

Slate 板石

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

價格均為新台幣並需外加一成服務費

**The corkage fee is NT\$1000 per bottle
for outside alcoholic beverages.**

自備酒水將酌收每瓶\$1000元之酒水服務費

**Never drink and drive.
Drinking alcohol under the age of eighteen is prohibited.**

開車勿飲酒，飲酒勿開車。未滿十八歲者，禁止飲酒

**This establishment does not sell alcohol
to individuals under the age of eighteen.**

本場所不販賣酒予未滿十八歲者

**Please let us know if you have any special dietary
requirements, food allergies or food intolerances.**

如果您對某種食物會過敏不適或有其他需求，請告知我們協助您



甲殼類與其製品
SHELLS



花生與其製品
PEANUTS



乳製品
DAIRY



含麩質穀物與其製品
GLUTEN



芒果與其製品
MANGO



芝麻與其製品
SESAME



堅果類與其製品
NUTS



大豆與其製品
SOYBEAN



魚類與其製品
FISH



蛋與其製品
EGG



亞硫酸鹽類
SULFITES

**The pork served in our restaurant is sourced from
Taiwan, the Netherlands & Canada**

本餐廳使用之豬肉原產地為台灣、荷蘭、加拿大

**The beef served in our restaurant is sourced from
the USA, Paraguay, Australia & New Zealand**

本餐廳使用之牛肉原產地為美國、巴拉圭、澳洲、紐西蘭



Crispy Gnocchi with Poached Egg
酥炸馬鈴薯麵疙瘩佐半熟水波蛋

STARTERS

- ★ **Seasonal Fruit & Avocado Egg Roll with Cilantro Pesto**   **350**
酥炸時令水果酪梨捲佐香菜青醬
- Truffle Fries**    **350**
松露薯條
- Maryland-Style Crab Cake**     **380**
馬里蘭蟹肉餅
- Fried Calamari**    **450**
酥炸花枝
- Crispy Gnocchi with Poached Egg**    **480**
酥炸馬鈴薯麵疙瘩佐半熟水波蛋



Garden Green & Seasonal Fruit Salad
繽紛花園季節水果沙拉

SALADS & SOUPS

★ **Garden Green & Seasonal Fruit Salad**

繽紛花園季節水果沙拉

320

Potato Salad 🥗🔥

經典洋芋沙拉

380

Caesar Salad with Grilled Chicken 🐟🥗🌾🔥

碳烤雞肉凱薩沙拉

420

★ **New England Clam Chowder** 🥗🌾

新英格蘭蛤蜊巧達湯

320

Chicken & Vegetable Soup

雞肉蔬菜湯

320



The Slate Cheeseburger
板石厚牛起司漢堡

SANDWICHES

- | | | |
|---|---|------------|
|  | Chicken Quesadilla   | 380 |
| | 墨西哥起司雞肉餅 | |
| | Club Sandwich    | 460 |
| | 總匯三明治 | |
|  | BBQ Pulled Pork Cuban Sandwich    | 480 |
| | BBQ豬肉古巴三明治 | |
|  | The Slate Cheeseburger    | 580 |
| | 板石厚牛起司漢堡 | |



Buttermilk Fried Chicken with Cajun Mayonnaise
炸雞佐肯瓊美乃滋

FRIED CHICKEN

 ★ **Buttermilk Fried Chicken with Cajun Mayonnaise**   

炸雞佐肯瓊美乃滋

Cooking time is approximately 20-30 minutes. 烹調時間約20-30分鐘

380

PIZZA

Four-Cheese Pizza (Mozzarella, Cheddar, Ricotta, Brie)  

