金黃酥脆，過程中雞肉鮮脂與八寶飯完美融合，散發出濃郁的香氣，搭配著蒜香雞汁、椒鹽和甜辣醬，各有一番風味。

Stuffed fried whole chicken with sticky rice, scallop, chestnut, ham, Chinese mushroom, lotus seed, dried shrimp, diced bamboo shoots and ginkgo.

## 京蔥扒鴨 (附特製薄餅)

## Braised Duck with Scallion

需三天前預訂 | Please Reserve 3 Days In Advance

**\$900**

鴨肉先以花椒與紹興酒醃足二日，再大火蒸烹達二小時使其熟爛，其後以青蔥煸香再行紅燒，搭配梅漬蘿蔔、蘋果與蒜苗絲，與特製餅皮包裹食用。

Marinated duck with Sichuan pepper and Shaoxing wine, Stew until cooked and stir-fry with scallion until fragrant. Rolled in tortilla with radish in plum sauce, sliced apple and garlic sprout.



# 河鮮

Seafood

# 海味







### 青檸金絲蝦球

### Crispy Shrimp Ball

以特選蝦仁作為蝦漿基底，加上魚肉，打發蛋白，口感鬆軟的炸蝦球，佐以鮮榨檸檬汁特調沙拉醬，裹上酥炸的手切洋芋細絲，淡雅檸檬清香入口外酥內嫩。

**\$380**

Deep fried fresh shrimp and fish paste wrapped with thin-cut potato strips.

### 糟溜魚片

### Sautéed Sliced Fish in Shaoxing Wine

紹興酒糟為基底，搭配滑嫩魚片，爽口蔬菜，鮮中帶甜，糟香四溢。

**\$340**

Sliced fish in Shaoxing wine sauce and vegetable.

### 剝椒魚片

### Fish Fillet with Chili Peppers

以兩種泡椒加上鮮辣椒、豆豉等調料組合，味鮮香辣，鋪上河粉為底，吸取飽滿醬汁，食之更添風味。

**\$340**

Fish fillet with three types of chilis on top of rice noodle.

### 香蒜辣子軟殼蟹

### Crispy Fried Soft-Shell Crab

酥炸鮮嫩軟殼蟹，搭配蒜香，乾辣椒，豆酥，以大火快炒，入口鹹香，酥脆，微辣，是道老少咸宜的聚餐佳餚。

**\$450**

Deep-fried soft shell crab with dried garlic and chili.

### 清炒蝦仁

### Stir-Fried Shrimp

以特選蝦仁，經清炒帶出蝦仁鮮甜原味。

**\$420**

Stir fried shrimp, fresh and tasty.

# 河鮮海味

Seafood

## 老雪菜蒸黃魚

## Aged Pickled Vegetable Yellow Croaker

新鮮黃魚，鋪上老雪菜末，薑絲清蒸，黃魚肉質滑嫩，湯汁鮮香美味。

\$700

Steamed fresh yellow croaker with shredded ginger and aged pickled vegetable.

## 蒜子燒黃魚

## Garlic Yellow Croaker

經典江浙菜，特選約600g~650g黃魚，最容易入味，魚肉呈現蒜瓣狀，口感滑嫩。

\$700

Braised yellow croaker in garlic cloves.

## 酒釀干燒蝦仁

## Fermented Rice Shrimp

最能襯托蝦仁的鮮甜滋味

\$420

以特選蝦仁，搭配酒釀與香甜洋蔥快炒，微酸微辣的酒釀乾燒醬，最能襯托蝦仁的鮮甜滋味。

Quick fried fresh shrimp with fermented rice and sweet onion.

