

雅緻位上小品

STUZZICHINI - Small Italian Plates

01

現烤義大利香蒜麵包 隨意鳥特有的香蒜麵包，另可加價加起司（需加價\$68元）更是絕妙搭配。

PANE ALL'AGLIO

Freshly Hand-made Garlic Bread

\$98 (cheese atop / additional charge \$68)

02

坎伯尼酪梨鮮蝦 冰鎮之鮮蝦佐以特製雞尾酒醬。

COCKTAIL DI GAMBERETTI

Shrimps Cocktail

\$268

03

科巴喬北義醋醃生小牛肉片 生小牛菲力薄片，淋上義大利油醋汁，配上酸豆與帕梅森乾酪。

CARPACCIO

Veal thinly sliced and served raw, topped with Capers, Shaved Parmigiano-Reggiano

\$268

04

帕瑪風乾生火腿與時節蜜瓜 新鮮哈蜜瓜佐以義大利帕瑪風乾生火腿，鹹甜滋味，奇妙組合。

PROSCIUTTO CRUDO DI PARMA E MELONE

Parma Ham served with Sweet Melon & Extra Virgin Olive Oil

\$268

05

D.O.P.布瑞達乳酪蕃茄冷盤 蕃茄、布瑞達乳酪、羅勒，彷彿在盤飾中交織出義大利國旗的色彩。

MOZZARELLA ALLA CAPRESE

Fresh Tomato, Basil and D.O.P. Burrata Cheese

\$328

06

辣茄汁燒烤小牛舌 燻烤過的牛舌，佐青椒、新鮮蕃茄所製的辣味沙沙。

LINGUA IN SALSA PICCANTE

Smoked Calf's Tongue served with Green Pepper and Spicy Tomato Sauce

\$328

07

慢煎法國鴨肝 莓果醬汁 將鴨肝慢煎至外酥內嫩，再將陳年波特酒與莓果融為醬汁，每一口都驚喜。

FEGATO D'ANATRA FRITTO CON MIRTILLO

Pan-seared Duck "Foie Gras" in Mixed Berry Sauce

\$528

08

香特列奶油風味明蝦 / 茄汁香蔥燴明蝦 擇一款適合自己喜歡的烹飪明蝦的方式。

GAMBERETTO (FUNGHI / SALSA DI POMODORO)

Please choose the cooking style from the following selections:

King Prawn(with "Chanterelle" Mushroom in Cream Sauce / mixed with Spring Onion and Tomato Cream Sauce)

\$428

*最低消費每位 NT\$400。

我們僅提供進口礦泉水作為佐餐水，並且每位貴賓酌收 NT\$30 水資。

Minimum charge is NT\$400 per person. We provide Mineral Water and charge NT\$30 for each.

源自 1988 年的美味前菜

ANTIPASTI - Starters & Appetizers

09

米蘭奶油蟹肉泡芙 來隨意島地方必點的人氣開胃菜。
POLPA DI GRANCHIO CON CREMA DI CETRIOLI
Fresh Crab Meat and Cucumber in Cream Sauce
\$268

10

帕里斯基蒜香焗烤田螺 融合蒜味與義大利香料的奶油醬，香焗法國進口田螺。
LUMACHE AL FORNO CON AGLIO E BURRO
Escargots baked in Garlic and Parsley Butter
\$268

11

利古里亞青醬焗烤田螺 不同以往的風味嘗試新的青醬，香焗法國進口田螺。
LUMACHE AL FORNO CON AGLIO E PESTO DI BASILICO
Escargots baked in & Garlic and Parsley and Basil Pesto
\$268

12

威尼托鄉村炸芝士 輕乳酪酥炸後搭配特製的法國第戎芥末籽醬。
MOZZARELLA FRITTA
Deep-fried Mozzarella Cheese, served with Dijon Mustard Sauce
\$268

