

THE TERRACE

TIPSY BOLLYWOOD

COCKTAILS

FRUITY

Juniper Berry Fizz | 杜松子莓果 450

Gin, Pimm's, Strawberry, Raspberry, Soda Water

琴酒、杜松子、草莓、覆盆莓、蘇打水

Herbaceous, Fruity, Fizzy

草本、果香、氣泡感

Marmalade Clove Mezcal | 丁香柳橙 500

Clove Mezcal, Homemade Marmalade, Darjeeling Syrup

丁香梅斯卡爾酒、自製香橙果醬、大吉嶺茶糖

Smoky, Fruity, Sweet-Sour

煙燻、果香、酸甜感

THE TERRACE

BUTTERY

Masala Egnog | 瑪莎拉蛋酒 400

Vanilla Rum, Baileys, Bay Leaf Infused Assam, Milk, Egg, Vanilla Seeds

香草蘭姆酒、奶酒、月桂阿薩姆紅茶、牛奶、蛋、香草籽

Smooth, Fragrant and Sweet, Aromatic

柔順、香甜、芳醇

CREAMY

Cloves Julip | 丁香檸檬 420

Bacardi 8Y, Homemade Clove Syrup, Lemon

陳年蘭姆酒、自製丁香糖、檸檬

Round, Fragrant and Sweet, Refreshing

圓潤、香甜、清新

Allspice | 多香果黑糖 450

Talisker 10Y, Allspice, Clove, Ginger, Brown Sugar

艾雷島威士忌、多香果、丁香、薑、黑糖

Smoky, Spicy, Spiced

煙燻、辛辣、香料感

THE TERRACE

Spice Sangria | 香料覆盆莓 420

Dark Rum, Red Wine, Cumin, Star Anise, Clove, Bay Leaf, Cinnamon, Raspberry

深色蘭姆酒、紅酒、孜然、八角、丁香、月桂葉、肉桂、覆盆莓

Sweet and Sour, Fruity, Spiced

酸甜、果香、香料感

White Sangria | 蒔蘿葡萄 480

The Botanist Gin, Dill, Homemade Osmanthus Syrup, Grape

植物學家琴酒、蒔蘿、自製桂花糖、葡萄

Herbaceous, Sweet and Sour, Refreshing

草本、酸甜、清新

TANGY

Nutmeg Mango | 肉荳蔻芒果 420

Bourbon Whisky, Mango, Passionfruit, Bay Leaf Infused Assam, Honey

波本威士忌、芒果、百香果、月桂阿薩姆紅茶、蜂蜜

Fruity, Nutty, Woody

果香、堅果香、木質調

THE TERRACE

TIPSY BOLLYWOOD

MOCKTAIL

FRUITY

Jeera Lemonade | 孜然檸檬 280

Homemade Clove Syrup, Lemon Juice, Soda Water, Cumin Salt

自製丁香糖、檸檬汁、蘇打水、孜然鹽

Refreshing, Spiced, Fizzy

清爽、香料、氣泡感

Lassi(Strawberry or Mango) | 水果拉西 (草莓 / 芒果) 280

Yogurt, Homemade Nut Milk, Honey

優格、自製綜合堅果奶、蜂蜜

Fragrant and Sweet, Creamy, Nutty

香甜、滑順、堅果香

Masala Chai | 瑪莎拉奶茶 280

Darjeeling, Cardamom, Clove, Turmeric, Sucrose, Milk

大吉嶺紅茶、綠荳蔻、丁香、薑黃、蔗糖、牛奶

Fragrant and Sweet, Aromatic, Spiced

香甜、醇香、香料感

THE TERRACE

SIGNATURE COCKTAILS

Makao / Litsea 馬告 400

Makao infused Gin, Lactobacillus Drink, Makgeolli, Homemade Osmanthus Syrup

馬告琴酒、乳酸菌飲料、馬格利、自製桂花糖漿

Fragrancy, Refreshing, Citrus Notes

芳香、清新、柑橘調

Sichuan Pepper / Piper 花椒 450

Tanqueray No.10 Gin, Cynar, Sichuan Green Pepper, Black Pepper, Cranberry

坦奎瑞 10 號琴酒、吉拿利口酒、青花椒、黑胡椒、蔓越莓

Spicy, Bitter and Sweet, Rich

辛香、苦甜、濃郁

Guava / Psidium 芭樂 450