## 豆酥鱈魚

## Cod Fillet with Crispy Bean

嚴選扁鱈魚清蒸後鋪上鹹香豆酥。(大比目魚)

\$420

Steamed premium cod fillet topped with savory crispy bean. (Halibut)

## 清蒸鱈魚

## Cod Fillet

嚴選扁鱈魚與特調魚露蔥油清蒸。(大比目魚)

\$420

Steamed cod fillet topped with special fish sauce and scallion. (Halibut)

## 寧式鱈糊

## Ningpo Style Eel

選用優質鱈魚，搭配特選香菇絲及筍絲，襯托出鱈魚滑嫩口感。

\$320

Stir-fried eel with Chinese mushroom and bamboo shoots.



# 田園

Vegetable & Tofu

# 野趣

## 雪菜百頁毛豆

## Pickled Vegetable with Edamame and Bean Curd Sheets

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$200

雪菜與毛豆百頁煨煮，百頁滑嫩，雪菜清脆，口味清爽。

A refreshing dish, the pickled vegetable is cooked with bean curd sheet and edamame.

## 季節時蔬

## Stir Fried Seasonal Vegetable

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$200

依時令選擇當季蔬菜，可選擇清炒或是蒜炒。

Choice of regular stir fried or with garlic.

## 乾煸四季豆

## Sichuan Dry-Fried String Beans

四季豆炸香以肉末、開陽末、冬菜末煸炒，鹹香下飯。

String beans fried with minced pork, minced dry shrimp and pickled vegetable.

\$220

## 麻婆豆腐煲

## Spicy Minced Pork with Tofu Pot

花椒、豆瓣醬、自製辣油與豆腐及豬絞肉燒製入味，香辣夠勁。

Braised tofu with minced pork, Sichuan pepper, and black bean paste, hot and spicy.

\$250

## 櫻花蝦雲耳高麗

## Stir-Fried Taiwanese Cabbage Fungus with Sakura Shrimp

東港櫻花蝦與梨山高麗菜，搭配現炸蒜片，淡淡蒜味卻不掩蓋高麗菜及櫻花蝦的風味，名符其實的山珍海味。

Choice local sakura shrimp and fresh Taiwanese cabbage quick fried with deep fried garlic slices.

\$220

## 濃湯腐竹芽白

## Dried Bean Curd and Baby Chinese Cabbage

提供全素方式料理 | Optional Choice : Vegetarian dish.

\$220

柔嫩腐竹豆香四溢，搭配清甜娃娃菜，香韻清新爽口。

Refreshing dish with dried bean curd and baby Chinese cabbage.





### 魚香茄子煲

### Braised Eggplant in Garlic Sauce Pot

香辣下飯，以砂鍋加熱讓茄子保持溫度，不會有油膩感。  
Spicy eggplant braised with garlic sauce and minced pork.

**\$250**

### 蟹粉什錦豆腐煲

### Crab Roe Seafood Tofu Pot

鮮甜蟹粉搭配蝦仁、蟹腿、珠貝、五花肉片等，豐富用料以砂鍋慢煲，鮮香下飯。  
Crab roe, shrimp, pork belly slices, tofu slow cooked in ceramic pot, perfect dish to enjoy with rice.

**\$350**

### 乾煸鮮筍 (季節限定)

### Sichuan Bamboo Shoots (Seasonal Limited)

以冬菜、開陽、絞肉煸炒，襯托國產鮮筍的香甜。  
Fried bamboo shoot with minced pork, minced dry shrimp and pickled vegetable.

**\$220**

### 百合蘆筍山藥

### Mixed Vegetable

三種鮮蔬各有不同爽快口感與獨特芬芳，清炒後更能凸顯其自然清香。  
Stir fried lily, asparagus and yam, refreshing and tasty.

**\$340**



# 精緻

Soup

# 湯類

## 無毒柿餅燉排骨湯

## Dried Persimmon Sparerib Soup

採用台灣在地柿餅，搭配特選排骨一同燉煮，甘甜又順口。

**\$320**

Local dried persimmon stewed with pork ribs.

## 自然栽培老菜圃雞湯

## Dried Radish Chicken Soup

主廚特選老菜圃搭配特選雞肉燉煮，溫潤甘醇又暖心。

**\$400**

Using dried and aged radish grown with natural farming technique, it is slow stewed in chicken soup.

