



森酒吧 菜單

La Salle Lounge Menu

酒精飲料 *Alcohol* [過敏原：二氧化硫]

氣泡酒款 *Sparkling Wine*

	杯 / GL	瓶 / BTL
Chapoutier Clairette de Die	\$ 380	\$ 1,680
Chandon Brut NV		\$ 1,680
Chandon Rose Brut NV		\$ 1,800

白酒 *White Wine*

	杯 / GL	瓶 / BTL
Argento AG Forty Seven Chardonnay AG 47	\$ 280	\$ 1,380
Eleve Sauvignon Colombarde Cotes de Gascogne Blanc 2019	\$ 320	\$ 1,580
Two Vines Gewurztraminer	\$ 380	\$ 1,580
Trinity Hill Hawkes Bay Pinot Gris		\$ 1,680
Robert Mondavi Chardonnay Private Selection		\$ 1,880
Kunstler Estate Riesling		\$ 1,980
Cape Mentelle Sauvignon Blanc Semillon		\$ 1,980
Raymond R Collection Sauvignon Blanc		\$ 1,980

紅酒 *Red Wine*

	杯 / GL	瓶 / BTL
Argento AG Forty Seven Malbec Shiraz AG 47	\$ 280	\$ 1,380
Michel Lynch Bordeaux Red	\$ 380	\$ 1,880
Querciabella Mongrana	\$ 480	\$ 1,980
Kaiken Viajero Malbec, Argentina		\$ 1,980
Columbia Crest H3 Merlot		\$ 2,280
Torbreck Woodcutters Shiraz		\$ 2,680
Cloudy Bay Pinot Noir		\$ 2,980
Raymond Vineyards R Collection Cabernet Sauvignon Napa Valley		\$ 2,980

啤酒 *Beer*

	瓶 / BTL
可樂娜啤酒 Corona Beer	\$ 250
金牌台灣啤酒 Taiwan Beer Gold Medal	\$ 250
豪格登啤酒 Hoegaarden	\$ 250
啤酒套組 (任選三款) Beer Set (Three kinds of beer)	\$ 700

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All prices are in NT dollars and subject to 10% service charge

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經典雞尾酒 <i>Classic Cocktail</i>	杯 / GL
馬丁尼 Martini Gordon's, Dry Vermouth, Olive	\$ 350
柯夢波丹 Cosmopolitan Smirnoff, Cointreau, Fresh Lemon Juice, Cranberry Juice	\$ 350
瑪格麗特 Margarita Jimador, Cointreau, Fresh Lemon Juice	\$ 350
尼格諾尼 Negroni Gordon's, Campari, Sweet Vermouth	\$ 400
邁泰 Mai Tai Bacardi Light, Cointreau, Disaronno Amaretto, Lime Juice, Pineapple Juice, Dark Rum	\$ 400
古典酒 Old Fashioned Bulleit Bourbon, Surger Cube, Angostura Bitters	\$ 400
曼哈頓 Manhattan Jack Daniel's, Sweet Vermouth, Angostura Bitters	\$ 400
逸林風情 Piña Colada 過敏原: 堅果 Bacardi Light, Malibu, Coconut Milk, Fresh Pineapple, Pineapple Juice	\$ 400
紐約沙瓦 New York Sour Johnnie Walker Black Label, Red Wine, Angostura Bitters, Lime Juice, Syrup	\$ 400
性感海灘 Sex On The Beach Smirnoff, Peach Liqueur, Pineapple Juice, Cranberry Juice, Lime Juice, Syrup	\$ 400
莫西多 Mojito (限量) Bacardi Light, Mint Leaf, Sugar, Lime, Dark Rum	\$ 400
長島冰茶 Long Island Iced Tea Gordon's, Smirnoff, Jimador, Bacardi Light, Cointreau, Lime Juice, Cola	\$ 450

If There Is Something Not On The Menu, Feel Free To Talk To Our Bartender, See What We Can Do For You