Gin, White Wine, Luxardo, Guava, Grape

琴酒、白酒、櫻桃利口酒、紅心芭樂、葡萄

Herbaceous, Fruity, Juicy

草本、果香、多汁

THE TERRACE

SIGNATURE COCKTAILS

Plum / Prunus 梅 480

Tanqueray No.10 Gin, Shiso, Plum, Oolong Tea

坦奎瑞 10 號琴酒、紫蘇、梅、烏龍茶

Fruity, Creamy, Sweet and Sour

果香、滑順、酸甜感

Gentian / Gentiana 龍膽草 480

The Botanist Gin, Lillet, Suze

植物學家琴酒、麗葉、蘇茲龍膽草

Herbaceous, Bitter, Rich

草本、甘苦、濃郁

Elderflower / Sambucus 接骨木 500

ROKU Gin, St Germain, Elderflower Syrup

六角琴酒、聖杰曼利口酒、接骨木糖漿

Fragrancy, Round, Sweet and Sour

芳香、圓潤、酸甜感

THE TERRACE

SIGNATURE MOCKTAILS

Passion Fruit / Passiflora 百香果 280

Passion Fruit, Raspberry, Apple, Soda Water

百香果泥、覆盆莓、蘋果、蘇打水

Fruity, Refreshing, Fizzy

果香、清新、氣泡感

Apple / Malus 蘋果 280

Green Apple, Homemade Caramel, Cold Brewed Oolong

青蘋果泥、自製焦糖、冷泡烏龍茶

Fruity, Round, Refreshing

果香、圓潤、清新

Pineapple / Ananas 鳳梨 280

Homemade Pineapple Vinegar, Homemade Plum Syrup

自製鳳梨醋、自製梅子糖

Fruity, Refreshing, Sweet and Sour

果香、清新、酸甜感

THE TERRACE

CLASSIC COCKTAILS

Cosmopolitan	400
Whisky Sour	400
Old Fashioned	400
Dry Martini (Olive or Lemon twist)	400
Negroni	400
Pisco Sour	420
Clover Club	450
Manhattan	450
Dark 'n' Stormy	450
Mai Tai	450

BEER

Pilsner Urquell	280
Heineken	280
North Taiwan White Beer	300
Bux Beer Tripel	350

BEER

Punk IPA	380
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THE TERRACE

WATER

VALS Sparkling Mineral Water (330ml)	160
Acqua Panna (1L) / San Pellegrino (1L)	180

COFFEE

Espresso	160
Double Espresso	180
Americano (Hot / Iced)	180
Cappuccino	200
Café Latte (Hot / Iced)	200
Cocoa (Hot / Iced)	240

TEA

Iced Tea	180
English Breakfast	180
Earl Grey	180
Chamomile	180
Lemon & Orange	180
Taiwan Black Tea	180
Taiwan Green Tea	180
Taiwan Oolong Tea	180
Pu'er	180

THE TERRACE

JUICE

Seasonal Fresh Juice	240
Cranberry Juice	120
Apple Juice	120
Orange Juice	120

SOFT DRINKS

Coke	150
Coke Zero	150
Sprite	150
Soda Water	150
Tonic Water	180
Ginger Beer	180
A&W Root Beer	180
Dr Pepper	180

WINE SELECTION

FIZZY WITH ENJOY

Galliano Moscato d'Asti 1,900
Piemonte, Italy Moscato

Segura Viudas Lavit Rosado 2,000
Penedes, Spain Trepat, Monastrell, Garnacha

Veuve Ambal Blanc de
Blanc Brut Méthod Traditionnelle 2,000
Burgundy, France Airen, Ugni Blanc