## 鮮蔬番茄豆腐湯

## Tomato Tofu Soup

提供全素方式料理 | **Optional Choice : Vegetarian dish.**

**\$200**

以番茄高湯製作，搭配新鮮當季蔬菜與豆腐，素食可用。

Consommé prepared with tomato, tofu and seasonal vegetable.

## 蘿蔔絲蛤蠣湯

## White Radish Clam Soup

蛤蠣與蘿蔔絲一起煮湯，清甜甘美。

**\$220**

Consommé prepared with shredded white radish and clams.

## 砂鍋醃篤鮮

## Double-Boiled Pork with Bamboo Shoots in Casserole

上選五花肉、火腿、鮮筍、百頁結，以雞湯小火煨煮至湯汁乳白，口感濃郁鮮甜，經典江浙湯品。

**\$420**

White broth prepared with chicken, pork belly, Jin-Hua ham, bamboo shoots and bean curd sheet.



## 手工雲吞神仙老鴨湯

## Fairy Duck Soup

Half duck \$920 / Whole duck \$1,200

半 \$920 / 全 \$1,200

選用金華火腿、扁尖與上選肥鴨，使用砂鍋炆火燜數小時的神仙鴨湯，原汁原味、鮮美甘甜。

Slow boiled white broth prepared from whole duck with bamboo shoots and Jin-Hua ham.

## 津白火腫燉雞湯

## Whole Chicken Broth

Half chicken \$520 / Whole chicken \$800

半 \$520 / 全 \$800

山東大白菜、火腿、鮮筍、燉煮全雞，豐富美味。

White broth prepared with whole chicken, cabbage, Jin-Hua ham and bamboo shoots.