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調酒師精選 *Bartender Selectoin*

杯 / GL

紫醉金迷 Lavender

\$ 400

Bombay, Lavender Syrup, Lime Juice, Butterfly Pea Juice

先以杜松子、香鳶尾等草本香氣揭開序幕，隨之加入的薰衣草糖漿捎來若隱若現的圓潤花香。細密注入的檸檬與蝶豆花起了微妙化學反應，盪漾出炫麗視覺享受與節奏輕快的酒感。

秋橘 Autumn Citrus

\$ 430

Bacardi, Yuzu Liqueur, Vanilla Syrup, Lemon Juice, Soda Water, Grapefruit Powder

以柚子為基底，搭配萊姆酒，輔以香草點綴，呈現初秋清爽風味。

醉梅 Shaoxing · Plum Shaoxing

\$ 430

Gordon's Gin, Plum Syrup, Clarification Lemon Juice, Syrup, Soda Water

以台灣紹興酒發想的長飲，搭配烏梅汁與蘇打水，口感清爽開胃，很適合餐前飲用。

噶瑪蘭威士忌酸酒 Hot Pot Sour

\$ 450

Kavalan Concertmaster Vinho, Oolong Spice Syrup, Clarification Lemon Juice,

Bitters, Sesame & Chili Oil, Syrup, Fresh Lemon Juice

以台灣在地知名噶瑪蘭威士忌為基底，搭配烏龍茶香料糖漿與自製麻辣油，一口酒一口牛肉乾，加上牛肉麵便是完美的一餐。

峰·嶼·霧 M · I · F

\$ 450

Oolong Gin, Passion Fruit Syrup, Clarification Lemon Juice, Syrup, Ardbeg Spray

將茶葉與百香果佐以煙燻，化為山峰、島嶼、雲霧等台灣經典印象，呈現台灣在地風情。

雙樹冰茶 DoubleTree Ice Tea

\$ 450

Smirnoff, Jimador, Gordon's Gin, Bacardi Light, Cointreau, Lime Juice, Jade Melon Green Tea

雙樹冰茶是台灣特有的調酒創意，被譽為台灣版的長島冰茶。這款特調以冬瓜茶為基底，融合了多種烈酒和青檸汁，展現清爽果香。清涼解渴之餘，更是台灣創意的代表。



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「夏至」主題特調 “Summer Festival” Theme Cocktail

杯 / GL

夏天沒完沒了 Watermelon highball

\$ 430

Bacardi, Elder Flower Syrup, Clarify Watermelon Juice, Dry Vermonith, Lemon Juice, Soda Water, Homemade Mint Oil, Plum powder

這款涼爽的夏日雞尾酒結合了西瓜、檸檬和薄荷的清新，滿足炎炎夏日的口感需求。苦艾酒、接骨木糖漿點綴自製薄荷精油，帶來一場夏日爽快饗宴。

烏蘇拉的魔藥 Ursula's Potion

\$ 450

Butterfly Pea Flower Gin, Butterfly Pea Flower Tea, Lavender Syrup, Homemade Vitamin Pills

烏蘇拉的魔藥，彷彿是從童話世界中跳出來的神奇飲品！它結合了蝶豆花琴酒、蝶豆花茶、薰衣草糖漿和自製發泡錠，就像一瓶充滿奇幻力量的藥水。蝶豆花為這杯魔藥帶來了藍色魔法，薰衣草糖漿則飄散出迷人的香氣，而自製的發泡錠，更是讓整杯魔藥神奇變色的關鍵！烏蘇拉的魔藥不僅讓你享受美味，更讓你深陷奇幻世界的魔法之中！

威力旺卡的冒險 Willy Wonka's Adventure 過敏原：大豆製品

\$ 450

Jameson, Cocoa Powder, Sichuan Peppercorn, Mango Syrup, Soy Milk, Citric acid

Jameson威士忌的濃郁風味與可可粉的深邃醇香結合，營造出濃郁而迷人的口感。花椒的微辣和清新提味使得整體更加豐富多彩，而芒果糖漿則為這杯調酒注入了一絲甜美的芬芳，令人愛不釋手。

