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冒險饗航者，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，還是海鱸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 ，探尋台灣心臟的饗餐旅航。**

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
豆酥熟成海鱸魚 - 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

PORK 豬肉 · BEEF 美國牛 · LAMB 羊 · SEAFOOD 海鮮 · CRUSTACEAN 甲殼類 · SHELLFISH 貝類 · VEGETARIAN 蛋奶素 · NUTS 堅果 · GLUTEN 含麩質 · ALCOHOLIC 酒精

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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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

Hand-Cut Dajia Taro Chips - Caramelized Pineapple Yogurt - Salted Egg Mayo
手切大甲芋頭條 - 焦糖鳳梨優格 - 鹹蛋黃美乃滋 — 220

Seasonal Soup
季節例湯 — 220

Housemade Ricotta - Sourdough - Honey - Olive Oil - Candied Tomato
自製瑞可達起司 - 酸種麵包 - 蜂蜜 - 橄欖油 - 蕃茄蜜餞 — 240

Kelp Fried Chicken - Kelp - Kelp Mayo
昆布鹽酥雞 - 昆布 - 昆布美乃滋 — 480

Spiced Yunlin Cauliflower - Pine Needle Fondue
香料雲林花椰菜 - 松針起司醬 — 580

Grilled Portobello Orzo - Herb Jus
炭烤波特菇米型麵 - 香草醬汁 — 680

Donggang Squid Capellini - Clam Stock - Fried Scallion
東港小卷天使細麵 - 蛤蜊高湯 - 油蔥 — 680

Fish & Taro Chips - Crushed Peas - Caramelized Pineapple Yogurt - Salted Egg Mayo
炸魚芋頭條 - 青豆泥 - 鳳梨焦糖優格 - 鹹蛋黃美乃滋 — 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 - Yunlin Sasso Chicken - Bacon - Parmesan - Anchovies
凱薩沙拉 - 雲林薩索雞 - 培根 - 帕馬森乾酪 - 醃漬鳳尾魚 — 680

Grilled Halloumi - Almonds - Chickpeas - Oil Cured Olives - Balsamic
碳烤希臘乳酪 - 杏仁 - 鷹嘴豆 - 油漬橄欖 - 巴薩米克醋 — 780

Man Mano Burrata - Grilled Vegetables - Local Farm Tomatoes - Balsamic
慢慢弄布拉塔起司 - 炭烤時蔬 - 小農蕃茄 - 巴薩米克醋 — 880

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SEAFOOD

Smoked Scallops - Chorizo - Lemon - Pine Nuts (3 pcs) — 680
炭烤干貝 - 西班牙臘腸 - 檸檬 - 松子（三顆）

French Oysters (3 pcs) — 780
法國生蠔（三顆）

Grilled Seafood Platter (For 2) - Oyster - Squid - Tiger Prawn - Scallop — 1,880
雙人炭烤海鮮拼盤 - 生蠔 - 小卷 - 虎蝦 - 干貝

Fish-Clams en Papillote — 2,080
紙包海瓜子午仔魚

MAINS

Crispy Pork Belly - Roasted Pineapple - Pineapple Purée — 1,480
脆皮豬五花 - 火烤鳳梨 - 鳳梨泥

Shanhua Berkshire Pork Chop - Yunlin Coffee - Grilled Eggplant Purée - Seasonal Vegetables — 1,680
善化盤克夏豬排 - 雲林咖啡 - 炭烤茄子泥 - 時蔬

NZ Lumina Lamb Chop - Housemade Soy Glaze - Seasonal Vegetables — 1,680
紐西蘭高地羊排 - 特製醬燒 - 時蔬

Grilled US Prime Fillet - Yilan Sanxing Scallion (7oz) — 2,080
美國菲力 - 宜蘭三星蔥

Grilled US Prime Ribeye - Yilan Sanxing Scallion (10oz) — 2,480
美國肋眼 - 宜蘭三星蔥

Beef Wellington (For One) - Silky Mashed Potato — 2,680
威靈頓牛排 (單人) - 絲滑馬鈴薯泥

DESSERTS

Sweet Potato - Wasabi Sorbet — 240
地瓜 - 山葵雪酪

Tiramisu - Earl Grey - Rum — 340
提拉米蘇 - 伯爵茶 - 蘭姆酒

Churros Basque - Tofu Ice Cream — 340
吉拿棒巴斯克 - 豆腐冰淇淋

Taro - Caviar - Baked Alaska — 380
芋頭 - 魚子醬 - 火燒阿拉斯加

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