## 黑蒜蕈菇雞湯

## Garlic Chicken Broth

Half chicken \$550 / Whole chicken \$750

半 \$550 / 全 \$750

選用甘甜雲林黑蒜、國產蕈菇與蛤蜊，湯汁飽滿濃郁，香氣如玉溫瑩。

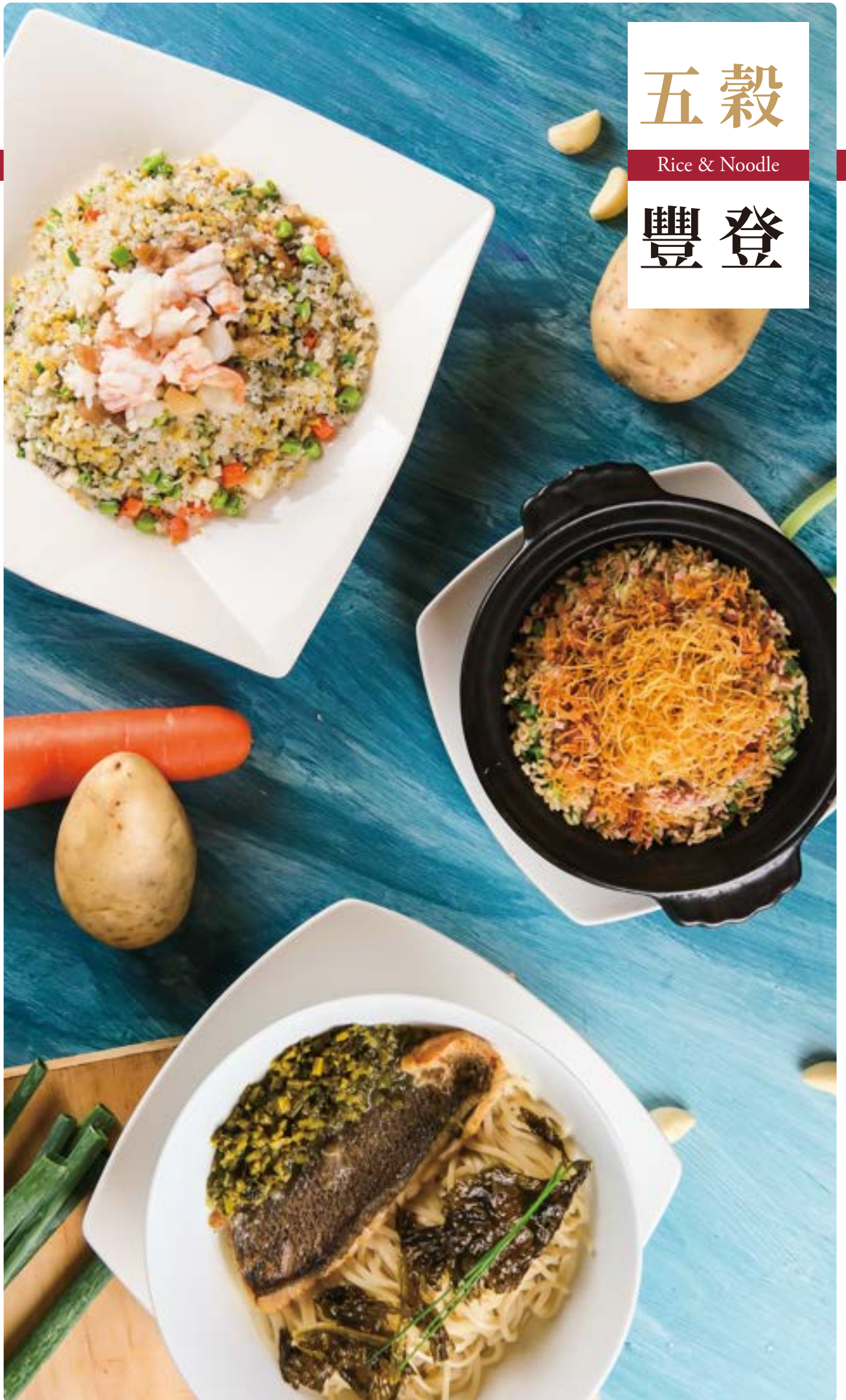
Consommé prepared with whole chicken, black garlic, mushrooms and clams.



# 五穀

Rice & Noodle

# 豐登





## 主廚特製湧泉米菜飯

## Chef's Vegetable Rice

天然無汙染的宜蘭湧泉米，粒粒飽滿Q彈的好米，加入雞骨濃湯煨煮，一入口彈牙甘甜，香氣豐富飽滿。

**\$380**

Choice spring water cultivated rice from Yilan mixed and assorted vegetable cooked in chicken broth.

## 揚州炒飯

## Yangzhou Fried Rice

蝦仁、火腿粒、時蔬丁，選用口感較乾鬆的國產米，炒飯粒粒分明，口味鹹香好吃。

**\$350**

Stir fried rice with shrimp, diced ham and vegetable.

## 松露南瓜海鮮炒飯

## Truffle Pumpkin Seafood Fried Rice

鮮活海鮮，南瓜香甜，搭配西式的松露醬，合併出優雅豐富的美味。

**\$420**

Stir fried rice with truffle, pumpkin, and seafood, a delicious east-meet-west cuisine.

## 老雪菜黃魚麵

## Noodle with Aged Pickled Vegetable and Yellow Croak

醃黃魚以蔥段爆香後，入筍片與上海傳統老雪菜煨煮濃湯，鹹香開胃。

**\$360**

Noodle soup with braised yellow croak, green onion, bamboo shoot and aged pickled vegetable.



手工

Dessert

甜點







## 酒釀桂花湯圓

## Sesame Rice Ball Sweet Soup with Fermented Rice

酒釀加入桂花，口味香甜微酸不膩。

**\$130**

Stuffed rice ball with sesame paste prepared in fermented rice sweet soup topped with osmanthus.

## 棗泥鍋餅

## Pancake with Date Paste

麵粉、蛋，調製成麵糊，在鍋中煎成餅皮，再包入棗泥，以小火煎到外表酥脆，香氣四溢。

**\$200**

Pan fried pancake with date paste stuffing.

