

SLATE

LOUNGE & BAR

板

石

APPETIZER

希臘烤肉拼盤 牛肉餅 雞肉串 羊肉丸 Grilled Meat Platter <i>Beef Patty, Chicken Skewer & Lamb Meatball</i>	\$780
布拉塔起司小農堅果沙拉 帕馬火腿 季節水果 Burrata Cheese Salad <i>Parma Ham & Seasonal Fruits</i>	\$460
綠色蔬食酪梨沙拉 女神 路易醬 Green & Avocado Salad <i>Green Goddess & Louis Dressing</i>	\$420
南方島嶼海鮮沙拉 透抽 白蝦 檸檬 South Island Style Seafood Salad <i>Calamari, Prawn & Lemon</i>	\$460
烤松露雞捲 奶油綜合菇醬 Ballotine Style Truffle Roasted Chicken <i>Trio-Mushroom Cream Sauce</i>	\$480
雪莉酒嫩煎小甜蝦 蒜頭 辣椒 Pan-Fried Shrimps <i>Garlic, Chili & Sherry</i>	\$550
主廚香煎哈魯米起司 主廚麵包 Pan-Seared Haloumi Cheese <i>Roasted Tomato, Olives, Capers, Anchovy & Harissa Sauce</i>	\$420

價格均為新台幣並需外加一成服務費

Prices are quoted in NT dollars and subject to a 10% service charge.

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ENTRÉE

總匯起司布里歐 費達起司 牛肉片 煙燻火腿 Club Cheese Brioche with Salad	\$420
烤厚切牛排布里歐 B.B.Q.醬 Grilled US Prime Steak Brioche 5oz	\$980
熔岩牛肉培根起司漢堡 艾曼塔起司 Beef Burger with BLT & Melted Cheese	\$480
普羅旺斯香料雞腿漢堡 鄉村酸奶醬 Provence Spice Chicken Steak Burger	\$480
義式小農番茄麵 義式紅醬 綠橄欖 羅勒 Classic Spaghetti with Tomato Sauce, Green Olives & Basil	\$380
南瓜干貝燉飯 鮭魚卵 溫泉蛋 Pumpkin Risotto with Scallop & Soft-Boiled Egg	\$520
巴塞隆納海鮮飯 加泰隆尼亞醬 Barcelona Style Paella	\$620
希臘牛肉茄子千層麵 小黃瓜優格醬 Greek Style Lasagne	\$500
夏卡蘇卡時蔬烤蛋 番茄麵包 菠菜泥 松子 Shakshuka Roasted Veggies & Egg with Spinach Puree & Tomato Bread	\$430

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MAIN

炙烤美國肋眼牛排 6oz / 10oz 季節時蔬 Charcoal Grilled US Prime Ribeye 6oz / 10oz	\$1,580/1,980
炙烤12小時美國牛小排 彩虹蔬菜泥 Slow Roasted 12hours Short Ribs	\$1,580
舒肥鮭魚 法式白奶油沙沙醬 Sous - Vide Salmon with Tropical Salsa & White Butter	\$880
主廚手做威靈頓雞 (限量供應) 紫蘇 濃縮雞汁 Handmade Chicken Wellington (Limited)	\$1,050

PIZZA

瑪格麗特比薩 番茄 羅勒 Margherita Pizza Tomato & Basil	\$430
地中海比薩 番茄 綜合海鮮 Mediterranean Pizza Mixed Seafood & Tomato	\$480
綠森林比薩 朝鮮薊 綜合烤菇 Signature Green Forest Pizza Artichoke & Mixed Mushroom	\$460
土耳其牛肉蔬菜麵包船 聖女小番茄 芝麻葉 Turkish Flatbread Ground Beef & Veggie	\$480