13

韃靼醬酥炸花枝圈 幾滴檸檬提襯出酥炸花枝圈的鮮味，再搭配著韃靼醬。
CALAMARI FRITTI
Crispy Calamari, lightly floured and deep-fried to perfection & served with Tartar Sauce
\$268

14

義式什錦燻肉開胃集/義式綜合乳酪盤/義式經典開胃集
適合三五好友分享，建議可小酌並搭配紅（白）葡萄酒。
SELEZIONI DI SALUMI / SELEZIONI DI FORMAGGI / ANTIPASTO
Choice of following:
Italian Cold Cuts / Cheese Board / Assorted Selection of our Daily Special
\$488 for one or two
\$788 for two or more



大安東尼私房推薦 - 法國吉拉朵凹蠔

OSTRICHE - Oysters

"GILLARDEAU" OSTRICHE
Fresh French Gillardeau Oyster from France

Two/\$488

½ Dozen/\$1288

Dozen/\$2488

巧爐經典湯品

ZUPPE - Soups

15

傳統蕃茄蔬菜燉湯 將蕃茄、蔬菜熬煮八個小時以上所得之作。

MINISTRONE

Fresh Seasonal Vegetable Soup

\$198

16

奶油蘑菇濃湯 蕈菇的香與法國進口頂級鮮奶油的濃，更能享用到洋菇的新鮮口感，巧妙的結合。

CREMA DI FUNGHI

Creamy Mushroom Soup

\$198

17

培根菠菜濃湯 新鮮菠菜榨汁再加上輕奶油調製，濃而不膩口，健康的概念。

CREMA DI SPINACI E PANCETTA

Creamy Spinach Soup with Bacon

\$198

18

戒指小雲吞 牛肝菌黃金湯

義大利手工雲吞，傳統製作手法鑲餡小牛肉、雞肉與豬肉。

"MARUBINI CREMONESI" IN BRODO

**Classic Cremona Pasta cooked filled with roasted Pork, Veal and Chicken
in "Porcini" Consommé**

\$248

19

威尼斯風味 漁夫海鮮湯

採用新鮮魚骨、番紅花、等食材為湯底，再放入龍蝦、文蛤等食材熬煮，口感鮮美料繁味足。

ZUPPA DI PESCE

Fish Soup cooked the traditional way

\$248

20

黎佛尼斯風味干貝明蝦湯

將龍蝦與草蝦烘烤後熬製而成的湯品，最值得一嚐的美味。

ZUPPA DI ARAGOSTA CON GAMBERI

Lobster Bisque with Scallop and King Prawn

\$488



*自備酒水服務費，葡萄酒每瓶 NT\$300 / 香檳氣泡酒與烈酒每瓶 NT\$500。

Surcharge of NT\$300 per bottle of Wine / NT\$500 per bottle of Spirit or Champagne is applied to those brought by guests.

維爵汀伶式蔬食與沙拉

INSALATE - Salads

21

隨意鳥脆培根凱撒沙拉 清脆蘿蔓生菜、培根、麵包丁、荷蘭煙燻乳酪、義大利帕梅森乾酪。

INSALATA ALLA CESARE

Caesar Salad, Romaine Lettuce in Homemade Caesar Dressing, topped with Crispy Bacon
\$328

(加價\$88 可搭配煙燻鮭魚或炭烤雞胸肉)

(smoked Salmon or grilled Chicken atop / additional charge \$88)