起司四重奏披薩（莫札瑞拉、切達、瑞可塔、布里）

520

 ★ **Pepperoni Pizza**  

經典美式臘腸披薩

580



Seasonal Fruit & Avocado Egg Roll with Cilantro Pesto
酥炸時令水果酪梨捲佐香菜青醬



Seafood Cioppino with Sourdough Bread
舊金山碼頭番茄燉海鮮總匯佐酸種麵包



San Francisco Bay Whole Roasted Crab with Garlic Noodles
灣區螃蟹大蒜麵

NOODLES & PASTA

★ **Garlic Noodles with Shrimp** 🍷🐟🥤🌾🥬 450
舊金山灣區鮮蝦大蒜麵

🌶️ **Spaghetti Puttanesca with Milkfish** 🐟🌾 680
煙花女虱目魚義大利麵

Pan-Seared Salmon with Saffron Cream Linguine 🍷🐟🥤🌾 780
香煎鮭魚佐番紅花奶油細扁麵

Baked Mac & Cheese 🥤🌾 380
奶油焗烤通心粉

Tomato Beef Noodle Soup 🥤🌾🍅🥬🍄👤 620
番茄牛肉麵

Braised Beef Noodle Soup 🥤🌾🍅🥬🍄👤 620
紅燒牛肉麵

The rich broth is slowly simmered with beef, beef bones, pork bones, vegetables, and aromatic spices such as star anise and cinnamon. Doubanjiang, scallions, and garlic add depth and fragrance to the broth. Tender beef brisket and beef shank are carefully braised until soft and succulent.

以牛肉、牛骨、豬骨、蔬果、八角、桂皮等辛香料細火慢熬，淬煉出濃郁醇厚的湯頭。再佐以豆瓣醬、蔥、蒜等辛香料調味，層次分明、香氣四溢。嚴選牛腩與牛腱精心滷製，肉質軟嫩入口即化，每口都是極致享受。



Surf & Turf New York Strip & Lobster Tail
德州炭烤紐約客佐龍蝦尾

MAINS

	Braised Beef Cheeks in Red Wine Sauce 🌾	720
	紅酒燉牛臉頰	
★	Seafood Cioppino with Sourdough Bread 🦀🐟🌾	1,080
	舊金山碼頭番茄燉海鮮總匯佐酸種麵包	
🌶️	Cajun-Spiced Grilled New York Strip Steak 🍷	1,280
	肯瓊風味炭烤紐約客 (8oz)	
★	San Francisco Bay Whole Roasted Crab with Garlic Noodles 🦀🐟🍷🌾🥬	1,380
	灣區螃蟹大蒜麵	
	Roast Ribeye Steak with Peppercorn Au Jus 🍷	1,880
	爐烤肋眼牛排佐黑胡椒粒牛骨汁 (8oz)	
★	Surf & Turf New York Strip & Lobster Tail 🦀🍷	2,680
	德州炭烤紐約客佐龍蝦尾 (8oz)	
	Kavalan Pork Tomahawk with Caramelized Onion & Red Guava Sauce 🍷	2,680
	噶瑪蘭戰斧豬里肌佐紅心芭樂醬汁 (25oz / 2-4人份)	



Caramel Sea Salt Swiss Roll
焦糖海鹽生乳捲

DESSERTS

Seasonal Fruit Platter

季節新鮮水果盤

280

Affogato

香草阿芙加朵

320

—— 僅限外帶 TO GO ONLY ——

需提前三天預訂 Please pre-order at least three days in advance.

Chocolate Swiss Roll 350g

巧克力生乳捲

580

Caramel Sea Salt Swiss Roll 350g

焦糖海鹽生乳捲

580

Chestnut Cake 6"

栗子蛋糕

980

Tiramisu 6"

提拉米蘇

1,180

Caramel Crisp Chocolate with Raspberry Buttercream Cake 6"

焦糖脆皮巧克力佐覆盆子奶油蛋糕

1,280



HOLIDAY AFTERNOON TEA

Serving Hours : Saturday & Sunday | 14:00-17:00

Graceful 典雅款

880

Graceful Afternoon Tea Set (7 selections)

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts. Includes two beverages of your choice.

