

The Lounge



Cocktail

| 雞尾酒 |

柯夢波丹
Cosmopolitan

伏特加、君度橙酒、蔓越莓汁
Vodka, cointreau, cranberry juice

杯 Glass
NT\$360

紅炸彈
Grapefruit Bomb

琴酒、君度橙酒、寶石紅葡萄柚汁
Gin, cointreau, ruby grapefruit juice

360

瑪格麗特
Margarita

龍舌蘭、君度橙酒、萊姆汁
Tequila, cointreau, lime juice

360

莫西多
Mojito

蘭姆酒、薄荷葉、檸檬汁
Rum, mint leaf, lemon juice

360

邁泰
Mai Tai

黑蘭姆酒、白橙皮香甜酒、杏仁香甜酒、杏桃香甜酒
Dark rum, triple sec, amaretto, apry liqueur

360

愛情龍捲風
Twisted Hurricane

黑蘭姆酒、百香果泥、萊姆汁
Dark rum, passionfruit puree, lime juice

360

蜜桃成熟時
Remy Peach Soda

白蘭地、蜜桃香甜酒、黃檸檬汁
Brandy, peach liqueur, lemon juice

420

草莓鴿鴿
Paloma Fresca

龍舌蘭、草莓泥
Tequila, strawberry puree

420

仲夏熱情
Tropical Tequila Punch

龍舌蘭、白橙皮酒、柳橙汁
Tequila, triple sec, orange juice

420

Mocktail

| 無酒精特調 |

阿芙佳朵
Affogato

義式濃縮咖啡、香草冰淇淋
Espresso, vanilla ice cream

杯 Glass
NT\$280

一見如故
Green Apple Fruit Spark

青蘋果泥、萊姆汁、蘇打水
Green apple puree, lime juice, soda water

280

綠野仙蹤
Lemokiwi Zero

奇異果汁、檸檬汁、蘇打水
Kiwi juice, lemon juice, soda water

280

草莓瑪丁尼
Strawberry Chamomile "Maritini"

甘菊茶、接骨木花露、草莓泥
Chamomile tea, elderflower cordial, strawberry puree

280

喝不醉琴蕾
Virgin Cucumber Gimlet

小黃瓜、萊姆汁、蘇打水
Cucumber syrup, lime juice, soda water

280

以上所有價格為新台幣需另加 10% 服務費。自備酒水服務費為葡萄酒類及飲料每瓶 800 元，烈酒類每瓶 1,000 元。葡萄酒年份依現場為主，禁止酒駕，未滿 18 歲請勿飲酒。
All prices are in Taiwan dollars and subject to 10% service charge. Corkage for wine and beverage NT\$ 800 per bottle, for spirits NT\$ 1,000 per bottle.
The vintage depends on current items. DO NOT drink and drive. DO NOT drink if you are below 18.

Fresh Squeeze Juice

| 新鮮果汁 |

	杯 Glass
柳橙汁 Orange Juice	NT\$200
檸檬汁 Lemon Juice	200
季節現榨 Seasonal Fresh Juice	200

Mineral Water

| 礦泉水 |

	瓶 Bottle
法國 依雲天然礦泉水 330 毫升 Evian 330ml	120

Sparkling Water

| 氣泡水 |

	瓶 Bottle
義大利 聖沛黎洛氣泡礦泉水 250 毫升 San Pellegrino 250ml	120
法國 沛綠雅氣泡礦泉水 330 毫升 Perrier 330ml	150

Soft Drink

| 軟性飲料 |

	杯 Glass
百事可樂 Pepsi	NT\$180
七喜 7 Up	180
零卡可樂 Coke Zero	180
薑汁汽水 舒味思 Ginger Ale	180
通寧汽水 舒味思 Tonic Water	180
蘇打水 舒味思 Soda Water	180
蔓越莓汁 Cranberry Juice	180

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Italian Roast

| 義式烘焙 |

ILLY ICN 經典中焙風味

Illy Classic Roast

清香淡雅的茉莉花香，明亮的柑橘果酸與花蜜的甜合奏出清爽溫和的柔順口感。

Delicate and smooth tastes of oranges and nectar, with gentle notes of jasmine.

義式濃縮 Espresso	杯 Glass NT\$180	卡布奇諾 熱 冰 Cappuccino Hot Iced	杯 Glass NT\$220
美式咖啡 熱 冰 Americano Hot Iced	200	雙份義式濃縮 Double Espresso	280
拿鐵咖啡 熱 冰 Cafe Latte Hot Iced	220		

Chinese Tea

| 中式茶飲 |

阿里山清香烏龍茶

Alishan Oolong Tea

高山茶韻明、清香甜水。

Featuring a clear flavor present only in high-mountain teas, premium oolong is slightly scented and sweetens the brew.

