

# THE TAVERNIST

## CULINARY MAP OF FORMOSA 島嶼風味地圖

SET MENU NT\$3,380+10%



Roasted Papaya - Stracciatella | Shrimp Rice Cracker | Charcoal Glazed Beef Tongue  
炙烤木瓜 - 絲綢起士 | 鮮蝦米餅 | 炭香牛舌餅



Taiwanese Soft Milk Bread - Pineapple - Plum Miso Butter  
鳳梨軟法 - 梅子味增奶油



Grouper - Fish Broth - Fermented Cabbage - Sichuan Green Peppercorn Oil  
石斑魚 - 魚白湯 - 發酵娃娃菜 - 藤椒油



Charcoal Vegetables - Yogurt - Taiwanese Fermented Olives - Sumac  
炭烤時蔬 - 優格 - 樹子 - 鹽膚木



Crispy Eel - Preserved Mustard Greens - Risotto  
炸米果鰻魚 - 梅干 - 燉飯



Grilled Ribeye - Shacha Mashed Potatoes - Seasonal Vegetables - Soy Jus  
碳烤肋眼 - 沙茶馬鈴薯泥 - 野菜 - 醬油牛肉汁



Red Guava - Chocolate - Spiced Crème Chantilly - Plum Granita  
紅心芭樂 - 香料香緹 - 甘梅冰沙



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## STARTERS

- Hand-Cut Dajia Taro Chips - Caramelized Pineapple Yogurt - Salted Egg Mayo  220  
手切大甲芋頭條 - 焦糖鳳梨優格 - 鹹蛋黃美乃滋
- Seasonal Soup 220  
季節例湯
- Housemade Ricotta - Sourdough - Honey - Olive Oil - Candied Tomato   240  
自製瑞可達起司 - 酸種麵包 - 蜂蜜 - 橄欖油 - 蕃茄蜜餞
- Kelp Fried Chicken - Kelp - Kelp Mayo 480  
昆布鹽酥雞 - 昆布 - 昆布美乃滋
- Spiced Yunlin Cauliflower - Pine Needle Fondue  580  
香料雲林花椰菜 - 松針起司醬
- Grilled Portobello Orzo - Herb Jus   680  
炭烤波特菇米型麵 - 香草醬汁
- Donggang Squid Capellini - Clam Stock - Fried Scallion    680  
東港小卷天使細麵 - 蛤蜊高湯 - 油蔥
- Fish & Taro Chips - Crushed Peas - Caramelized Pineapple Yogurt - Salted Egg Mayo   780  
炸魚芋頭條 - 青豆泥 - 鳳梨焦糖優格 - 鹹蛋黃美乃滋

## SALADS

- Charcoal Vegetables - Yogurt - Taiwanese Fermented Olives - Sumac  680  
炭烤時蔬 - 優格 - 樹子 - 鹽膚木
- Caesar Salad - Yunlin Sasso Chicken - Bacon - Parmesan - Anchovies   680  
凱薩沙拉 - 雲林薩索雞 - 培根 - 帕馬森乾酪 - 醃漬鳳尾魚
- Grilled Halloumi - Almonds - Chickpeas - Oil Cured Olives - Balsamic   780  
碳烤希臘乳酪 - 杏仁 - 鷹嘴豆 - 油漬橄欖 - 巴薩米克醋
- Man Mano Burrata - Grilled Vegetables - Local Farm Tomatoes - Balsamic  880  
慢慢弄布拉塔起司 - 炭烤時蔬 - 小農蕃茄 - 巴薩米克醋



豬肉



美國牛



羊



海鮮



甲殼類



貝類



麥奶餐



堅果



含麩質

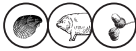





酒精

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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 - Homemade Soy Glaze - Cream of Tofu Paste - Seasonal vegetables  1,680  
紐西蘭高地帶骨羊排 - 特製醬燒 - 豆腐乳醬 - 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
- Churros Basque - Tofu Ice Cream  340  
吉拿棒巴斯克 - 豆腐冰淇淋
- Tiramisu - Earl Grey - Rum  340  
提拉米蘇 - 伯爵茶 - 蘭姆酒
- Taro - Caviar - Baked Alaska  380  
芋頭 - 魚子醬 - 火燒阿拉斯加



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