CLASSIC COCKTAIL

經典調酒

Gin Fizz $ 400
Gin / Lime / Syrup / Soda

Gimlet $ 400
Gin / Lime / Syrup

Moscow Mule $ 400
Vodka / Lime / Ginger Syrup / Ginger Ale

Cosmopolitan $ 400
Vodka / Cointreau / Lime / Cranberry

God Father $ 400
Whisky / Disaronno

Daiquiri $ 400
Rum / Lime / Syrup

Mojito $ 400
Rum / Mint / Lime / Syrup

Margarita $ 400
Tequila / Cointreau / Lime

Americano $ 400
Campari / Vermouth Rosso / Soda

Negroni $ 400
Gin / Campari / Vermouth Rosso

Vesper $ 400
Gin / Vodka / Lillet

Bramble $ 400
Gin / Lime / Syrup / Blackberry

Martini (Vodka/Gin) $ 400
Vodka / Gin / Vermouth Dry

Manhattan $ 400
Bourbon Whisky / Vermouth Rosso / Angostura Bitter

Espresso Martini $ 400
Vodka / Kahlua / Espresso

Old Fashioned $ 400
Bourbon Whisky / Angostura Bitter / Orange Bitter / Syrup

Mai Tai $ 400
White Rum / Dark Rum / Cointreau / Orange Bitter /
Lime / Orgeat Syrup

Silent Third $ 450
Whisky / Cointreau / Lemon

Side Car $ 450
Cognac / Cointreau / Lime

KOREAN SPECIAL

韓式經典

Tokki Soju Gold Labal	$ 4,500
Tokki Soju Black Labal	$ 3,500
Hwayo Soju 41 375ml	$ 2,400
Hwayo Soju 25 375ml	$ 1,500
Makgeolli (Peach /Green Grape)	$ 400

以上價格均需加收 10% 服務費｜未滿18 歲禁止飲酒
理性飲酒，若嘔吐等造成環境不整，將每人酌收 $2000 元清潔費

All prices are subject to 10% service charge｜No drinking if you're under 18 years of age
In order to maintain our venue standards,
incidents requiring additional cleaning due to guest conduct, including vomiting,
will be subject to a cleaning fee of NT$2,000 per person.

COCKTAIL COLLECTION

特調調酒

#1

COCKTAIL NAME

TIRAMISU , PLEASE 提拉米蘇•謝謝 $450

CREATED BY

EDWARD

INGREDIENTS

BAYOU WHITE RUM / BLACK TRUFFLE / ESPRESSO / DARK CACAO / VANILLA / MILK FORM

DESCRIPTION

SWEET, DECADENT, AND DEFINITELY NOT HOLDING BACK.
咖啡、黑可可與香草交織出熟悉的提拉米蘇風味，
再加上一抹黑松露的濃郁氣息，不顧的甜點就先不用了，
今晚想要的，就是毫不克制的甜。

#2

COCKTAIL NAME

STILL WARM 餘溫 $450

CREATED BY

ERIC

INGREDIENTS

SLOE GIN / YUZU / SPICES / LIME /BITTERS

DESCRIPTION

TART, SPICED, WITH A WARMTH THAT QUIETLY LINGERS.
馬剌李的深度果香搭合柚子的清亮酸香，
嚐盡與反結留下細緻辛香，
一天已經結束，有些疲憊卻還沒散去——
夜色漸深，還有餘溫。

#3

COCKTAIL NAME

MATCHA DAYDREAM 抹茶白日夢 $450

CREATED BY

TREE

INGREDIENTS

VODKA / JAPANESE MATCHA / BARLEY TEA / HONEY / FRESH MILK

DESCRIPTION

SOFT, CREAMY, AND MADE FOR DRIFTING AWAY.
柔和茶麥的香交織，讓下班後的腦袋慢慢放空，
什麼都先別想，讓自己掉進一場柔軟的抹茶白日夢。