22

巴沙米克醋醃牛柳沙拉 嫩烤牛柳、紫洋蔥與脆綠沙拉、摩典那陳年香醋。

INSALATA DI MANZO COTTO

Grilled Beef Salad tossed with Balsamic Vinaigrette
\$328

23

葡萄柚海鮮沙拉佐油醋汁 章魚、鮮蝦、煙燻鮭魚、貽貝伴隨義大利油醋風味沙拉，教人脾胃大開。

INSALATA DI POMPELMO E FRUTTI DI MARE

Grapefruit and Seafood Salad in Olive Oil and Vinegar
\$328

24

薩丁尼炭烤章魚洋芋溫沙拉 爽口的醬汁搭配炭烤章魚的迷人滋味。

POLIPO E PATATE

Slow cooked and Char-grilled Octopus, and Warm Salad of Potato
\$388

25

橄欖油蒜味辣椒炒青花菜 清脆的綠花椰菜吸附著橄欖油蒜香，搭配著些許辛辣。

BROCCOLETTI IN PADELLA CON AGLIO E PEPERONCINO

Pan-fried Broccoli, Garlic and a touch of Chili
\$288

26

松子香草蘑菇 新鮮洋菇在不過不失的火候伴炒，香氣四溢的松子點綴其中，美味加倍。

FUNGHI CON VANIGIA ALLA MILANESE

Mushroom sautéed with Herb, Parsley & Pine Nut
\$388

27

橄欖油松露炒時蔬 特級橄欖油與輕蔬的巧妙結合，每一口都很低調奢華。

VERDURE SALTATI ALL OLIO D'OLIVA

Sautéed Seasonal Vegetable with Truffle and Olive Oil
\$428

大安東尼精選披薩

PIZZE - Pizzas (Traditional oven-flamed crispy pizza made to order)

28

老爹午後的綺想 五點鐘披薩 格康索拉藍乳酪、菠菜、牛肝菌菇、櫛瓜、茄子

VEGETARIANA

Gorgonzola, Spinach, Porcini Mushroom, Zucchini, Eggplant

\$588

29

低調奢華的凱薩先生披薩 松露油、梵提娜乳酪、野菇風味

TRIFOLATA

Button Mushroom, Fontina Cheese, Truffle Oil

\$588

30

米亞入門款的披薩 布瑞達乳酪及帕瑪風乾火腿、芝麻葉

PROSCIUTTO

D.O.P. Burrata Cheese, Prosciutto "Crudo di Parma", Arugula

\$588

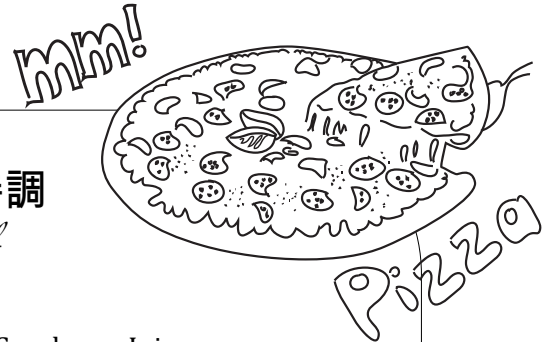
31

葛蕾絲突發奇想的美味披薩 煙燻鮭魚與瑞可達乳酪、酪梨與酸豆

SALMONE AFFUMICATO

Smoked Salmon, Capers, Ricotta Cheese, Whole Peeled Tomato Sauce, Mozzarella Cheese and Avocado

\$588



\$308 / per drink

玩美的搭配 X 時尚特調

BEVANDE - Cocktails

人妻莎莎的慾望城市

COSMOPOLITAN | Vodka, Grand Marnier, Cranberry Juice

小鄉巴佬艾摩斯的大轉變

CAIPIRINHA | Fresh Limes, Rum, Brown Sugar

卡洛斯神風特功隊

KAMIKAZE | Vodka, Cointreau, Lime

當畢波遇見瑪格麗特

MARGARITA (Shake/ Frozen) | Tequila, Cointreau, Lime

尼可最愛喝的長島冰茶

LONG ISLAND ICED TEA | Vodka, Gin, Tequila, Rum, Cointreau

No. 6的紅唇

LAZING RED LIPS | Vodka, Cointreau, Green Apple & Pineapple Syrup, Cranberry Juice

給安東尼的華爾茲

WALTZ FOR ANTONIO | Rum, Grape, Cranberry Juice

瑞蓓卡最難忘的滋味

LYCHEE DREAM by "REBECCA" | Dita, Jack Daniel's, Lime, Orange Juice

菲尼的情敵

BLOODY MARY | Vodka, Tomato Juice, Tabasco, "Worcestershire", Lemon Juice

絕選義大利麵

PRIMI - Pasta Dishes (we use only best quality ingredients to make our famous pastas)

