

C O C K T A I L S

**Signature Cocktails**

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| <p><b>Dragon Well</b> (limited)<br/> <i>Tea-infused, herbal</i><br/>                 Longjing tea-infused vodka, housemade<br/>                 Longjing syrup, Yellow Chartreuse, lime<br/>                 三峡龍井茶燒伏特加、龍井茶炒糖、法國修道院藥草酒、<br/>                 萊姆</p> | <p>500</p> |
| <p><b>Geisha</b><br/> <i>Fruity, sweet and sour</i><br/>                 Shiso Rum, plum liqueur, pineapple, grape,<br/>                 lime, honey<br/>                 紫蘇蘭姆酒、蜜李酒、鳳梨、葡萄、萊姆、蜂蜜</p>  | <p>450</p> |
| <p><b>Oolong Old Fashioned</b><br/> <i>Tea-infused, smoky</i><br/>                 Charcoal-Roasted Oolong Tea Bourbon, bitters,<br/>                 Amber Cube Sugar, longan honey<br/>                 浸漬炭焙烏龍波本、苦精、鸚鵡紅糖、龍眼蜜</p>                                 | <p>450</p> |
| <p><b>Shepherd</b><br/> <i>Floral, fruity</i><br/>                 Apple Jack, Merlet Pear, Chamomile, Earl Grey,<br/>                 milk-washed apple<br/>                 蘋果白蘭地、西洋梨、洋甘菊、伯爵茶、澄清奶油蘋果</p>   | <p>450</p> |

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**Holy Spirit Ritual** 450

*Woody*

Housemade Palo Santo Gin, Cassis, Bergamot, blood orange, ginger ale

祕魯聖木琴酒、黑醋栗、血橙、佛手柑、薑汁汽水

**Meta** 450

*Fruity, spicy, herbal*

Vecchio Amaro Red Hot, red guava, passion fruit

義老大紅椒風味草本酒、澄清紅心芭樂、百香果

**White Negroni Twist** 450

*Tea-infused*

Botanist Gin, Oolong Tea-Infused Suze, Cocchi, Americano, Islay Whisky, yuzu bitters

植物學家琴酒、浸漬炭焙烏龍茶龍膽草本酒、白苦艾酒、艾雷島威士忌、柚子苦精

**Red Viper** 450

*Fruity, herb-infused*

Housemade lemongrass gin, coconut, lychee, lime, kaffir lime leaves, red chilies, sea salt

泰國香茅琴酒、椰子甜酒、荔枝、萊姆、卡菲萊姆葉、辣椒、海鹽

**Pacific Rim** 450

*Spicy, fruity*

Stranger & Sons Gin, housemade kombu sake syrup shiso, spices, kumquat, mango, lime

印度香料琴酒、紫蘇、金桔、芒果、萊姆、香料、昆布清酒糖

**Espresso Romano Martini** 450

*Creamy, peaty, blackberry*

Malfy Con Limone gin, Kilchoman Bramble Liqueur, lemon, Espresso

義大利檸檬琴酒、齊侯門泥煤黑莓、檸檬、濃縮咖啡

**Fruits & Bitters** 450

*Fruity, herbal, spirit-forward*

Bulleit Bourbon, Mancino Bianco, Amaro Nonino, Peach Bitters

布雷特波本威士忌、曼迦諾香艾酒、義大利苦甜酒、水蜜桃苦精

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- Mezcal Shrub** 450  
*Tangy, smoky*  
Mezcal, housemade tarragon shrub,  
Indian long pepper  
煙燻龍舌蘭、自製龍蒿果醋、印度長胡椒
- Sakura Fizz** 450  
*Floral*  
Roku Gin, salted Sakura plum wine, Sakura bitters,  
lemon, sparkling water  
日本六角琴酒、鹽漬櫻花梅酒、櫻花苦精、檸檬、氣泡水
- X Wine** 450  
*Floral*  
Glenmorangie X, chamomile cordial,  
Cloudy Bay Sauvignon Blanc  
格蘭傑 X、洋甘菊風味液、礦物感、白酒
- Across The Caribbean** 400  
*Fruity, Herb, Spices*  
Amaro Montenegro, Smith & Cross Jamaica Rum,  
Velvet Falernum, banana, lime  
義大利草本酒、牙買加蘭姆酒、Tiki 甜酒、香蕉、萊姆
- Bastard Grey** 400  
*Creamy, tea-flavored*  
Earl Grey Tea Infused Gin, Tawny Port Wine,  
Lime, Cacao Bitters, Egg White, Simple Syrup  
浸漬伯爵茶琴酒、波特酒、萊姆、可可苦精、  
蛋白、糖