位 Person
320

大禹嶺高山茶

Dayuling High Mountain Tea

發酵果香、順水回甘、溫醇厚實。

Known for its fermented fruity aroma, this variety leaves a smooth, sweet after taste combined with thickness and weight.

320

鹿谷龍眼木炭茶

Lugu Longan Charcoal Tea

嚴選上等龍眼木為材料，耗時7天7夜的烘焙過程，且因其溫度的控制相當不易，烘焙完成的茶葉有特殊的龍眼碳香味，喝起來甜爽，滋味甘醇，水色橙紅帶蜜黃。

The high-class Longan wood is selected as the material. The roasting process takes about seven days, and it is not easy to control the temperature. The roasted tea leaves have the unique fragrance of Longan charcoal. The tea tastes sweet, mellow, and strong and looks orange and yellow like honey.

320

Western tea

| 西式茶飲 |

皇家泰勒大吉嶺茶

Taylor's Darjeeling

取自印度大吉嶺的優雅茶品，帶麝香葡萄酒的風味，沖泡出明亮的玫瑰色茶湯，口感甘醇清爽。

Selected from Darjeeling, India. This elegant tea is muscatel flavor, rosy color and smoothing taste makes this a feature afternoon tea blend.

位 Person
NT\$280

皇家泰勒伯爵茶

Taylor's Earl Grey

採用上好的紅茶於烘焙過程中混合佛手柑香料而成，微妙的調味，稍帶清新的柑橘香。

Best black tea mixed with bergamot which is delicately seasoned and has a fresh citrus fragrance.

280

皇家泰勒薄荷茶 (無咖啡因)

Taylor's Peppermint (Decaffeinated)

使用來自德國的薄荷葉而製成，能幫助消化以及紓壓。

Made by German mint leaves can help digestion and relieve stress.

280

皇家泰勒洋甘菊花茶 (無咖啡因)

Taylor's Chamomile (Decaffeinated)

口感清香甘甜、不含咖啡因，適合睡前飲用。

The taste is sweet and fragrant, without caffeine, suitable for drinking before going to bed.

280

皇家泰勒玫瑰大黃果茶 (無咖啡因)

Taylor's Sweet Rhubarb (Decaffeinated)

古老植物大黃根，混合玫瑰果、蘋果、黑莓葉，大黃多汁帶酸且濃郁的氣息，與清新的花草香氛延續到優美的茶湯色。

The root of the ancient plant rhubarb, mixed with rose hips, apples, blackberry leaves. The rhubarb full of acidity and juice which combine the fresh floral fragrance continues into the beautiful tea color.

280



A La Cart Menu

| 供餐時段 10:00-20:00 |

Appetizer | 前菜

香烤薯格格 NT\$180
Fried Potato

蘑菇濃湯 (蛋奶素) 320
Mushroom Soup

蘑菇、杏鮑菇、鮮奶油、洋香菜、麵包丁
Mushroom, king oyster mushroom, cream, parsley, croutons

田園沙拉 附檸檬油醋 (全素) 320
Garden Salad with Lemon Vinaigrette

綜合生菜、甜豆、蘆筍、蕃茄、玉米筍
Mixed lettuce, sugar snap, asparagus, tomato, baby corn

雞肉凱撒沙拉 380
Chicken Caesar Salad

雞胸肉、蘿蔓生菜、蒜頭、麵包丁
酸豆、水煮蛋、帕瑪森起司
Chicken breast, romaine lettuce, garlic, croutons, caper, poached egg, parmesan cheese

綜合起司冷肉盤 450
Cold Cut and Cheese Plate

艾曼塔乳酪、帕達諾乳酪、康門貝爾乳酪
帕瑪火腿、薩拉米腸、堅果、果乾
Emmental cheese, padano cheese, camembert cheese, parma ham, salami, nuts, dry fruits

Sandwiches and Burgers | 三明治與漢堡

皇怡總匯三明治 NT\$450
The Lounge Club Sandwich

雞肉、培根、蕃茄、生菜、美乃滋
水煮蛋、薯格格
Chicken, bacon, tomato, lettuce, mayonnaise, poached egg, fried potatoes


牛肉起司漢堡 450
Beef Cheese Burger


竹炭麵包、牛肉漢堡排、巧達起司
蕃茄、生菜、酸黃瓜、烤肉醬、薯格格
Bamboo charcoal bun, beef patty, cheddar cheese, tomato, lettuce, pickle, BBQ sauce, fried potatoes

獨匠龍蝦堡套餐 580
Lobster Burger Set

帕瑪森起司麵包、龍蝦、洋芋泥
美乃滋、綜合生菜、薯格格
Parmesan cheese bun, lobster, mashed potato, mayonnaise, lettuce, fried potatoes

套餐含綠野仙蹤或一見如故氣泡飲擇一
The set includes Lemonkiwi zero or Green apple fruit sparkling drink choose one.

