

THE TAVERNIST

THE ERAS OF FORMOSA

《福爾摩沙食誌》



"Chiah-pá-buē" ("Have you eaten yet?") is a traditional Taiwanese greeting that expresses care through food, rather than a literal question.

For more than four centuries, this island has met the world through trade, migration, and shifting eras, allowing diverse flavors to layer over time. From the Dutch arrival in the 16th century, to Han and Japanese influences, Taiwan gradually formed its own distinct gastronomic identity. From military dependents' village kitchens and Indigenous mountain-and-sea traditions to everyday stir-fry culture, each reflects ongoing cultural exchange and reinterpretation.

We invite you to experience this seven-course culinary chronicle, reimagined through contemporary Western techniques.

「呷飽未？」一句日常問候，道出台灣人以食為天的生活哲學。

四百多年來，這座島嶼因航線、遷徙與時代更迭，持續與世界相遇，也讓多元風味層層堆疊。自16世紀荷蘭人沿著航線登陸福爾摩沙開始，漢人移民與日治時期所帶來的飲食文化，逐步交織出台灣獨有的味覺風景。從眷村灶腳、原民山海，到街邊熱炒，每道飲食痕跡，都記錄著不同文化在島嶼落地、生根，再被重新轉譯的過程。

The Tavernist 以風味編年，邀請食客們品味七道由當代西式技法所串起餐桌篇章。

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 - 梅子味噌奶油



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

Formosa Pineapple Fizz Monmousseau Brut Etoile N.V / Ruby Black Tea / Pineapple Bromelain 5 5 0
紅玉果韻氣泡 法國氣泡酒 / 紅玉紅茶 / 鳳梨發酵液

Acidity ■■■□ ABV ●○○ Sweetness ▲△△

Soy Memosa Havana Club 7 Años / Mesona Tea / Winter Mellow Syrup / Soy Milk / 4 8 0
豆漿仙草 Bergamot Juice

Acidity ■□□ ABV ●●○ Sweetness ▲△△

Formosa Botanical Gustav Dill Vodka / Cassis Liqueur / Sambuca / Black Walnut Bitter 5 0 0
島嶼茴香 蒔蘿伏特加 / 醋栗利口酒 / 義大利茴香酒 / 核桃苦精

Acidity ■□□ ABV ●●○ Sweetness ▲△△

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

Georg Müller Stiftung Riesling Kabinett Trocken 3 9 0

Trinity Hill Sauvignon Blanc 3 9 0

Montecampo - Valpolicella Superiore Ripasso DOC 3 9 0



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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

 2 2 0
- 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

 2 4 0
- Seasonal Soup
季節例湯

2 2 0
- Kelp Fried Chicken - Kelp - Kelp Mayo
昆布鹽酥雞 - 昆布 - 昆布美乃滋

4 8 0
- Spiced Yunlin Cauliflower - Pine Needle Fondue
香料雲林花椰菜 - 松針起司醬

 5 8 0

SALADS

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

 6 8 0
- Caesar Salad - Black Tea Chicken - Bacon - Parmesan - Anchovies
凱薩沙拉 - 南投紅玉雞 - 培根 - 帕馬森乾酪 - 醃漬鳳尾魚

 6 8 0
- 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

 7 8 0
- 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

 8 8 0

SEAFOOD

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

 6 8 0
- French Oysters (3 pcs)
法國生蠔 (三顆)

 7 8 0
- Fish-Clams en Papillote
紙包海瓜子午仔魚

 2, 0 8 0
- Donggang Squid Capellini - Clam Stock - Fried Scallion
東港小卷天使細麵 - 蛤蜊高湯 - 油蔥

 6 8 0



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SEAFOOD

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

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

MAINS

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

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

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

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

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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