

樓月醉

個人經典午茶 Afternoon Tea for One \$380

- 蜂蜜蛋糕 或 乳酪蛋糕 Honey Rice Cake / Cheese Cake
- 台式漢餅 或 鳳梨酥 或 花餅 Traditional Han Cake / Pineapple Cake / Bean Cake
- 松露巧克力 或 樹皮巧克力 或 法式水果軟糖 Chocolate Truffles / Chocolate Bark / Pâte de Fruits
- 1 壺美式咖啡 或 茶 Americano or Tea

雙層下午茶 High Tea for Two \$1280

- 乳酪蛋糕、鳳梨酥、花餅、司康共15款鹹甜點心
Cheese Cake, Pineapple Cake, Bean Cake, Scone, 15 Assorted Sweets and Savories
- 2 壺美式咖啡 或 茶 2 Pots Americano or Tea

下午茶茶點 Dessert for Afternoon Tea

- 海鹽焦糖冰淇淋 搭千層蘋果派 \$380
Salted Caramel Ice Cream with Apple Pie
- 荔枝冰淇淋 搭伯爵戚風 佐 葡萄蘭姆酒汁 \$380
Earl Grey Chiffon with Lychee Ice Cream and Grape Rum Sauce
- 馬斯卡邦葡萄冰淇淋 搭法芙娜巧克力戚風 佐澳洲胡桃樹皮 \$380
Valrhona Chocolate Chiffon with Macadamia Chocolate and Grape Mascarpone Ice Cream
- 伯爵冰淇淋 搭牛奶蛋黃布里歐 佐肉桂蘋果 \$380
Fried Brioche with Cinnamon Apple and Earl Grey Tea Ice Cream
- 乳酪蛋糕 搭綜合水果 佐龍眼蜜漬番茄 \$380
Cheesecake (Assorted Flavors) with Fruits and Honey Pickled Tomatoes
- 茶食五拼 南棗核桃糕、台式漢餅、杏仁酥、黑芝麻糖、法式水果軟糖 \$500
Traditional Dessert Platter (Walnut Red Date Paste Cake, Traditional Han Cake, Almond Brittle, Black Sesame Crunch, Pâtes de Fruits)
- 媽媽蛋糕 搭堅果小熊 佐依思妮奶油 \$320
Mama's Handmade Cake with Almond-hugging Bear Cookies and Isigny Ste Mère Butter

茶食拼盤 Entrée Platter

- 可拼盤：三拼、五拼、七拼
Choose any Three, Five or Seven \$385/640/885
- 菜頭糕 Radish Cake
- 羊粿 Taro Cake
- 艾草糕 Ai Grass Cake
- 鹹酥雞 Salty Crispy Chicken
- 全花枝丸 Squid Ball
- 烤蘆筍 Roasted Asparagus
- 炸牛蒡 Deep-fried Burdock
- 炸魷魚 Deep-fried Squid
- 麻芋棒 Deep-fried Ma-e Bar
- 紫蘇蝦藕 Deep-fried Lotus Root
- 高粱酒香腸 Kaoliang Sausage
- 桂花江米藕 (季節) Lotus Root Stuffed with Sticky Rice (Seasonal)
- 核桃風柿 (季節) Walnuts Stuffed Persimmons (Seasonal)
- 蘿蔔絲酥餅 Shredded Radish Puffs
- 花生芝麻球 Sesame Balls with Peanut Paste
- 桂圓芝麻球 Sesame Balls with Red Date Paste

老台灣推薦 Classic Taiwanese 均 \$240

- 麻芋湯 搭脆瓜菜脯白吻魚 (季節) Ma-e Served with Dried Radish and Grilled Anchovies (Seasonal)
- 杏仁茶 搭油條或太陽餅 Almond Milk Served with Sesame, Deep-fried Bread Sticks or Sun Cake
- 銀耳湯 搭紅糖桂圓 Tremella Soup Served with Dried Longan
- 檸檬愛玉 搭白鳳花餅 Lemon Aiyu Jelly with White Bean Cake
- 客家擂茶 搭牛汶水 Hakka Grinding Tea Served with Ai Grass Cake and Ginger Brown Sugar

老台灣推薦單品 Classic Taiwanese

- 酒釀湯圓 Sweet Dumplings with Rice Wine \$150
- 銀耳湯 White Jell Fungi Soup \$150
- 檸檬愛玉 Lemon Aiyu Jelly \$120
- 杏仁茶 Almond Milk \$120
- 客家擂茶 Hakka Grinding Tea \$120
- 紅豆芋炖 (季節) Red Bean Soup Braised with Minced Taro \$120
- 黑糖粉粿 Cape Jasmine Cake with Brown Sugar Syrup \$100

精選 Special Selection

- 帕達諾乳酪宮原沙拉 淋義大利油醋醬或蒜味鯷魚醬或奶蛋素柚子酸奶醬 \$380
Miyahara Salad with Grana Padano Cheese Served with Italian Vinaigrette or Bagna Càuda Sauce or (Ovo-lacto) Grapefruit Sour milk sauce
- 高達乳酪墨西哥紅椒肉醬薯條 Poutine (French Fries with Gravy and Melted Gouda Cheese) \$300
- 醉月刈包 Moon Pavilion Gua Bao \$250
- 司康 Scone \$170
- 古早小粽 (6粒) Sticky Rice Wrapped in Bamboo Leaves \$150
- 醉月拼盤 Moon Pavilion Platter \$980