32

焗芝士肉醬千層麵 芝士烤義大利寬麵條，餡鑲傳統波隆那牛肉醬。

LASAGNA COTTO ALLA BOLOGNESE

Layers of Pasta with Authentic Meat Sauce (Beef) cooked the traditional way

\$388

33

經典橄欖油蒜味辣椒細圓麵 先是橄欖油的甘醇，後韻是夠勁的辛香與蒜香。

SPAGHETTI AGLIO E OLIO

Spaghetti with Garlic, Herbs, Olive Oil and a touch of Chili

\$368

34

普立瑪唯拉式繽紛時蔬細圓麵 菠菜、蘑菇、風乾蕃茄、橄欖、櫛瓜、瑞可達乳酪創造出輕美食的概念。

SPAGHETTI PRIMAVERA

Spaghetti served with Spinach, Mushroom, Sun-dried Tomato, Olives, Ricotta Cheese in a Tomato Sauce

\$428

35

橄欖油蒜味辣椒海鮮細圓麵 辛嗆滋味的海鮮細圓麵，味道濃烈卻美味爽口，人人喜愛。

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with Squid, Mussels, Scallops, Clams & Shrimps with Garlic, Herbs and a touch of Chili

\$428

36

那不勒斯蕃茄風味海鮮細圓麵 再家常不過的義大利麵，卻讓人想一嚐再嚐。

SPAGHETTI ALLA MARINARA

Spaghetti with combination of Squids, Mussels, Scallops, Clams and Shrimps in Fresh Tomato Sauce

\$428

37

地中海風白酒蛤蜊細扁麵 彈牙滑順的義大利細扁麵條搭配著白酒提味的蛤蜊鮮美。

LINGUINE CON LE VONGOLE AL VINO BIANCO E BASILCO

Linguine with Clams, White Wine and Basil

\$388

38

阿瑪菲鯷魚炒鮮蝦佐細扁麵 義大利油漬鯷魚香炒鮮蝦，搭配橄欖與櫻桃蕃茄，口感平衡義式美味。

LINGUINE AL GAMBERETTO E ACCIUGHE

Linguine sautéed-fried with Shrimps, Anchovy and Cherry Tomatoes

\$468



*若您有特殊飲食忌口，敬請點餐時告知服務人員，我們將為您做最好的安排。

If you have any food allergies or intolerances, please speak to the staff on duty.

燉飯及自家製義大利麵

PRIMI – Risotto or Fresh Homemade Pastas

39

本日精選主廚燉飯 請詢問服務人員今日主廚為您精心準備的燉飯，並且須耐心等待三十分鐘。

RISOTTO DEL GIORNO

Fresh ingredients make a good risotto stand out, which is why we only serve it as a seasonal special. Ask our staff for today's selection (please allow 30 minutes preparation time)

\$688

40

馬斯卡邦帕瑪風乾火腿麵疙瘩 手工揉製洋芋麵團，義大利馬斯卡邦輕乳酪與帕瑪風乾火腿，滋味迷人。

GNOCCHI DI MASCARPONE AL PROSCIUTTO

(Potato Dumpling) Fresh Potato Gnocchi with Parma Ham in Mascarpone Cheese Sauce

\$428

41

意式手工麵餃鑲三樣芝士 三種乳酪鑲餡，外搭最迷人的鼠尾草奶油醬汁。

RAVIOLI

Three Cheese Ravioli tossed in Sage and Butter Sauce

\$428

42

拿坡里鯷魚酸豆茄汁牛肉吸管麵 俗稱“煙花女”麵，佐以漬鯷魚與酸豆茄汁，南義風味調製。

BUCATINI ALLA PUTTANESCA

Bucatini Pasta with Beef in Tomato Sauce, Olives, Capers and Anchovies

\$388

43

松露風味培根蛋黃吸管麵 白松露油、法國鮮奶油、帕梅森乾酪、蛋黃、培根。

BUCATINI ALLA CHITARRA CARBONARA

Bucatini Pasta with Truffle Oil, Bacon, Egg and Cream Cheese Sauce, “DA ANTONIO's Style”