La Spinetta Moscato d'Asti Biancospino 2,400
Piemonte, Italy Moscato

Delamotte Brut NV 3,800
Champagne, France Chardonnay, Pinot Noir, Pinot Meunier

WHITE WINE

OPEN YOUR PALATES

Abardim Vinho Verde <i>Vinho Verde, Portugal</i>	1,600 <i>Loureiro, Arinto, Trajadura</i>
Hugel Gentil <i>Alsace, France</i>	2,000 <i>Pinot Blanc, Riesling, Pinot Gris</i>
Domaene Gobelsburg Grüner Veltliner <i>Kamptal, Austria</i>	2,000 <i>Grüner Veltliner</i>
Le Morette Lugana Mandolara <i>Veneto, Italy</i>	2,200 <i>Turbiana</i>
Franz Haas Pinot Grigio <i>Alto Adige, Italy</i>	2,300 <i>Pinot Grigio</i>
Katsunuma Jyozo Clareza <i>Yamanashi, Japan</i>	2,400 <i>Koshu</i>

WHITE WINE

AROMATIC BOMB

Cantina Colomba Bianca Kore Zibibbo <i>Sicily, Italy</i>	2,000 <i>Zibibbo</i>
The Hermit Crab Viognier Marsanne <i>McLaren Vale, Australia</i>	2,000 <i>Viognier, Marsanne</i>
Ostertag Riesling Vignoble d'E AOC <i>Alsace, France</i>	2,300 <i>Riesling</i>
Greystone Barrel Ferment Sauvignon Blanc <i>Waipara Valley, New Zealand</i>	2,400 <i>Sauvignon Blanc</i>
Yalumba Eden Valley Viognier <i>Eden Valley, Australia</i>	2,600 <i>Viognier</i>
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	2,600 <i>Sauvignon Blanc</i>
Trimbach Gewurztraminer Reserve <i>Alsace, France</i>	3,800 <i>Gewurztraminer</i>

WHITE WINE

STICK IN YOUR MOUTH, IT WON'T GO

Robert Mondavi Private Selection Chardonnay <i>Napa, USA</i>	2,000 <i>Chardonnay</i>
Les Vignes de Paradis Quintessence <i>Savoie, France</i>	2,300 <i>Chasselas</i>
Orin Swift Mannequin <i>California, USA</i>	3,400 <i>Chardonnay</i>
Benjamin Leroux Bourgogne Blanc <i>Burgundy, France</i>	3,400 <i>Chardonnay</i>
Grosjean Vigne Rovettaz <i>Aosta Valley, Italy</i>	3,300 <i>Petite Arvine</i>
Alheit Vineyards Cartology <i>Cape Town, South Africa</i>	3,300 <i>Chenin Blanc, Semillon</i>

ROSÉ WINE

LA VIE EN ROSE

Cantina Colomba Bianca Vitesse Rosé	2,000
<i>Sicily, Italy</i>	<i>Nerello Mascalese</i>
Thymiopoulos Rose de Xinomavro	2,600
<i>Naoussa, Greece</i>	<i>Xinomavro</i>

RED WINE

CAN DRINK BY ITSELF

Rockbare McLaren Vale Grenache <i>McLaren Vale, Australia</i>	1,900 <i>Grenache</i>
Christophe Pacalet Beaujolais <i>Beaujolais, France</i>	2,000 <i>Gamay</i>
Dosio Barbera d'Alba <i>Piemonte, Italy</i>	2,100 <i>Babera</i>
Domaine Parigot Hautes Cotes de Beaune Clos de la Perriere <i>Burgundy, France</i>	2,400 <i>Pinot Noir</i>
Tenuta delle Terre Nere Etna Rosso <i>Sicily, Italy</i>	2,500 <i>Nerello Mascalese, Nerello cappuccio</i>
Tenuta Amalia Romagna Sangiovese <i>Emilia-Romagna, Italy</i>	2,800 <i>Sangiovese</i>
Pio Cesare Barbera d'Alba <i>Piemonte, Italy</i>	2,800 <i>Barbera</i>
Benjamin Leroux Bourgogne Rouge <i>Burgundy, France</i>	3,300 <i>Pinot Noir</i>