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SIDE

主廚精選熱湯 季節時蔬 Chefs Seasonal Soup	\$280
手做麵包佐主廚自製沾醬 初榨橄欖油 Handmade Bread with Chef's Dips	\$280
啤酒炸魚薯條 英式塔塔醬 Fish & Chips	\$440
地中海雙重起司薯條 炭烤紅甜椒莎莎醬 Mediterranean Fries with Cheese Char-Roasted Red Pepper Salsa	\$360
西班牙酒館馬鈴薯 蒜味美乃滋 西班牙辣番茄醬 Spanish Bistro Style Potato	\$360
塔帕斯小拼盤 夏威夷烤雞翅 當季水果 Tapas Platter	\$330
西班牙披薩餃 鮭魚 番茄莎莎醬 辣味美乃滋 Spanish Deep Fried Pizza Dough	\$440

DESSERT

瓦倫西亞蛋糕 水果慕斯 優格冰淇淋 Valencia Orange Cake <i>Fruit Mousse</i>	\$380
經典巧克力派 水果慕斯 白蘭地 Classic French Chocolate Silk Pie <i>Fruit Mousse</i>	\$360
優格冰淇淋燕麥脆片碗 萊姆蛋黃醬 Yogurt Ice Cream Bowl <i>Granola & Lime</i>	\$330

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COFFEE

美式(冰/熱) Americano (cold/hot)	\$200
拿鐵(冰/熱) Latte (cold/hot)	\$240
卡布奇諾(冰/熱) Cappuccino (cold/hot)	\$240
摩卡(冰/熱) Mocca (cold/hot)	\$260
焦糖瑪奇朵(冰/熱) Caramel Macchiato (cold/hot)	\$260
康寶藍(熱) Herbalife (hot)	\$200
義式濃縮(熱) Espresso (hot)	\$200

TEA(POT)

大吉嶺紅茶(熱) Darjeeling Black Tea (hot)	\$240
輕盈山竹瑪黛芬茶(熱) Mangosteen Mate Tea (hot)	\$240
舒福茶(熱) Shufu Tea (hot)	\$240
蘋果水果茶(熱) Apple Fruit Tea (hot)	\$240
奶油伯爵紅茶(熱) Cream Earl Gray Tea (hot)	\$240
低咖啡因紅茶(熱) Low Caffeine Black Tea (hot)	\$240
雨林博士茶(熱) Rainforest Rooibos Tea (hot)	\$240

JUICE

綠拿鐵(冰) Green Smoothie (cold)	\$200
檸檬汁(冰) Lemon Juice (cold)	\$200
酪梨鮮奶(冰) Avocado Milk (cold)	\$260

SOFT DRINKS

法國 依雲天然礦泉水 Evian Mineral Water	\$120
義大利 聖沛黎洛氣泡水 S.Pellegrino Soda	\$180
義大利 Acqua Panna天然礦泉水 Acqua Panna Mineral Water	\$180
可樂 Coke	\$180
0卡可樂 Zero Coke	\$180
雪碧 Sprite	\$200
薑汁汽水 Ginger Soda	\$200

BLENDED

新鮮水果茶(冰) Fresh Fruit Tea (cold)	\$240
冰釀甜蘋果玫瑰茶(冰) Fermented Sweet Apple Rose Tea (cold)	\$220
綜合野莓冰茶(冰) Mixed Wildberry Ice Tea (cold)	\$240
宇治抹茶歐蕾(冰/熱) Uji Matcha Au Lait (cold/hot)	\$240

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WHITE WINE

Montes Classic Sauvignon Blanc <i>Sauvignon Blanc / Central Valley, Chile</i>	\$300/1,280
Querciabella Mongrana Bianco IGT <i>Vermentino, Viognier / Toscana, Italy</i>	\$1,880
Joseph Drouhin Pouilly Vinzelles Blanc <i>Chardonnay / Burgundy, France</i>	\$2,380
Newton Unfiltered Chardonnay Blanc <i>Chardonnay / Napa Valley, US</i>	\$3,680
Benjamin Leroux Saint Romai Sous le Chateau Blanc <i>100% Chardonnay</i>	\$4,680
Armand Heitz Meursault La Barre <i>100% Chardonnay</i>	\$6,880