A second beverage is available at half price.

雙人份繽紛午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份與飲品2杯，飲品可半價續杯。

Lightly Tipsy 微醺款

1,280

Lightly Tipsy Afternoon Tea Set (7 selections)

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts. Served with one bottle of Azarbe Rosado Sparkling Wine (750 ml).

雙人份繽紛午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份與艾莎貝粉紅氣泡酒1瓶(750ml)。

★ Curated Luxury 輕奢款

2,680

Curated Luxury Afternoon Tea Set (7 selections)

A delightful selection of sweet and savory bites including a mini sandwich, mini tiramisu, fruit jelly, two macarons, and two seasonal fruit tarts. Served with one bottle of Moët & Chandon Champagne (200 ml) and two beverages of your choice.

雙人份繽紛午茶點心盤七品1盤

內容包含：迷你三明治、迷你提拉米蘇、精緻水果凍各1份，以及馬卡龍、季節水果塔各2份與Moët & Chandon酩悅香檳1瓶(200ml)，再任選2杯飲品。

CHOICE OF BEVERAGE

Americano, Caffe Latte, Cappuccino, Roselle Tea, Darjeeling Black Tea, Yerba Tea, Chamomile Tea, Comforting Herbal Tea, Fruit Blend Turkish Apple Tea, High Mountain Oolong Tea, Jasmine Tea
美式、拿鐵、卡布奇諾、洛神花茶、大吉嶺紅茶、瑪黛茶、洋甘菊、舒福茶、蘋果水果茶、高山烏龍茶、茉莉花茶

ESTATE-GROWN COFFEE

Ethiopia Guji G1

320

衣索比亞谷吉 G1

Beyond Yirgacheffe and Sidamo, Guji reveals a distinctive profile of its own. G1 grade reflects top quality and clarity, with berry, grape, and bergamot aromatics, followed by juicy blueberry sweetness, hints of mango and peach, and delicate florals. Bright, smooth, and vibrantly layered.

衣索比亞不只有耶加雪夫與西達摩咖啡，谷吉（Guji）同樣展現鮮明個性。G1 等級代表高品質與乾淨度，乾香散發莓果、葡萄與佛手柑氣息；入口綻放藍莓與葡萄汁般的濃郁果甜，交織芒果、水蜜桃與輕柔花香，酸甜明亮、口感滑順多汁，層次鮮活迷人。

Geisha Coffee

320

藝妓咖啡

Geisha coffee, originating from Ethiopia's high-altitude regions, is prized for its elegant florals and bright acidity. Notes of citrus, berries, and tropical fruits shine through a clean, refined cup with a sweet finish—distinctive and highly sought after in specialty coffee.

藝妓咖啡（Geisha）源自衣索比亞高海拔產區，以優雅細緻的花香與明亮果酸聞名。常見風味包含野薑花、柑橘、莓果與熱帶水果調性，層次乾淨透明，尾韻清甜。無論日晒或水洗處理，都展現出輕盈卻奔放的香氣表現，是精品咖啡中兼具辨識度與稀有性的代表品種。

COFFEES

OUR COFFEE

Slate serves Julius Meinl 1862 Premium, from Vienna.

It is high-grown Arabica from Brazil's Mogiana plateau and the East African highlands. The medium-dark roast brings out caramel and cocoa with balanced acidity, a full body, and a dense crema. The finish is smooth and slightly sweet, and it holds up in milk.