\$488

44

里維耶拉式龍蝦琴弦麵 開心果仁、櫻桃蕃茄、大西洋龍蝦尾。

SPAGHETTI ALLA CHITARRA CON SUGO DI PISTACCHI E ARAGOSTA

“Chitarra” Pasta with Atlantic Lobster Tail, Cherry Tomatoes and Roasted Pistachios

\$728



HOUSE WINE by glass...

智利卡莎博絲特夏多內白葡萄酒

LAPOSTOLLE CASA Grand Selection Chardonnay | Chile

智利蒙帝斯蘇維濃白葡萄酒

MONTES Classic Sauvignon Blanc | Chile

智利卡莎博絲特卡本內紅酒

LAPOSTOLLE CASA Grand Selection Cabernet Sauvignon | Chile

Only \$ 308 / per glass

自家製義大利麵

PRIMI – Fresh Homemade Pastas

45

焗奶油洋菇雞肉條紋通心麵 筆管麵吸附著濃郁的蘑菇醬汁，伴著起司拔絲的雞腿肉。

SEDANINI CON FUNGHI E POLLO AL FORNO

Sedanini Pasta (“a long, thin, tubular pasta”) baked with Cheese and Chicken
\$388

46

阿布魯佐奶油蒜味辣椒條紋通心麵 香濃的奶油伴隨著蒜味，辛辣的芳香又教人難以抗拒。

SEDANINI PEPE AGNELLO CREMA

Sedanini Pasta (“a long, thin, tubular pasta”) with Garlic and Chili in Cream Sauce
\$388

47

波西尼野菇佐香料手工寬麵 集結多款野菇搭配手工自製香料寬麵，滋味妙不可言。

FETTUCCHINE AI PORCINI

Herb Fettuccine with Porcini (imported Italian dry mushrooms) and Olive Oil
\$528

48

熱那亞青醬羊肉 香料手工寬麵 熱那亞知名的青醬佐以小羔羊里，口感濃郁卻滿載青醬的芳香。

FETTUCCHINE AL PESTO CON AGNELLO

Herb Fettuccine with Lamb in Creamy Pesto Sauce
\$428

49

干邑龍蝦汁、干貝海虎蝦佐手工黑寬麵 海虎蝦與干貝伴著干邑龍蝦汁，令人驚豔的組合。

FETTUCCHINE CON CREMA BISQUE CON GAMBERETTO

Ink Fettuccine with Tiger Prawns and Scallops in Bisque Sauce
\$728

50

濠地卡羅鮮蝦南瓜寬麵 寬條以義大利進口杜蘭小麥麵粉與南瓜而製，搭配甜美的南瓜醬汁。

FETTUCCHINE ALLA ZUCCA CON GAMBERI

Pumpkin Fettuccine with Shrimps in Pumpkin-flavoured Sauce
\$428



有酒有菜、朋友自己帶

BEVANDE - Beers

台灣 18 天限定生啤酒 TAIWAN DRAFT BEER “Fresh in 18-Days” & Special Delivery

義大利沛羅尼生啤酒 PERONI DRAFT BEER | ITALY

德國艾丁格小麥白啤酒 ERDINGER DRAFT BEER | GERMAN

英國伯丁罕甘醇啤酒 BUDDINGTONS PUB ALE BEER | ENGLAND

all only \$208 /per one



精選傳統主菜

SECONDI CLASSICI - Classic Main Courses

51

保羅爐烤小春雞 佐蔬菜醬 鮮嫩多汁小春雞，搭配蔬菜醬，相得益彰。（此餐點須耐心等待三十分鐘。）
POLLO ALLA CACCIATORA (please allow 30 minutes preparation time)
Oven-baked Spring Chicken with Herby Tomato Sauce
\$688