RED WINE

Chapoutier Luberon La Ciboise Rouge <i>Grenache, Syrah / Rhone, France</i>	\$300/1,280
Terrazas De Los Andes Reserva Malbec 2021 <i>Malbec / Mendoza, Argentina</i>	\$300/1,280
Michel Lynch Bordeaux Rouge <i>Merlot, Cabernet Sauvignon / Bordeaux, France</i>	\$1,880
Joseph Drouhin Cote de Beaune Villages Rouge	\$2,380
Vigot Fabrice Nuits Saint Georges Vieilles Vignes	\$5,680
Domaine du Couvent Vosne Romanee Les Barreaux	\$7,800
Arnaud Baillet Vosne Romanée 1er Cru Les Suchots	\$14,800
Georges Lignier et Fils Charmes Chambertin Grand Cru <i>Pinot Noir / Gevrey Chambertin</i>	\$18,800

COCKTAIL

蜜桃養樂多 Peach Yakult Cocktail	\$380
巧克力威士忌 Chocolate Whiskey Cocktail	\$420
糖漬櫻花酒 Candied Cherry Blossom Cocktail	\$420
檸檬星空酒 Lemon Star Cocktail	\$380
關廟鳳梨螺絲起子 Screw Driver with Pineapple from Guanmiao	\$380
棉花泰式奶茶 Cotton Thai Milk Tea Cocktail	\$420

BEER

台啤金牌啤酒 330ml Taiwan Gold Medal Beer	\$200
海尼根 330ml Heineken Beer	\$220
可樂娜 330ml Corona Beer	\$220
朝日啤酒 330ml Asahi Beer	\$220
健力士純黑生啤酒 460ml Arthur Guinness Beer	\$280

自備酒水將酌收每瓶\$1000元之酒水服務費
The corkage fee is \$1000 per bottle

品項年份如有異動，依餐廳現場為主
If a particular vintage year is not available
Please refer to our staff members for other recommended choices

飲酒過量有礙健康
For Health Consideration, Please Be Reminded to Drink Moderately

SPARKLING & CHAMPAGNE

Batasiolo Moscato D'Asti <i>Moscato/ Piemont, Italy</i>	\$300/1,280
Philipponnat Royale Reserve Non Dose <i>Pinot Noir, Chardonnay, Pinot Meunier / Champagne, France</i>	\$3,980
Veuve Clicquot Yellow Label Brut <i>Pinot Noir, Chardonnay, Pinot Meunier / Champagne, France</i>	\$4,280
Savart L'Ouveerture 1er Cru Blanc de Noirs Brut NV <i>100% Pinot Noir</i>	\$5,880
Pierre Paillard Grand Cru La Grande Recolte Extra Brut 2012 <i>55% Pinot Noir, 45% Chardonnay / Champagne, France</i>	\$11,800
Bereche et Fils AY Grand Cru Extra Brut 2015 <i>80% Pinot Noir, 20% Chardonnay / Champagne, France</i>	\$14,800

WHISKY & OTHERS

金門高粱 58度 750ml Kinmen Kaoliang Liquor	\$1,200
獺祭 純米大吟釀 45度 720ml Dassai Junmai Daiginjo	\$2,800
大摩12年 750ml Dalmore 12Y	\$3,600
蘇格登12年 700ml Singleton 12Y	\$300/2,600
格蘭菲迪12年 1000ml Glenfiddich 12Y	\$300/2,000
百齡譚格蘭柏奇15年 700ml Bllantine Glenburgie 15Y	\$350/3,200
葛瑪蘭 山川首席 700ml Kavalan Concertmaster	\$3,600
格蘭利威18年 700ml Glenlivet 18Y	\$4,800
百富15年 700ml The Balvenie 15Y	\$8,000
大摩18年 700ml Dalmore 18Y	\$14,880

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