關於我們的咖啡

板石 Slate 的咖啡，選的是維也納 Julius Meinl 1862 Premium。在台灣，很多人會簡稱它小紅帽咖啡。

配方以巴西 Mogiana 高原與東非高地的阿拉比卡構成，海拔賦予酸質與甜感，中深焙收攏出焦糖與可可的厚度，萃取後 Crema 綿密緊實。單飲澄澈帶回甘，加了奶仍不散，輪廓依然分明。

Americano (cold/hot)

220

美式(冰/熱)

Caffe Latte (cold/hot)

240

拿鐵(冰/熱)

Cappuccino (cold/hot)

240

卡布奇諾(冰/熱)

Mocha (cold/hot)

250

摩卡(冰/熱)

Sicilian Sparkling Coffee (cold)

250

西西里氣泡咖啡(冰)

Caramel Macchiato (cold/hot)

250

焦糖瑪奇朵(冰/熱)

Espresso (hot)

220

義式濃縮(熱)

TEA SELECTIONS

Pot / 壺

Roselle Tea (cold/hot)

洛神花茶(冰/熱)

250

Darjeeling Black Tea (hot)

大吉嶺紅茶(熱)

250

Yerba Tea (hot) 🍵

瑪黛茶(熱)

250

Chamomile Tea (hot)

洋甘菊(熱)

250

Comforting Herbal Tea (hot)

舒福茶(熱)

250

Fruit Blend Turkish Apple Tea (hot)

蘋果水果茶(熱)

250

Taipei Wang Tea High Mountain Oolong Tea (hot)

有記名茶 高山烏龍茶(熱)

250

Taipei Wang Tea Jasmine Tea (hot)

有記名茶 茉莉花茶(熱)

250

FRESH JUICES

Orange Juice

柳橙汁

260

Kiwi Juice

奇異果汁

260

Watermelon Juice

西瓜汁

260

Mixed Fruit Juice

綜合果汁

260

SPARKLING TEA

Hojicha (cold) 焙茶之韻(冰) / 200ml	420
Darjeeling (cold) 大吉嶺之華(冰) / 200ml	420
Jasmine (cold) 茉莉花之舞(冰) / 200ml	420
Osmanthus (cold) 桂花之戀(冰) / 200ml	420

SPARKLING MIXER

Sparkling Apple Lime (cold) 青檸蘋果氣泡飲(冰)	280
Sparkling Sea Salt Mixed Berry (cold) 海鹽莓瑰氣泡飲(冰)	280
Sparkling Smoked Plum with Winter Melon (cold) 烏梅冬瓜氣泡飲(冰)	280
Sparkling Pineapple (cold) 鳳梨氣泡飲(冰)	280
Sparkling Apple Coffee (cold) 蘋果咖啡氣泡飲(冰)	280

UNIQUE BLENDS

Lemonade (cold) 特調檸檬汁(冰)	220
Uji Matcha Latte (cold/hot) 🍵 宇治抹茶歐蕾(冰/熱)	240
Fruit Tea (cold) 🍊 特調水果茶(冰)	250
Mixed Wild Berry Iced Tea (cold) 綜合野莓冰茶(冰)	250
Green Smoothie (cold) 🥬 綠拿鐵(冰)	250
Avocado Milk (cold) 🥑 酪梨鮮奶(冰)	280
Black Tea Latte (cold/hot) 🍵 紅茶拿鐵(冰/熱)	250

MILKSHAKES

Vanilla Milkshake 🍵 🍊 香草奶昔	320
Chocolate Milkshake 🍵 🍊 🍫 巧克力奶昔	320
Strawberry Milkshake 🍵 🍊 草莓奶昔	320

MINERAL WATER

Acqua Panna / 1L 普娜礦泉水 / 1000ml	180
S. Pellegrino Sparkling Mineral Water / 1L 義大利 聖沛黎洛氣泡水 / 1000ml	180

SOFT DRINKS

Coke 可樂	180
Coke Zero 零卡可樂	180
Ginger Ale 薑汁汽水	180
Soda Water 蘇打水	180
Tonic Water 通寧水	180

BOTTLED BEERS

Taiwan Beer Gold Medal 金牌台灣啤酒 / 330ml	220
Heineken 海尼根 / 330ml	220
Budweiser 百威 / 330ml	220
Asahi 朝日 / 330ml	220