

THE TAVERNIST

A FEARLESS WANDERING GOURMET, DRIFTING THROUGH TAIWAN'S HEARTLANDS

Here unfold the island's hidden treasures:
the bounty of the Chia-Nan Plain, the harvest of Chiayi, the duck farms of Changhua,
the shaded woods of Nantou, the flowered seas of Xinshe ...
Each dish becomes a verse of Formosa's tale:
At The Tavernist, you are invited to set sail — into Heart of Formosa, Enchanted — a
voyage where Taiwan's soul is revealed
through its land, its people, and its flavors.

The Tavernist冒險饕航者，遊歷美麗之島，將土地與人文的奇遇攜回餐桌。循著稻浪與溪
谷，從嘉南平原的沃野到嘉義的滋味、彰化芳苑的鴨群，到南投秘林的氣息與新社花海的絢
爛，每一道皆是台灣風味旅程。草蝦遇見大甲芋頭，桂花馥郁融入客家擂茶，還是海鱺魚承
載嘉義的砂鍋香氣，皆訴說著島嶼的心跳。
The Tavernist邀你隨味蕾啟程，展開一場 Heart of Formosa, Enchanted，探尋台灣心臟的
饕餐旅航。

HEART OF FORMOSA, ENCHANTED 寶島嶼腹・溪嶺探饗

SET MENU NT\$3,380+10%

Catch / Soil / Pasture
海 / 土 / 禽

Shrimp - Taro | Mushroom - Corn-Onion | Duck Confit
草蝦 - 大甲芋頭泥 - 芒果 | 蘑菇 - 玉米 - 洋蔥 | 彰化芳苑鴨 - 米餅 - 油蔥



Fragrance
香氣

Osmanthus Brioche
桂花布里歐 - 擂茶奶油



Grows in
Chia-Nan Plain
嘉南平原

Seasonal Vegetables
綜合時蔬 - 黑芝麻甜椒醬 - 莆田竹鹽
Black Sesame-Bell pepper Sauce & Changhua Putian Bamboo Salt



Hakka Transition
學客家

Ox-Tongue with Peppercorn Oil – Egg Yolk Confit Orecchiette
貓耳麵 - 牛舌 - 藤椒蛋黃 - 澄清牛肉湯
Served with Beef Consommé



Chiayi Taste
品嘉義

Soya Crumbs Cobia
豆酥熟成海鱺魚 - 百里香奶醬
Thyme-Infused Cream Sauce & Clay Pot Sauce



Main
台味經典

U.S Prime Rib Eye with Roasted Scallion-Au Jus
牛肉 - 蔥 - 珍珠洋蔥
Served Miaoli Pearl Onions



Nantou Forest
南投秘林

Lavender & Passion Fruit Sorbet
薰衣草珍珠 - 百香果 - 冰沙
Nantou Shanlinxi Chocolate Crumbs



Sea of Flowers
新社花海

Taichung Pistachio Mousse
台中開心果幕斯
Coconut with Lime, Jin Xuan Tea, Lavender Meringue, Chamomile Crème Chantilly



10% Service Charge will be added to all food and beverage items.
Also, please kindly notify our team if you have any food allergies.
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| HEART OF FORMOSA, ENCHANTED 寶島嶼腹・溪嶺探饗 |

..... COCKTAIL PAIRING SET NT\$1,380+10%

Dawn Fields 晨曦	Coriander Craft Gin / Lime / Monmousseau Brut NV / Homemade Cucumber Syrup / Lemon 香菜琴酒/萊姆/夢森酒廠羅亞河氣泡酒/小黃瓜糖漿/檸檬 Acidity ■■■ ABV ●○○ Sweetness ▲▲▲	500
Spice Road 回味	London Dry Gin / Homemade Sweet Osmanthus Rum / Homemade Sichuan Peppercorn Gin / Homemade Cucumber Syrup / Lime / Umami Bitter 英式經典琴酒/桂花蘭姆酒/四川花椒琴酒/小黃瓜糖漿/萊姆/旨味苦精 Acidity ■□□ ABV ●●● Sweetness ▲▲▲	500
Twilight Grove 溪湖蔥嶼	Vodka / Campari / Lime & Lemon / Homemade Scallion - Peanut Syrup / Umami Bitter 伏特加/萊姆&檸檬/青蔥花生糖漿/旨味苦精 Acidity ■□□ ABV ●●○ Sweetness ▲▲▲	450

..... WINE PAIRING SET NT\$1,080+10%

Monmousseau Brut Etoile N.V	390
KWV Classic Chardonnay	390
Montecampo - Valpolicella Superiore Ripasso DOC	390

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STARTERS

Real Chips 新鮮薯片		220	Spiced Cauliflower - Pine Fondue 香料花椰菜 - 松針起士		580
Homemade Ricotta - Sourdough - Honey - Olive Oil 自製瑞可達起司 - 酸種麵包 - 蜂蜜 - 橄欖油	 	220	Soft Shell Crab Masala Sand 軟殼蟹 - 瑪莎拉粉		580
Soup of The Day 每日例湯		240	Grilled Portobello Mushroom Orzo 碳烤波特菇米型麵		680
Kelp Fried Chicken 鹽酥雞 - 昆布 - 海帶		480	Fish & Chips 炸魚薯條	 	780

SALADS

Seasonal Vegetables - Sesame - Bell Pepper Sauce - Putian Bamboo Salt 綜合時蔬 - 黑芝麻甜椒醬 - 莆田竹鹽		680
Caesar Salad - Chicken - Bacon - Parmesan - Anchovies 凱薩沙拉 - 雞肉 - 培根 - 帕馬森乾酪 - 醃漬鳳尾魚	 	680
Grilled Halloumi Salad - Almonds - Chickpeas - Oil Cured Olives - Balsamic 碳烤希臘乳酪沙拉 - 杏仁 - 鷹嘴豆 - 油漬橄欖 - 巴薩米克醋	 	780
Man Mano Burrata - Grilled Vegetables - Balsamic 慢慢弄布拉塔起司沙拉 - 炭烤時蔬 - 巴薩米克醋		880

SEAFOOD

Smoked Scallops - Chorizo - Lemon - Pine Nuts (3 pcs) 炭烤干貝 - 西班牙臘腸 - 檸檬 - 松子 (每份三顆)	  	680
French Oysters (3 pcs) 法國生蠔 (每份三顆)		780
Fish En Papillote 紙包魚 <i>Tomato, Lemons, Thyme, White Wine, Garlic, Anchovies, Capers</i>	 	1,680
Grilled Seafood Platter 碳烤海鮮拼盤 <i>Tiger Shrimps, Oysters, Scallops, Squids</i> 黑虎蝦、法國生蠔、干貝、透抽	    	2,080



豬肉



美國牛



海鮮



甲殼類



貝類



蛋奶素



堅果



含麩質



酒精

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MAINS

Crispy Pork Belly - Roasted Pineapple Sauce 脆皮豬五花 - 火烤鳳梨醬	 1,280
Ibérico Tomahawk Pork Chops 伊比利戰斧豬排	 1,580
Prime Fillet 7oz 菲力	 2,080
Ribeye 10oz 肋眼	 2,280
Beef Wellington 威靈頓牛排 <i>For 2 persons / 兩人份</i>	  3,080

DESSERTS

Sweet Potato - Wasabi Sorbet 地瓜山葵雪酪	  240
Tiramisu 提拉米蘇	  340
Churros Basque & Tofu Ice Cream 吉拿棒巴斯克 - 豆腐冰淇淋	  340
Taro - Caviar Baked Alaska 芋頭 - 魚子醬 - 火燒阿拉斯加	  380



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