52

摩典那香醋汁燻烤鴨胸 燻烤鴨胸佐摩典那經典巴沙米克醋，風味略鹹適合搭配白酒或啤酒。
PETTO D'ANATRA GRIGLIATO SERVITO ALL'ACETO BALSAMICO
Roasted "Smoked" Duck Breast served with Aged Balsamic Sauce
\$628

53

網烤豬排佐胡椒洋蔥肉汁 網烤自然豬背脊肉排，再佐以胡椒洋蔥與豬大骨熬製八小時以上的醬汁。
BISTECCA DI MAIALE AL FORNO CON CIPOLLA E SUGO
Roasted Pork Steak served in Onion Gravy Sauce
\$628

54

倫巴底脆皮烤豬腳 豬腳先慢火燉煮三至四小時，再烤製皮酥脆而肉嫩。（此餐點須耐心等待三十分鐘。）
CROCCANTE DI MAIALE ARROSTO (please allow 30 minutes preparation time)
Roasted Pig Knuckle with Pickle and sautéed Sauerkraut
\$888

55

碳烤紐西蘭特級小羔羊排 佐薄荷香草醬汁 選自肉質柔嫩的紐西蘭羔羊，托斯卡尼式碳烤、值得品嚐。
BISTECCA D'AGNELLO SERVITI CON SALSA ALLA MENTA FRESCA
Char-grilled Baby Lamb Chops served with Fresh Mint Sauce
\$888

56

炙烤紐西蘭特級小羔羊架佐孜然香草醬汁 舒肥法低溫烹飪小羔羊，再以大火炙烤鎖住肉汁。
COSTOLE DI AGNELLO ALLA GRIGLIA SERVITI CON SALSA AL CUMINO SPICE
Grilled Rack of Baby Lamb served with "Cumin Spice" Sauce
（此餐點須耐心等待三十分鐘。） (please allow 30 minutes preparation time)
\$1088

57

歐索浦克燉小牛膝 含有豐富膠質和筋的脛骨部分，使用蕃茄、香料和蔬菜，將肉和牛髓一齊燉至入味。
OSSOBUCO
Classic Traditional Italian Gourmet of Veal Shanks in Chunky Vegetable Based Sauce
\$888

58

米蘭式小牛肉 傳統米蘭式酥炸小牛肉、配蕃茄與菠菜。（此餐點須耐心等待三十分鐘。）
VITELLO ALLA MILANESE (please allow 30 minutes preparation time)
Veal Chop, deep-fried to Crispy "Milanese" Style with Tomatoes, Spinach
\$788

59

鯤魚蘑菇菲力佐蒜片紅酒汁 紐西蘭最高等級的菲力，佐以蒜味肉汁呈現出牛排美味。
FILETTO SERVITO CON SUGO ALL'AGLIO
Char-grilled New Zealand Choice Fillet Steak, topped with Anchovy and Mushroom and in Garlic Gravy Sauce
\$1088

記憶中的美味

SECONDI DEI TEMPI ODIERNI – Chef Inspired Main Courses

60

羅西尼填鴨肝菲力 瑪莎拉紅酒汁 菲力肉質鮮嫩細緻, 搭上鴨肝帶出濃郁奢華的口感。

FILETTO ALLA ROSSINI

Char-grilled New Zealand Choice Fillet Steak, topped with Duck Foie Gras and Marsala Sauce
\$1268

61

比斯托松子青醬肋眼牛排

特以乾式青醬的呈現手法將羅勒與起司等炒香後塗抹在牛排上, 讓每一口牛排都可以嚐得到青醬特有的芳香。

BISTECCA GLIgliATA RIB EYE CON PESTO E FORMAGGIO

Char-grilled U.S.D.A Prime Rib-eye Steak topped with "Pesto Cheese" served in Demi-glace
\$1268