 內含奶類
Contains milk

 內含蛋類
Contains eggs


 內含堅果類
Contains nut


 豆類
Beans

 辣味
Spicy

 內含酒精
Alcohol


 內含牛肉
Contains beef

 台灣豬肉
Contains Taiwan pork

 內含海鮮
Contains seafood

 素食
Vegetarian

 不含麩質
Gluten free

 內含麩質
Contains gluten

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A La Cart Menu

| 供餐時段 10:00-20:00 |

Fusion Cuisine | 異國料理

南瓜燉飯 (奶素)   NT\$320
Pumpkin Risotto
帕瑪森起司、洋香菜、有機芽菜
Parmesan cheese, parsley, organic sprouts

香料烤雞奶油青醬義大利麵     450
Chicken Creamy Pesto Pasta
烤雞腿、帕瑪森起司、青醬
Roasted chicken leg,
parmesan cheese, pesto sauce

海鮮墨魚義大利麵     480
Seafood Ink Pasta
透抽、蝦、淡菜、蛤蜊、墨魚義大利麵
Squid, shrimp, mussels, clam, cuttlefish pasta

紅燒牛肉麵     480
Beef Noodle Soup
牛肋條、牛筋、溏心蛋
季節蔬菜、拉麵
Beef ribs, beef tendon, soft boiled eggs,
seasonal vegetables, noodles



海鮮蛋炒飯     480
Seafood Fried Rice
蝦仁、透抽、雞蛋、紅蘿蔔、洋蔥、蔥
Shrimp, squid, egg, carrot, onions, green onions

印度奶油羊肉咖哩    480
Butter Lamb Curry
羊肉、印度香料、茴香飯、烤餅、香料優格
Lamb, Indian spices, cumin rice, naan, spices yogurt


Fusion Cuisine | 異國料理

海南雞飯套餐    NT\$580
Hainanese Chicken Rice Set
仿土雞腿、雞汁飯、海帶芽雞湯
薑泥、醬油、辣椒醬
Chicken leg, chicken sauce rice, kelp sprout
chicken soup, ginger paste, soy sauce, chili sauce


套餐含新加坡式咖啡一杯
The set includes a cup of KOPI.


海鮮叻沙米粉        620
Seafood Laksa Rice Noodle Soup
黑虎蝦、透抽、蛤蜊、水煮蛋、豆芽菜
油豆腐、九層塔、米粉、叁巴辣醬
Shrimp, squid, clam, poached egg, mung bean sprout,
fried tofu, basil, rice noodle, sambal chili paste

Dessert | 甜點

冰淇淋 (3球)  280
Ice Cream (3 scoops)

季節水果盤 300
Assorted Fresh Fruit

 內含奶類
Contains milk

 內含蛋類
Contains eggs


 內含堅果類
Contains nut


 豆類
Beans

 辣味
Spicy

 內含酒精
Alcohol


 內含牛肉
Contains beef

 台灣豬肉
Contains Taiwan pork

 內含海鮮
Contains seafood

 素食
Vegetarian

 不含麩質
Gluten free

 內含麩質
Contains gluten

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The Lounge

皇怡食光 | 供餐時段 10:00-14:00

南瓜燉飯 (奶素)   NT\$320
Pumpkin Risotto

帕瑪森起司、洋香菜、有機芽菜
Parmesan cheese, parsley, organic sprouts

皇怡總匯三明治     450
The Lounge Club Sandwich



雞肉、培根、蕃茄、生菜、美乃滋
水煮蛋、薯格格
Chicken, bacon, tomato, lettuce, mayonnaise,
poached egg, fried potatoes

牛肉起司漢堡     450
Beef Cheese Burger



竹炭麵包、牛肉漢堡排、巧達起司
蕃茄、生菜、酸黃瓜、烤肉醬、薯格格
Bamboo charcoal bun, beef patty, cheddar cheese,
tomato, lettuce, pickle, BBQ sauce, fried potatoes