## Classic Cocktails

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- Chef's Kiss** 450  
*Herbal*  
Fernet-Branca, Yellow Chartreuse, Amber syrup, lime  
義大利草本苦酒、法國修道院藥草酒、琥珀糖、萊姆
- Cobra's Fang** 450  
*Sour, fruity, Tiki*  
Smith & Cross Jamaica Rum, Velvet Falernum, Takamaka Rum Blanc, Angostura bitters, Absinthe, lime, orange, Fassionola syrup  
牙買加蘭姆酒、Tiki 甜酒、白色蘭姆酒、苦精、艾碧斯、萊姆、柳橙、自製海灘雞尾酒糖漿
- Nikka Highball** 450  
*Malty, spirit-forward*  
Nikka Japanese Whisky, sparkling water  
日本威士忌、氣泡水
- Sazerac** 450  
*Spirit-forward*  
Sazerac Rye, Peychaud's Aromatic Cocktail Bitters, Absinthe, sugar  
經典裸麥威士忌、苦精、艾碧斯、鸚鵡白糖
- Tommy's Margarita** 450  
*Fruity, citrus*  
100% Agave Tequila Blanco, Mezal, agave nectar, lime, sea salt  
頂級龍舌蘭、煙燻龍舌蘭、龍舌蘭糖漿、萊姆、海鹽
- Americano** 400  
*Citrus, bitter*  
Campari, Antica Formula, Sparkling water  
義大利苦橙酒、義大利苦艾酒、氣泡水
- Negroni** 400  
*Citrus, bitter*  
London Dry Gin, 1757 Cinzano Rosso, Campari  
琴酒、甜苦艾酒、義大利苦橙酒

## Umeshu

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**Nigori Umeshu** 12% 350  
奧武藏梅子濁酒

**Prucia** 15% 300  
蜜李酒

## House Wine

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	<b>Glass</b>	<b>Bottle (750ml)</b>
<b>Terrazas De Los Andes</b> 14% Reserva Malbec, Argentina 2021	350	2000
<b>Cloudy Bay</b> 13.5% Sauvignon Blanc, New Zealand 2022	350	2000

## Craft Beers (Bottled)

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**Qianlima Premium IPA** 5.0% 300  
Taiwan, 100% handmade ingredients  
千里馬 手作混濁 IPA

**Golden Carolus Triple** 9.0% 300  
Belgium, golden pale ale  
比利時卡羅金黃啤酒

**Strawberry Cider** 3.5% 300  
Taiwan, 100% natural ingredients  
醉心刺波草莓氣泡酒

**Anker Boscoulis** 3.5% 250  
Belgium, fruit beer  
比利時可魯斯水果啤酒

## Non-Alcoholic Drinks

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<b>Daisy Delight</b>	350
Chrysanthemum tea, Osmanthus syrup, lemon, soda water 菊花茶、桂花糖漿、黃檸檬、汽泡水	
<b>Elf Sour</b>	350
Osmanthus oolong tea, peach puree, honey, elderflowers, plum bitters, whisky barrel bitters 桂花烏龍茶、蜜桃果泥、接骨木花、蜂蜜、蜜李苦精、威士忌桶苦精	
<b>Spicy Butt</b>	350
Tomatoes, pineapple, Sriracha sauce, lemon, celery bitters 牛番茄、鳳梨、是拉差辣醬、檸檬、芹菜苦精	
<b>Tarragon Fizz</b>	350
Housemade shrub, soda water 自製龍蒿果醋飲、汽泡水	
<b>Tonic Water</b> 200ml	200
<b>Ginger Ale</b> 200ml	200
<b>Ginger Beer</b> 200ml	200
<b>Perrier Sparking Water</b> 330ml	120

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