王老古的秘方 Mr. Wong's Secret Recipe

\$ 450

Rooibos Tea Vodka, Homemade Chrysanthemum Syrup, Campari, Honey, Salt, Grass Jelly, Milk

這款特調結合了多種清涼夏日的元素，在炎熱的夏季中為您帶來一絲涼意。國寶茶伴隨著伏特加的香氣，搭配自製的菊花糖漿以及蜂蜜，帶來一股清新怡人的口感。再加上一點金巴利的微苦，以及少許鹽的點綴，這款特調飲品將為您帶來一場夏日的口感饗宴，而燒仙草的獨特風味更是為這杯特調增添了一絲驚喜。



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干邑白蘭地 *Cognac*

	杯/GL	瓶/BTL
Martell Blue Swift	\$ 380	\$ 4,000

伏特加 *Vodka*

	杯/GL	瓶/BTL
Smirnoff	\$ 300	\$ 3,000
Absolute	\$ 300	\$ 3,000
Belvedere	\$ 320	\$ 3,500
Grey Goose	\$ 350	\$ 3,800

龍舌蘭 *Tequila*

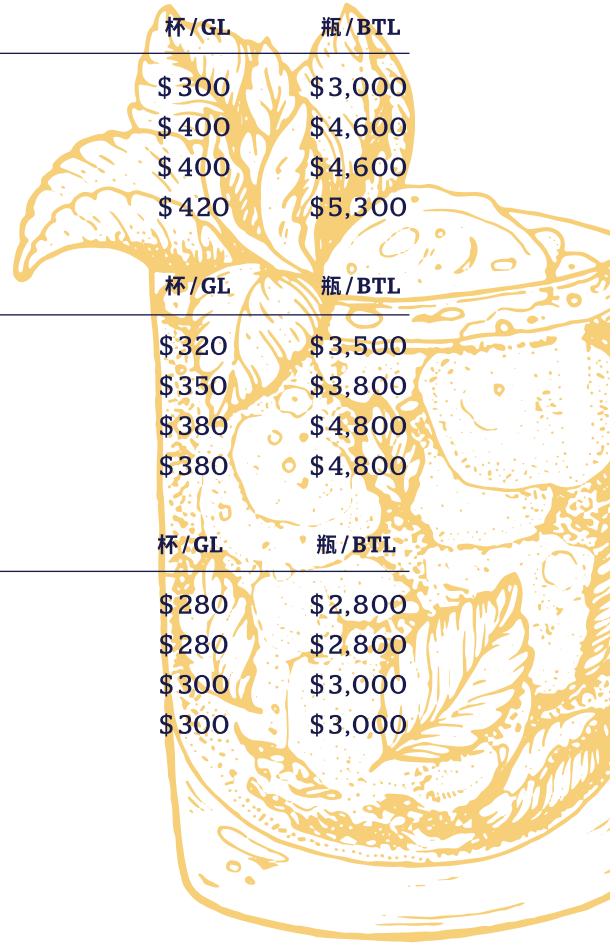
	杯/GL	瓶/BTL
El Jimador Blanco	\$ 300	\$ 3,000
Olmeca Blanco	\$ 400	\$ 4,600
Olmeca Reposado	\$ 400	\$ 4,600
Don Julio Reposado	\$ 420	\$ 5,300

蘭姆酒 *Rum*

	杯/GL	瓶/BTL
Bacardi Light	\$ 320	\$ 3,500
Captain Morgan Black	\$ 350	\$ 3,800
Bacardi 8 Years	\$ 380	\$ 4,800
Zacapa 23	\$ 380	\$ 4,800

利口酒 *Liqueur*

	杯/GL	瓶/BTL
Malibu	\$ 280	\$ 2,800
Ricard	\$ 280	\$ 2,800
Kahlua	\$ 300	\$ 3,000
Bailey's	\$ 300	\$ 3,000