## 酥炸蘿蔔絲餅

## Crisp Pastry with Shredded Radish

特製餅皮香嫩有勁，裹以蘿蔔絲、開陽及鹹肉末，精細調味後，沾芝麻下鍋酥炸。

**\$150**

Pan fried shredded radish pastry seasoned with minced pork and dried shrimp.

飲料

Beverage

酒品



## Mineral Water(Bottle) 礦泉水(瓶)

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- 法國依雲天然氣泡水 | Evian \$180
- 沛綠雅 | Perrier \$140
- 聖沛黎洛氣泡水 | S.pellegrino \$180

## Soft Drink(Can) 氣泡飲料 (罐)

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- 可樂 / 零卡可樂 / 七喜 / 薑汁水 / 通寧水 / 蘇打水 \$120  
Coca Cola, Coca Cola Zero,7-UP, Ginger Ale,Tonic Water, Soda Water

## Fresh Juice(Glass) 鮮榨果汁(杯)

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- 葡萄柚汁 / 柳橙汁 / 檸檬汁 / 西瓜汁 / 奇異果汁 \$180  
Grapefruit Juice, Orange Juice, Lemon Juice, Watermelon Juice, Kiwi Juice

## Tea(Pot) 精選茗茶(壺)

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- 低咖啡因花茶 | \$200  
Decaf Herbal Tea
- 烏龍 / 菊花普洱 / 香片 | \$200  
Oolong Tea, Chrysanthemum Pu-Erh Tea, Jasmine Tea



# 飲料酒品

Beverage

## Champagne (Bottle) 香檳(瓶)

- 酩悅香檳 | Moët & Chandon Brut Imperial \$3,500

## Sparkling Wine (Bottle) 汽泡酒(瓶)

- 波吉歐酒莊微甜布拉契特粉紅氣泡酒 \$1,680  
Castello del Poggio Brachetto d'Asti Rosé Sparkling Wine Piemonte, Italy

## Beer (Bottle) 精選啤酒(瓶)

- 台灣金牌啤酒 | Taiwan Beer Gold Medal \$200
- 海尼根啤酒 | Heineken \$200
- 麒麟啤酒 | Kirin \$200

## Liquor (Bottle) 烈酒(瓶)

- 金門高粱酒38度(600ml) | Kinmen Kaoliang 38° \$1,000
- 金門高粱酒58度(600ml) | Kinmen Kaoliang 58° \$1,100

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## White Wine (Glass / Btl) 白酒 (杯 / 瓶)

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- 智利路易菲利普酒莊夏多內白酒 *NT\$280 / NT\$1,380*  
Luis Felipe Edwards Chardonnay, Chile
- 阿根廷翠鷹酒莊阿斯提卡蘇維濃賽米雍白酒 *NT\$240 / NT\$1,180*  
Trapiche Astica Sauvignon-Semillon Mendoza, Argentina

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## Red Wine (Glass / Btl) 紅酒 (杯 / 瓶)

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- 加州木橋酒莊卡本內蘇維濃紅酒 *NT\$1,480*  
Woodbridge Cabernet Sauvignon, California, USA
- 阿根廷台階酒莊馬爾貝克紅酒 *NT\$280 / NT\$1,380*  
Terrazas Alto Malbec, Argentina
- 刺客卡本內蘇維濃紅酒 *NT\$260 / NT\$1,250*  
Chilcas Cabernet Sauvignon, Chile

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## Whiskey (Glass / Btl) 威士忌 (杯 / 瓶)

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- 約翰走路黑標威士忌 *NT\$220 / NT\$2,200*  
Johnnie Walker Black Lable
- 起瓦士12年威士忌 *NT\$220 / NT\$2,200*  
Chivas Regal 12 Years Old
- 麥卡倫12年威士忌 *NT\$380 / NT\$5,000*  
Macallan 12 Years Old