香料烤雞奶油青醬義大利麵     450
Chicken Creamy Pesto Pasta


烤雞腿、帕瑪森起司、青醬
Roasted chicken leg,
parmesan cheese, pesto sauce

紅燒牛肉麵     480
Beef Noodle Soup

牛肋條、牛筋、溏心蛋、季節蔬菜、拉麵
Beef ribs, beef tendon, soft boiled eggs,
seasonal vegetables, noodles

海鮮墨魚義大利麵     NT\$480
Seafood Ink Pasta

透抽、蝦、淡菜、蛤蜊、墨魚義大利麵
Squid, shrimp, mussels, clam, cuttlefish pasta

印度奶油羊肉咖哩    480
Butter Lamb Curry

羊肉、印度香料、茴香飯、烤餅、香料優格
Lamb, Indian spices, cumin rice, naan, spices yogurt

海鮮叻沙米粉      620
Seafood Laksa Rice Noodle Soup

黑虎蝦、透抽、蛤蜊、水煮蛋、豆芽菜
油豆腐、九層塔、米粉、叁巴辣醬
Shrimp, squid, clam, poached egg, mung bean sprout,
fried tofu, basil, rice noodle, sambal chili paste


以上升級套餐加價 NT\$150 即可享有沙拉和飲品
Above add NT\$150 upgrade set menu includes
salad and drink.

Coffee (I/H) | 咖啡 (冰/熱)

拿鐵 **Café Latte**
美式咖啡 **Americano**
義式濃縮咖啡 **Espresso**


Tea | 茶

洋甘菊 **Chamomile**
大吉嶺紅茶 **Darjeeling Black Tea**

 內含奶類
Contains milk


 內含蛋類
Contains eggs


 內含堅果類
Contains nut


 豆類
Beans

 辣味
Spicy

 內含酒精
Alcohol


 內含牛肉
Contains beef

 台灣豬肉
Contains Taiwan pork

 內含海鮮
Contains seafood

 素食
Vegetarian

 不含麩質
Gluten free

 內含麩質
Contains gluten

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皇怡·夜食堂 | 供餐時段20:00-23:30

松露風味炸薯條  NT\$260

Truffle Flavored French Fries

薯條、白松露鹽、白松露橄欖油
黑松露醬、黑松露美乃滋、蕃茄醬
French fries, white truffle salt, white truffle oil, black truffle sauce, black truffle mayonnaise, ketchup

季節水果盤 300
Assorted Fresh Fruit

台式鹹酥雞 320
Taiwanese Fried Chicken

雞胸肉、杏鮑菇、玉米筍
Chicken breast, king oyster mushroom, baby corn

酥炸花枝佐蒜味美乃滋      360
Fried Squid with Garlic Mayonnaise

透抽、辣味蒜酥、蒜味美乃滋
Squid, chili and garlic crumb, garlic mayonnaise

枸杞紹興醉雞   380
Shaoxing Drunken Chicken

紹興雞腿、枸杞、薑絲
Shaoxing drunken chicken leg, goji berry, shredded ginger


綜合起司冷肉盤    450
Cold Cut and Cheese Plate

艾曼塔乳酪、帕達諾乳酪、康門貝爾乳酪
帕瑪火腿、薩拉米腸、堅果、果乾
Emmental cheese, padano cheese, camembert cheese, parma ham, salami, nuts, dry fruits

紅燒牛肉麵      NT\$480

Beef Noodle Soup







牛肋條、牛筋、溏心蛋、季節蔬菜、拉麵
Beef ribs, beef tendon, soft boiled eggs, seasonal vegetables, noodles

德式豬腳拼香腸  520
German Pork Knuckle and Sausage

德國豬腳、德式香腸
德國酸菜、黃芥末醬、蕃茄醬
German pork knuckle, German sausage, sauerkraut, yellow mustard, ketchup

韓式燒烤牛五花 附生菜   580
Korean BBQ Beef Belly with Lettuce


牛五花肉、洋蔥、白芝麻、生菜
Beef belly, onion, white sesame, lettuce

海鮮叻沙米粉       620
Seafood Laksa Rice Noodle Soup

黑虎蝦、透抽、蛤蜊、水煮蛋、豆芽菜
油豆腐、九層塔、米粉、叁巴辣醬
Shrimp, squid, clam, poached egg, mung bean sprout, fried tofu, basil, rice noodle, sambal chili paste

新加坡辣椒蝦 (8隻) 附炸饅頭       780
Singapore Chili Prawns (8 pieces)

黑虎蝦、炸饅頭
Prawns, deep fried steamed buns

 內含奶類
Contains milk


 內含蛋類
Contains eggs


 內含堅果類
Contains nut


 豆類
Beans

 辣味
Spicy

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Alcohol


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