62

香草蒜茸炙烤田螺與肋眼牛排 炭烤美國頂級肋眼牛排搭配著香蒜田螺, 別有一番滋味。

BISTECCA GLIgliATA RIB EYE CON LUMACHE AL AGLIO E BURRO

Char-grilled U.S.D.A Prime Rib-eye Steak with Escargots baked in Garlic and Parsley Butter
\$1268

63

羅伊式炭烤本日到港鮮魚 每日新鮮到港魚(整尾), 特別以碳烤方式呈現, 原汁原味就是一種美味。

GRIGLIATA DI PESCE

Charcoal-grilled Whole Fish (Be sure to ask the staff about our daily special)
\$788

64

貝斯干煎魚排佐蛤蜊醬汁 貝類高湯融入法國頂級鮮奶油, 襯托出魚的鮮美。

GRIGLIATA DI PESCE

Today's Market Fish pan-seared and served with Clam Sauce
\$688

65

南歐風情、紅燴海鮮集 整尾到港魚、貽貝、花枝、干貝。

CACCIUCCO ALLA LIVORNESE

Fish of the Day with Squids, Mussels, Scallops and in in Tomato Lobster Broth
\$1288

66

西西里碳烤海鮮派對 蒜茸烤明蝦、阿拉斯加大王蟹腿、干貝、鮮魚柳。

PRIMIZIE DI MARE ALLA GRIGLIA (MISTO DI PESCE)

Grilled Seafood Platter of King prawn, King Crab, Scallops, Fish of the Day
\$1688

67

波西塔諾式烤緬因龍蝦 烤整尾波士頓龍蝦、特別以法國知名 Staub 珐瑯鑄鐵鍋原汁原味呈現。

ARAGOSTA ALL ARLECCINO

Fresh Maine Lobster baked in Garlic and Parsley Butter
\$1688

68

蘇連多記憶中的美味龍蝦海鮮燉飯 大安東尼在義大利之旅留下非常印象深刻的一道美味絕倫菜式。

RISOTTO ALLA PESCATO CON CROSTACCI " SPECIAL "

Seafood Risotto with Maine Lobster
\$1988

最終回必要的甜點

DOLCI- Desserts

69

盧卡的舒芙蕾 巧克力舒芙蕾，這是盧卡媽媽的私房作法，值得一試。（此餐點須耐心等待三十分鐘。）

TORTINO AL CIOCCOLATO CON CUORE FONDENTE

Dark Chocolate Soufflé (please allow 30 minutes preparation time)

\$308

70

阿瑪雷托提拉米蘇 佐以義大利杏仁香甜酒的提拉米蘇，風味獨特。

TIRAMISU

soaked in Strong Espresso Coffee and Amaretto liqueur with Mascarpone and Chocolate

\$308

71

經典提拉米蘇 傳統口味，記憶中的味道。

TIRAMISU

soaked in Strong Espresso Coffee and Coffee liqueur with Mascarpone and Chocolate

\$308

72

皮耶蒙松露烤布蕾 當法式焦糖燉蛋遇上義大利松露。

CREMA BRUCIATA "TARTUFO"

"Crème Brûlée" with Truffle Oil

\$308

73

冰淇淋濃縮咖啡 香濃咖啡搭配香草冰淇淋道地的義式吃法。

AFFOGATO

Vanilla Ice Cream served in a tall glass with a Strong Espresso to pour over the top
or Vanilla Ice Cream served in a tall glass with your choice of Liqueur to pour over the top

\$308 (COFFEE / LIQUEUR)

74

托斯卡尼莓果優格 甜點有更健康的選擇。

SELEZIONE DI STAGIONE E FRUTTI DI BOSCO

Yogurt with selection of Seasonal Berries

\$308

75

西西里葡萄酒蛋黃冰淇淋 西西里島的瑪莎拉醬汁與冰淇淋相融的無敵滋味。

ZABAIONE

Homemade Ice Cream with Egg Yolks, Sugar, and Marsala Wine

\$308

76

水果雪波或冰淇淋 依季節變化更換口味,請洽服務人員 (可選 2 球)

GELATO

Ice Cream (please select 2 scoops)

\$308

*以上價格均為新台幣含稅價格,另需外加 10%服務費。

All prices are in NT dollars, inclusive of applicable government taxes and subject to a 10% service charge.