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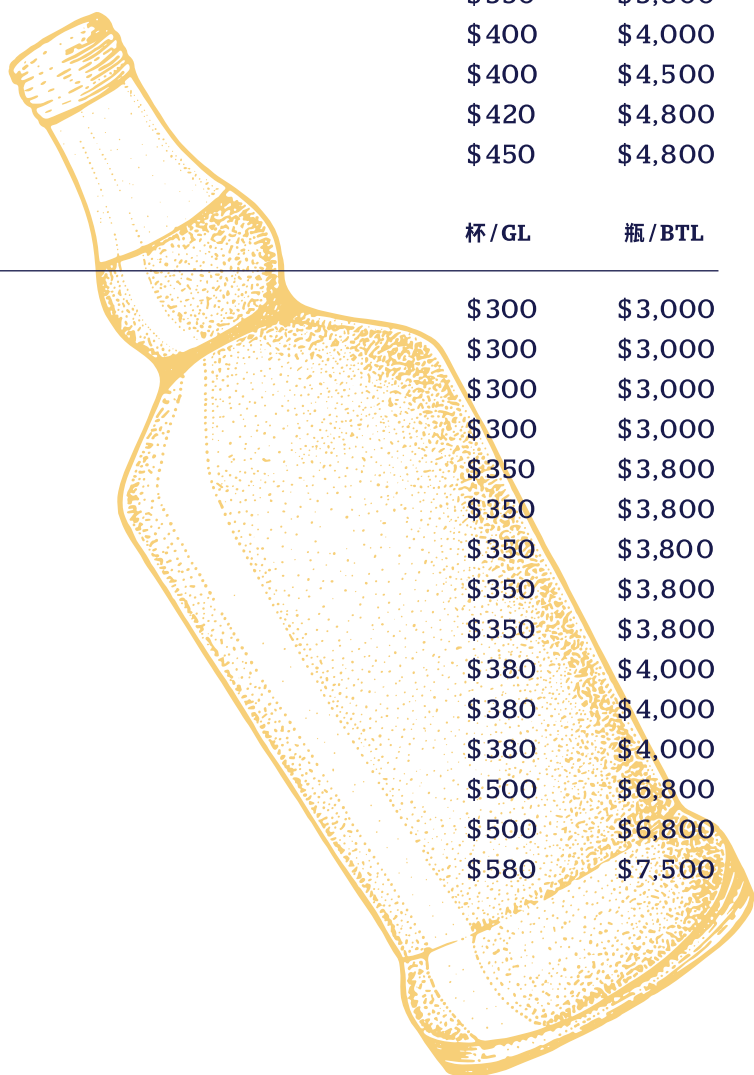
酒精飲料 *Alcohol* [過敏原：二氧化硫]

琴酒 *Gin*

	杯/GL	瓶/BTL
Gordon's	\$ 300	\$ 3,000
Beefeater	\$ 300	\$ 3,000
Hayman's	\$ 300	\$ 3,000
Bombay	\$ 300	\$ 3,000
Hendrick's	\$ 350	\$ 3,800
The Botanist	\$ 350	\$ 3,800
Tanqueray No.10	\$ 350	\$ 3,800
Taiwan Makauy	\$ 400	\$ 4,000
Roku	\$ 400	\$ 4,500
Beefeater 24	\$ 420	\$ 4,800
Monkey 47	\$ 450	\$ 4,800

威士忌 *Whisky*

	杯/GL	瓶/BTL
Ballantine's Finest	\$ 300	\$ 3,000
Jameson	\$ 300	\$ 3,000
Jack Daniel's	\$ 300	\$ 3,000
Johnnie Walker Black Label	\$ 300	\$ 3,000
Chivas 12 Years	\$ 350	\$ 3,800
Glenlivet 12 Years	\$ 350	\$ 3,800
Talisker 10 Years	\$ 350	\$ 3,800
Bulleit Bourbon	\$ 350	\$ 3,800
Bulleit Rye	\$ 350	\$ 3,800
Ardbeg 10 Years	\$ 380	\$ 4,000
Mortlach 12 Years	\$ 380	\$ 4,000
Macallan 12 Years	\$ 380	\$ 4,000
Kavalan Classic	\$ 500	\$ 6,800
Kavalan Solist ex-Bourbon	\$ 500	\$ 6,800
Mortlach 16 Years	\$ 580	\$ 7,500