#4

COCKTAIL NAME

SUNSET WHISPER 夕陽蜜語 $400

CREATED BY

C

INGREDIENTS

TEQUILA / STAR ANISE / BLACK PEPPER / GRAPEFRUIT / APEROL / HONEY / LIME / SODA

DESCRIPTION

CITRUSY, SPICED, AND MEANT TO BE SHARED IN WHISPERS.
酸苦醒提合葡萄柚，柑橘與蜂蜜，
帶著八角與黑胡椒刻隱其間的辛香，
像夕陽落下後喜近彼此的一句悄悄話，只想說給今晚聽

#5

COCKTAIL NAME

CITRUS NAP 柚然小憩 $400

CREATED BY

TREE

INGREDIENTS

VODKA / GRAPEFRUIT / GREEN TEA SYRUP / LIME / MILK+WASHED

DESCRIPTION

FRESH, CITRUSY, AND EFFORTLESSLY EASY.
清新的葡萄柚搭合綠茶香氣，奶洗後留下輕盈柔順的口感，
像做來的一場小憩——清爽、慵懶，醒不醒來都沒關係。

#6

COCKTAIL NAME

EMERALD NIGHTCAP 翡翠晚安酒 $400

CREATED BY

PUN

INGREDIENTS

HUMO SCHULZ ABSINTHE / KAOLIANG / HONEY / LIME / PLUM

DESCRIPTION

HERBAL, REFRESHING, AND MADE FOR THE END OF THE NIGHT.
艾蒿系的草本氛圍搭合高粱、檸檬與梅子的酸甜果香，
再以茴香帶出清爽明亮的尾韻，
用一杯透亮的翡翠綠，替今天收尾——
今晚的最後一杯，敬下班後的自己。

#7

COCKTAIL NAME

ROSARIUM 玫瑰花冠 $400

CREATED BY

PUN

INGREDIENTS

WHISPERING ANGEL ROSÉ / ELDERFLOWER / ROSE / LEMON / SODA

DESCRIPTION

FLORAL, SPARKLING, AND MADE FOR A SOFTER KIND OF NIGHT.
粉紅酒搭合接骨木花與玫瑰的柔和花香，
以檸檬與氣泡帶出輕盈清爽的尾韻，
卸下一整天的忙碌，今晚不需要太多安排——
讓花香與氣泡慢慢盛開，把時間留給自己。

#8

COCKTAIL NAME

LITTLE SECRET 秘密 $400

CREATED BY

TREE

INGREDIENTS

JASMINE OOLONG INFUSED GIN / PASSION FRUIT / PERILLA / HONEY / LIME

DESCRIPTION

FLORAL, FRUITY, WITH A LITTLE SECRET UNDERNEATH.
茉莉烏龍浸泡琴酒搭合百香果、紫蘇與蜂蜜，
花果香氣之間藏著一抹清新的酸甜，
有些話不一定要說出口，有些心情也可以只留給自己——
今晚，藏一點小秘密也很好。

#9

COCKTAIL NAME

FIZZY HAN 伯爵柚霧 $400

CREATED BY

TREE

INGREDIENTS

EARL GREY TEA INFUSED GIN / YUZU / FIZZ

DESCRIPTION

CITRUSY, AROMATIC, AND LIGHT ENOUGH TO LET THE DAY GO.
琴酒搭合伯爵茶的佛手柑香氣與柚子的明亮酸香，
再以細緻氣泡帶出輕盈口感，
把今天的忙碌慢慢沖淡，讓思緒跟著氣泡散開，今晚就不必想得太多。

#10

COCKTAIL NAME

MANGO POMELO SAGO 楊枝甘露 $400

CREATED BY

EDWARD

INGREDIENTS

RUM / MANGO / PASSION FRUIT / COCONUT / FRESH MILK / HONEY / SAGO BALL

DESCRIPTION

TROPICAL, CREAMY, AND UNAPOLOGETICALLY COMFORTING.
蘭姆酒搭合芒果、百香果與椰子的熱帶果香，
奶香與西米露帶出柔滑飽滿的甜感，
今天已經夠辛苦了，晚一點再想明天的事，
現在，只想好好吃一杯甜的。

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