RED WINE

DRINK WITH YOUR FOODS

Maremma Toscana "Balla la Vecchia" DOC SAN FELO <i>Toscana, Italy</i>	1,900 <i>Cabernet Sauvignon, Merlot</i>
Masseria Altemura Sasseo Primitivo Salento <i>Salento, Italy</i>	2,000 <i>Primitivo</i>
Marques de Riscal Red Reserva <i>Rioja, Spain</i>	2,100 <i>Tempranillo, Graciano, Mazuelo</i>
Vina Errazuriz Carmenere Max Reserva <i>Aconcagua, Chile</i>	2,400 <i>Carmenere</i>
Markovitis Winery Markovitis <i>Naoussa, Greece</i>	2,800 <i>Xinomavro</i>
Bodegas Raul Perez Las Gundinas <i>Bierzo, Spain</i>	3,200 <i>Mencia</i>
Chateau Goudy La Cardonne <i>Bordeaux, France</i>	3,200 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>
Mollydooker Winery The Scooter Merlot <i>McLaren Vale, Australia</i>	3,600 <i>Merlot</i>
Louis M. Martini Napa Valley <i>Napa, USA</i>	3,600 <i>Cabernet Sauvignon</i>

RED WINE

DON'T DRINK WITHOUT FOOD

Terrazas Reserva Malbec	2,200
<i>Mendoza, Argentina</i>	<i>Malbec</i>
Domaine Cebene Belle Lurette Faugeres Rouge	2,200
<i>Languedoc-Roussillon, France</i>	<i>Carignan, Mourvedre, Grenache</i>
Matetic Corralillo Syrah	2,400
<i>San Antonio Valley, Chile</i>	<i>Shiraz</i>
Bruno Giacosa Nebbiolo d'Alba	3,600
<i>Piemonte, Italy</i>	<i>Nebbiolo</i>

DESSERT

THERE IS ALWAYS SOME SPACE FOR SWEETS

Galliano Piemonte Brachetto	1,900
<i>Piemonte, Italy</i>	<i>Brachetto</i>
Selbach Oster Zeltinger	
Sonnenuhr Riesling Kabinett	2,800
<i>Mosel, Germany</i>	<i>Riesling</i>
Dow's Late Bottle Vintage	330 / 3,300
<i>Porto, Portugal</i>	<i>Tinta Barroca, Tinta Roriz, Touriga Nacional</i>

HOUSE WINE

HOUSE SELECTION SPARKLING

Bisol Belstar NV 390 / 1,800
Veneto, Italy *Glera*

HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc 390 / 1,800
Hawke's Bay, New Zealand *Sauvignon Blanc*

Cruchandeu Bourgogne Aligote 390 / 1,800
Burgundy, France *Aligote*

Trapiche Broquel Torrontes 390 / 1,800
Mendoza, Argentina *Torrontes, Sauvignon Blanc*

HOUSE SELECTION RED

Trinity Hill Pinot Noir 390 / 1,800
Hawke's Bay, New Zealand *Pinot Noir*

Garofoli Piancarda 395 / 1,900
Marche, Italy *Montepulciano*

Robert Mondavi Bournon
Barrel-aged Cabernet Sauvignon 395 / 1,900
Napa, USA *Cabernet Sauvignon*

AFTER MEAL

COGNAC

Hennessy V.S.O.P	400 / 5,000
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Martell V.S.O.P	480 / 5,500
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Martell X.O	1,200 / 13,000
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Hennessy X.O	1,300 / 14,500
<i>Cognac, France</i>	<i>Ugni Blanc</i>

WHISKY

Scotch -

Johnnie Walker Black Label	250 / 2,000
<i>Scotland Blended Malt</i>	<i>Blended Malt</i>
Monkey Shoulder	250 / 2,600
<i>Speyside, Scotland</i>	<i>Blended Malt</i>
Bowmore 12yr	280 / 3,000
<i>Islay, Scotland Single Malt</i>	<i>Single Malt</i>
Talisker 10yr	280 / 3,000
<i>Skye, Scotland</i>	<i>Single Malt</i>
Laphroaig 10yr	330 / 3,500
<i>Islay, Scotland Single Malt</i>	<i>Single Malt</i>
Glenfiddich 15yr	340 / 3,600
<i>Speyside, Scotland</i>	<i>Single Malt</i>