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精選葡萄酒 *DoubleTree Wine List Selection* [過敏原：二氧化硫]

智利 *Chile*

瓶 / BTL

Almaviva, Puente Alto, Chile, 2002

\$3,000

美國 *USA*

瓶 / BTL

Robert Mondavi Winery Reserve Cabernet Sauvignon, 2001

\$7,000

Heitz Cellar, Martha's Vineyard Cabernet Sauvignon, 2000

\$8,000

Dominus Estate Christian Moueix, 2006

\$9,200

Joseph Phelp Vineyards Insignia, 2011

\$9,500

Opus One, Napa Valley, 2003

\$13,800

法國 *France*

瓶 / BTL

Chateau Mouton Rothschild Aile d'Argent Blanc Bordeaux, 2015

\$5,500

Chambolle-musigny 1er cru 'les cras', 2008

\$3,200

Chateau 'La Serre' Grand Cru Classe, Saint-Emilion, France, 2009

\$3,200

Chateau Magdelaine 'Les Songes de Magdelaine', Saint-Emilion, France, 2009

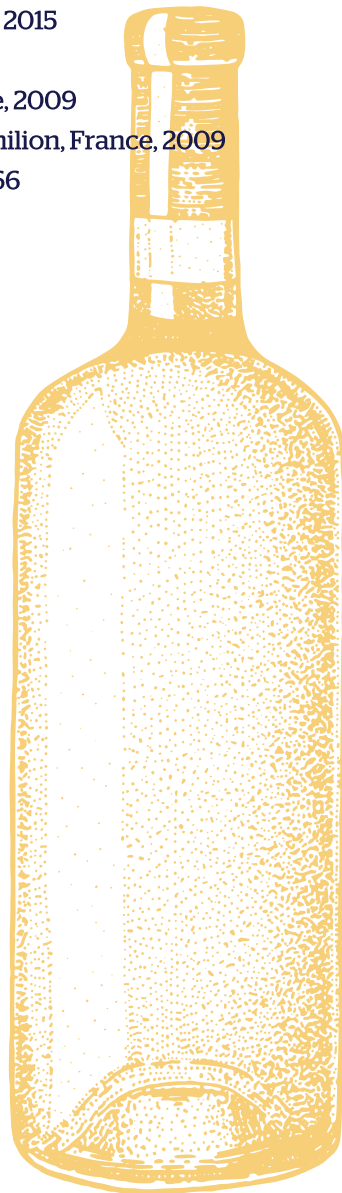
\$3,800

Savigny les beaune les guettes 1er cru, Doudet Naudin, 1966

\$15,000

Chateau Mouton Rothschild, 2001

\$23,000



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無酒精飲料 *Non-Alcohol*

氣泡飲料 *Soft Drinks*

	罐 / CAN
可口可樂 Coca Cola	\$ 150
零卡可樂 Coke Zero	\$ 150
雪碧 Sprite	\$ 150
蘇打水 Soda Water	\$ 150
薑汁汽水 Ginger Ale	\$ 150

礦泉水 *Mineral Water*

	瓶 / BTL
進口礦泉水 Imported Mineral Water 330ml	\$ 220
進口氣泡礦泉水 Imported Sparking Water 330ml	\$ 220
進口礦泉水 Imported Mineral Water 750ml	\$ 280
進口氣泡礦泉水 Imported Sparking Water 750ml	\$ 280