我們使用奧地利品牌的高品質咖啡豆

CAFFÈ - Coffee by "Julius Meinl"

卡布奇諾 CAPPUCINO (Hot/Iced)

義式濃縮咖啡 ESPRESSO

雙份濃縮咖啡 DOUBLE ESPRESSO

瑪奇朵咖啡 ESPRESSO MACCHIATO

隨意鳥熱咖啡 AMERICANO (Hot/Iced)

拿鐵咖啡 CAFFÈ LATTE (Hot/Iced)

\$188

自創拿鐵咖啡

LATTE - Signature Coffee Latte

黑糖拿鐵咖啡 BROWN SUGAR CAFFÈ LATTE

栗子拿鐵咖啡 CHESTNUT CAFFÈ LATTE

摩卡拿鐵咖啡 MOCHA CAFFÈ LATTE

\$208

經典世界茗茶

TÈ E TISANE - Classic Tea

英倫晨之美 ENGLISH BREAKFAST TEA

優雅的伯爵夫人 LADY EARL GREY TEA

東方美人茶 ORIENTAL BEAUTY TEA

文山包種茶 WEN SHAN POUCHONG TEA

錫蘭白毫茶 CEYLON ORANGE PEOKE TEA

傳統大吉嶺 DARGEELING TEA

\$208

源自俄羅斯的巴黎茶品牌 KUSMI & 不容錯過的時髦法國茶宮殿

TÈ E TISANE - Kusmi Tea @ "Le Palais des Thés" Tea

安娜塔西亞茶 ANASTASIA TEA EARL

俄羅斯王子茶 PRINCE VLADMIR

迪多思馬黛茶 BB DETOX TEA

檸檬馬鞭草茶 VERBENA

摩洛哥薄荷茶 "NANA" SPEARMINT GREEN TEA

檸檬薑味綠茶 GINGER-LEMON GREEN TEA

夏日協奏曲 THE DES ALIZERS

愛在櫻花盛開時 THE DES CONCUBINES

凡爾賽的玫瑰 THE DES SABLES

\$228



軟性飲料及順暢飲料

BEVANDE - Soft Drink

百事可樂 PEPSI
健怡可樂 DIET COKE
七喜汽水 7-UP
奎寧水 TONIC WATER
薑汁汽水 GINGER ALE
蘇打汽水 SODA WATER
\$128

義大利聖沛黎洛氣泡礦泉水 SAN PELLEGRINO
鑽石湯尼式的水果冰茶 ICED FRUIT TEA by "DIAMOND TONY'S"
\$188

酷樂氣泡式冰飲

BEVANDE - Non-alcoholic & Sparkling

吉兒的藍莓夜 BLUEBERRY LEMONADE FIZZ
萬人迷的艾瑞克 PINEAPPLE SPARKLER
粉紅芭比夢幻派對 PINK BARBIE
威尼斯的黃昏 BEFORE SUNSET
\$208

健康選項的飲料

BEVANDE - Healthy Juice

鮮榨奇異果汁 FRESH KIWI JUICE
蜂蜜檸檬汁 HONEY LEMONADE
鮮榨柳橙原汁 FRESH ORANGE JUICE
綜合莓果果汁 MIXED BERRIEY JUICE
繽紛莓果思慕雪 MIXED BERRY SMOOTHIE made with YOGHURT
\$208

經典到不行的餐前酒

BEVANDE - Alcohol

琴湯尼 GIN TONIC
伏特加萊姆 VODKA LIME
馬丁尼 (VODKA / GIN) MARTINI
金巴利 CAMPARI | Campari with Soda or Orange
波美洛金巴利 POMELO | Campari, Grapefruit Juice, Soda
\$ 308

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