AFTER MEAL

WHISKY

Scotch -

Singleton 12yr <i>Speyside, Scotland</i>	360 / 3,800 <i>Single Malt</i>
Aberlour 12yr <i>Speyside, Scotland</i>	360 / 3,800 <i>Single Malt</i>
Bruichladdich Islay Barley 50% <i>Islay, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Dalmore 12yr <i>Highland, Scotland Single Malt</i>	380 / 4,000 <i>Single Malt</i>
Mortlach 12yr <i>Speyside, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Ardberg 10yr <i>Islay, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Balvenie Doublewood 12yr <i>Speyside, Scotland</i>	410 / 4,300 <i>Single Malt</i>
Macalan Sherry Oak 12yr <i>Speyside, Scotland</i>	490 / 5,200 <i>Single Malt</i>
Lagavulin 16yr <i>Islay, Scotland</i>	550 / 5,800 <i>Single Malt</i>
Ardberg Uigeadail <i>Islay, Scotland</i>	580 / 5,800 <i>Single Malt</i>

AFTER MEAL

WHISKY

Scotch -

Johnnie Walker Blue Label	700 / 8,500
<i>Scotland</i>	<i>Blended Malt</i>
Octomore 11.1 Scottish Barley	1,000 / 12,000
<i>Islay, Scotland</i>	<i>Single Malt</i>
Glenmorangie Signet	1,400 / 16,000
<i>Highland, Scotland</i>	<i>Single Malt</i>

Bourbon -

Maker's Mark	250 / 2,500
<i>Kentucky, USA</i>	<i>Red winter wheat, Corn</i>
Woodford Reserve Bourbon Whisky	360 / 3,800
<i>Kentucky, USA</i>	<i>Corn, Rye, Malt</i>
Woodford Reserve Rye Whiskey	410 / 4,300
<i>Kentucky, USA</i>	<i>Rye, Corn, Malt</i>

Asian -

Omar Bourbon Cask	280 / 3,000
<i>Nantou, Taiwan</i>	<i>Single Malt</i>
Omar Sherry Cask	300 / 3,200
<i>Nantou, Taiwan</i>	<i>Single Malt</i>
Kavalan Classic	530 / 5,500
<i>Yilan, Taiwan</i>	<i>Single Malt</i>

AFTER MEAL

WHISKY

Asian -

Suntory Yamazaki	700 / 9,000
<i>Osaka, Japan</i>	<i>Single Malt</i>
Suntory Hibiki	900 / 11,000
<i>Yamanashi, Japan</i>	<i>Single Malt</i>

GIN

Beefeater	250 / 2,000
<i>London, England</i>	<i>Lemon peel, Almond, Juniper</i>
Bombay Sapphire	250 / 2,000
<i>Overton, England</i>	<i>Liquorice, Cassia Bark, Coriander</i>
Bulldog	250 / 2,200
<i>England</i>	<i>Longan, Liquorice, poppy seeds</i>
Tanqueray	250 / 2,500
<i>Scotland, England</i>	<i>Coriander, Angelica root, Juniper</i>
Roku	280 / 3,000
<i>Japan</i>	<i>Sakura Blossom, Sencha Tea, Yuzu</i>
Hendrick's	300 / 3,200
<i>Ayrshire, Scotland</i>	<i>Rose, Cucumber, Juniper</i>
Tanqueray NO. 10	330 / 3,500
<i>Scotland, England</i>	<i>Citrus, Chamomile, Juniper</i>

AFTER MEAL

GIN

The Botanist	360 / 3,800
<i>Islay, Scotland</i>	<i>Juniper, Lemon balm, Thyme</i>
Monkey 47	380 / 4,000
<i>Schwarzwald, Germany</i>	<i>Honeysuckle, Lavender, Juniper</i>
Plymouth	480 / 5,000
<i>Plymouth, England</i>	<i>Cardamom, Angelica root, Juniper</i>

VODKA

Tito's	250 / 2,000
<i>Texas, USA</i>	<i>Corn</i>
Belvedere	260 / 2,800
<i>Poland</i>	<i>Rye</i>
Ketel One	380 / 4,000
<i>Schiedam, Nederland</i>	<i>Wheat</i>
Absolut Elyx	400 / 5,000
<i>Åhus, Sweden</i>	<i>Wheat</i>

AFTER MEAL

TEQUILA

Casamigos Blanco	350 / 4,000
<i>Mexican</i>	<i>Blue Agave</i>
Casamigos Reposado	380 / 4,500
<i>Mexican</i>	<i>Blue Agave</i>
Don Julio Blanco	480 / 5,800
<i>Mexican</i>	<i>Blue Agave</i>