果汁 *Fruit Juice*

	杯 / GL
柳橙汁 Orange Juice	\$ 230
奇異果汁 Kiwi Juice	\$ 230
西瓜汁 Watermelon Juice	\$ 230
葡萄柚汁 Grapefruit Juice	\$ 230

優格冰沙 *Yogurt Smoothie* 過敏原: 乳製品

	杯 / GL
紅莓皇后 Strawberry, Apple Juice, Yogurt, Honey, Milk Strawberry, Apple Juice, Yogurt, Honey, Milk	\$ 250
芭娜娜 Banana Apple Yogurt Smoothie Banana, Apple Juice, Yogurt, Honey, Milk	\$ 250
黑莓香蘋 Blackberry Apple Yogurt Smoothie Blackberry, Apple Juice, Yogurt, Honey, Milk	\$ 250

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無酒精飲料 *Non-Alcohol*

咖啡 *Coffee* 過敏原：乳製品

	熱/HOT	冰/ICED
美式咖啡 Americano	\$ 180	\$ 200
單份義式濃縮咖啡 Single Espresso	\$ 200	
雙份義式濃縮咖啡 Double Espresso	\$ 220	
拿鐵 Latte	\$ 220	\$ 240
卡布奇諾 Cappuccino	\$ 220	\$ 240
巧克力飲品 Chocolate Drinks	\$ 220	\$ 240

茶品 *Tea*

	熱/HOT	冰/ICED
翠玉冬瓜 Jade Melon Green Tea		\$ 220
皇家伯爵茶 Royal Earl Grey		\$ 220
英式早餐茶 English Breakfast Tea		\$ 220
大吉嶺 Darjeeling		\$ 220
茉莉香片 Jasmine Green Tea		\$ 220
洋甘菊香草茶 Chamomile and Vanilla		\$ 220
薄荷茶 Peppermint (Taylors)		\$ 220
琥珀焦糖博士茶 Golden Caramel Rooibos		\$ 220



自製手工果醬系列 *Homemade Jam*

柑之如飴-柑橘香料果醬 Citrus & Herbs

	熱/HOT	冰/ICED
清爽氣泡飲 Soda		\$ 250
濃郁水果茶 (早餐茶) English Breakfast Tea	\$ 250	
香料熱紅酒 Mulled Wine	\$ 320	

莓好時光-黑森林野莓果醬 Berries

	熱/HOT	冰/ICED
清爽氣泡飲 Soda		\$ 250
濃郁水果茶 (伯爵綠茶) Earl Grey Green Tea	\$ 250	

美洛天仙-蘋果洛神果醬 Apple & Roselle

	熱/HOT	冰/ICED
清爽氣泡飲 Soda		\$ 250
濃郁水果茶 (大吉嶺) Darjeeling	\$ 250	



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松露辣味薯條 **Truffle Spicy French Fries** 

\$ 220

松露醬、七味粉、薯條

Truffle Paste, Chili Pepper, French Fries

過敏原：芝麻、魚類、含麩質穀物

特製主廚沙拉 **Chef's Salad** 

\$ 480

燻鮭魚、雞胸肉、水煮蛋、堅果、彩椒、玉米、綜合生菜

任選醬汁：義式油醋醬 / 日式和風 / 凱薩醬

Smoked Salmon, Chicken Breast, Boiled Egg, Bell Pepper, Nuts, Corn, Mixed Lettuce

Choose Your Dressing : Vinaigrette, Japanese Dressing, Caesar Dressing

過敏原：堅果、蛋、大豆、乳製品

羅勒香料烤嫩雞佐薯條 **Roasted Basil Chicken with French Fries**

\$ 480

烤半雞、綜合香料、薯條、蒜味美奶滋

Roasted Chicken (Half), Mixed Herbs, French Fries, Aioli

過敏原：蛋

香烤魔鬼辣雞翅佐麻辣堅果 **Roasted Spicy Wings with Spicy Nuts**  

\$ 480

雞翅、辣椒粉、檸檬汁、辣椒醬、麻辣堅果

Chicken Wings, Chili Powder, Lemon Juice, Tabasco, Spicy Nuts

過敏原：堅果、果仁、牛奶、芹菜、含麩質穀物、花生

紅酒燉牛肋條佐麵包 **Beef Bourguignon with Bread**

\$ 520

美國牛肋條、牛肉原汁、麵包

U.S. Rib Finger, Gravy, Bread

過敏原：二氧化硫、含麩質穀物、黃豆、芹菜

炸物拼盤 **Fried Snack Platter** 

\$ 520

台式鹹酥雞/澎湖花枝丸/炸洋葱圈/薯條/地瓜球

Taiwanese Fried Chicken, Penghu Cuttlefish Balls, Onion Ring, French Fries, Sweet Potato Balls

過敏原：軟體動物類、魚類、含麩質穀物

總匯三明治 **Club Sandwich**

\$ 580

歐式雜糧麵包、火雞胸肉、紅酒洋蔥、黑胡椒牛肉、煎蛋、美生菜、蕃茄、薯條、蕃茄醬、蒜味美奶滋

Multi-grain Bread, Turkey Breast, Onion Marmalade, Black Pepper Beef, Fried Egg, Lettuce, Tomato,

French Fries, Ketchup, Aioli

過敏原：含麩質穀物、蛋

牛肉起司漢堡 **Beef Burger** 

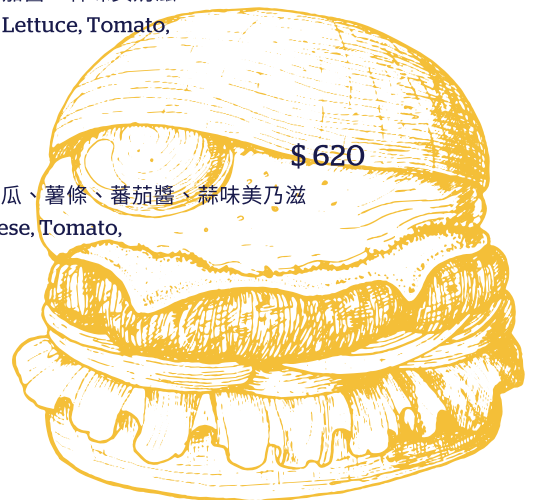
\$ 620

雜糧漢堡麵包、牛肉漢堡排300公克、培根、煎蛋、美生菜、巧達起司、蕃茄、酸黃瓜、薯條、蕃茄醬、蒜味美奶滋

Multi-grain Bread, Hamburger Patty 300g, Bacon, Fried Egg, Lettuce, Cheddar Cheese, Tomato,

Pickles, French Fries, Ketchup, Aioli

過敏原：含麩質穀物、起司、蛋



所有價格均以新台幣計算，另加10%服務費。如有特殊飲食需求或對某些食物過敏而希望瞭解食物成分，請提前告知。

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For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please inform us in advance.

逸林滷味  

DoubleTree Braised Dishes

牛腱、牛筋、牛肚、蝦仁、滷蛋、青花菜、王子麵、青蔥、麻辣醬

Beef Shank, Beef Tendon, Beef Tripe, Shrimp, Braised Egg, Broccoli, Noodles, Scallion, Chili Sauce

過敏原：含麩質穀物、甲殼類、黃豆、二氧化硫、蛋

細嫩土雞湯拉麵

Stewed Chicken Soup Noodle

土雞腿、筍絲、荷包蛋、銀芽、青江菜、蔥花、涼拌小菜

Chicken leg, Bamboo Shoots, Egg, bean sprout, Spoon Cabbage, Scallion, Cold side dishes

過敏原：含麩質穀物、芝麻、二氧化硫

逸林牛肉麵 

Taiwanese Beef Noodle

牛腱、青菜、辣椒、青蔥、酸菜

Beef Shank, Vegetables, Chili, Scallion, Pickled Mustard Greens

過敏原：含麩質穀物、黃豆、二氧化硫

逸林臭豆腐牛肉麵 

Taiwanese Beef Noodle with Stinky Tofu

七日慢工熟成臭豆腐、牛腱、青菜、辣椒、青蔥、酸菜

7-day aged Stinky Tofu, Beef Shank, Vegetables, Chill, Scallion, Pickled Mustard Greens

過敏原：含麩質穀物、黃豆、二氧化硫

逸林剝椒臭豆腐牛肉麵 

Taiwanese Beef Noodle with Chopped Pepper and Stinky Tofu

醋漬剝椒、七日慢工熟成臭豆腐、牛腱、青菜、辣椒、青蔥、酸菜

Marinated Chopped Pepper, 7-day aged Stinky Tofu, Beef Shank, Vegetables, Chill, Scallion, Pickled Mustard Greens

過敏原：含麩質穀物、黃豆、二氧化硫

海鮮叻沙米線  

Seafood Laksa

明蝦、干貝、蟹腿肉、蛤蠣、蝦米、椰漿、辣油、香菜

Prawn, Scallop, Crab, Clam, Dry Shrimp, Coconut Milk, Chili Oil, Coriander

過敏原：甲殼類、軟體動物、乳製品、堅果

海鮮菠蘿炒飯 

Seafood and Pineapple Fried Rice

狗仔魚、櫻花蝦、蝦仁、干貝、蛋、蘿蔓生菜、洋蔥、青蔥、白飯

Whitebait, Sergestid Shrimp, Shrimp, Scallop, Egg, Romaine Lettuce, Onion, Scallion, Steamed Rice

過敏原：甲殼類、蛋、軟體動物、魚類

\$ 560

\$ 580

\$ 580

\$ 620

\$ 620

\$ 620

\$ 620

所有價格均以新台幣計算，另加10%服務費。如有特殊飲食需求或對某些食物過敏而希望瞭解食物成分，請提前告知。

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精選甜點 *Selection Dessert*



Spicy



Seafood



Pork



Nuts

法式燻雞蘑菇鹹派

Mushroom Chicken Quiche

過敏原：含麩質穀物、蛋、乳製品

\$ 220

生巧克力布朗尼 

Chocolate Brownie

過敏原：堅果、蛋、乳製品

\$ 220

抹茶乳酪蛋糕

Matcha Cheese Cake

過敏原：乳製品、蛋

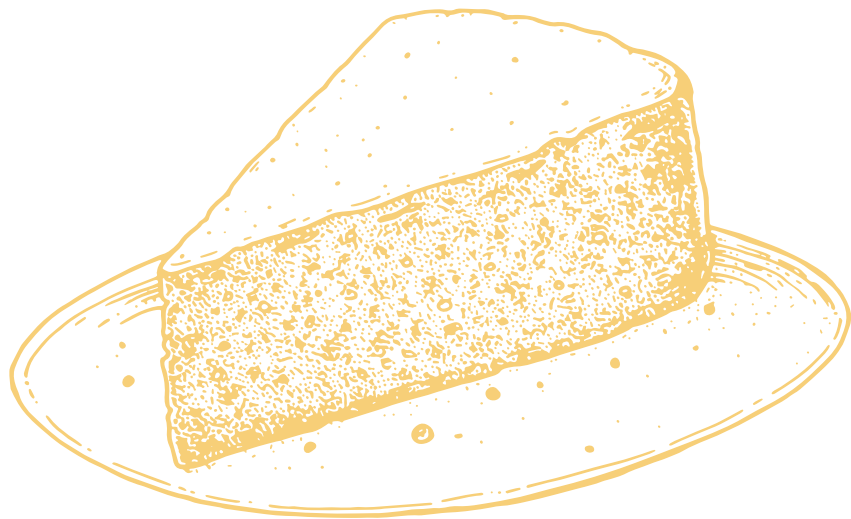
\$ 220

檸檬糖霜蛋糕

Lemon Drizzle Cake

過敏原：乳製品、蛋

\$ 220



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