醉月聖代 Moon Pavilion Sundae \$450

- 自選4球冰淇淋 搭配5款灑料 Choice of 4 Flavors and 5 Toppings
- 愛文芒果 Irwin Mango 馬斯卡邦葡萄 Raisins Mascarpone
- 巨峰葡萄 Kyoho Grape 仙人掌土鳳梨優格 Cactus and Native Pineapple Yogurt
- 黑葉荔枝 Heiye Lychee 44%牛奶萬那杜 Vanuatu 44% Milk Chocolate
- 鹿谷綠茶 Lugu Green Tea 66%花果艾爾帕寇 Alpaco 66% Floral & Fruity Chocolate
- 錫蘭紅茶 Ceylon Black Tea 80%煙燻烏干達 Uganda 80% Smoked Chocolate

冰品 Ice Cream

- 節慶聖代 Seasonal Festival Sundae \$680
- 台灣水果剉冰 (季節) Seasonal Taiwanese Fruit Shave Ice \$480
- 香蕉船 Banana Split \$380
- 冰淇淋佛跳牆 Ice Cream in China Casserole \$320

冰沙 Smoothie

- 土鳳梨冰沙 Pineapple Smoothie \$280
- 愛文芒果冰沙 Mango Smoothie \$280
- 客家擂茶冰沙 Hakka Grinding Tea Smoothie \$280
- 法芙娜莓果冰沙 Valrhona Chocolate and Berry Smoothie \$280

宮原茶 Miyahara Tea

- 宮原紅茶 Miyahara Light Black Tea \$280
- 閃亮的日子 Those Shining Days \$280
(阿薩姆紅茶、迷迭香、薰衣草) (Assam Black Tea, Rosemary & Lavender)
- 光陰的故事 Story of Our Times \$280
(東方美人、菊花、肉桂) (Oriental Beauty Tea, Chrysanthemum & Cinnamon)
- 月朦朧鳥朦朧 Misty Moon; Hazy Birds \$280
(桂花、高山烏龍茶) (Osmanthus & Alishan Oolong Tea)
- 跟往事乾杯 A Toast to the Past \$280
(鐵觀音、桂花、玫瑰、薄荷) (Tieh Kwan Ying Tea, Osmanthus, Rose & Mint)
- 半夢半醒之間 Between Dreams and Lifes \$280
(阿薩姆紅茶、玫瑰、薄荷) (Assam Black Tea, Rose & Mint)

珍珠奶茶 Bubble Tea

- 經典珍珠奶茶 Classic Bubble Tea \$230
- 宮原珍珠奶茶 Miyahara Bubble Tea \$230
- 南巖鐵觀音珍珠奶茶 Tieh Kwan Ying Bubble Tea \$230
- 東方美人珍珠奶茶 Oriental Beauty Bubble Tea \$230
- 伯爵珍珠奶茶 Earl Grey Bubble Tea \$230
- 月朦朧鳥朦朧珍珠奶茶 Misty Moon; Hazy Birds Bubble Tea \$230
- 閃亮的日子珍珠奶茶 Those Shining Days Bubble Tea \$230
- 光陰的故事珍珠奶茶 Story of Our Times Bubble Tea \$230
- 跟往事乾杯珍珠奶茶 A Toast to the Past Bubble Tea \$230
- 半夢半醒之間珍珠奶茶 Between Dreams and Lifes Bubble Tea \$230
- 杏仁珍珠奶茶 Almond Bubble Tea \$300

第一顆土鳳梨酥紀念茶

- Native Pineapple Cake Memorial Blend Tea
- 2號鳳梨紅茶 No.2 Pineapple Black Tea \$180
- 17號鳳梨紅茶 No.17 Pineapple Black Tea \$180

單品茶 Varietal Tea

- 東方美人 Oriental Beauty Tea \$200
- 高山烏龍茶 Alishan Oolong Tea \$200
- 南巖鐵觀音 Tieh Kwan Ying Tea \$200
- 日月潭紅玉紅茶 Sun Moon Lake Ruby Black Tea \$200
- 梨山天府烏龍茶 Lishan Oolong Tea \$200

咖啡 Coffee

- 宮原拿鐵 Miyahara Latte \$200
- 宮原美式咖啡 Miyahara Americano \$180
- 卡布奇諾 Cappuccino \$200
- 拿鐵 Latte \$200
- 摩卡 Marocchino \$220
- 香草拿鐵 Vanilla Latte \$220
- 蜂蜜拿鐵 Honey Latte \$220
- 杏仁拿鐵 Almond Latte \$220

單品咖啡 Varietal Coffee

- 非洲 Africa \$250
- 印尼 Indonesia \$250
- 中美洲 Central America \$250
- 南美洲 South America \$250

法芙娜朱古力 Valrhona Chocolate

- 牛奶法芙娜朱古力 Valrhona Milk Chocolate \$250
- 橙香法芙娜朱古力 Valrhona Orange Chocolate \$250
- 大約在冬季 Once in the Winter Time \$250
(濃縮咖啡、白蘭地、法芙娜朱古力)

無咖啡因 Caffeine-free Tea

- 薑母奶茶 Ginger Milk \$300
- 明天會更好 Tomorrow Will Be Better \$250
(芭樂忌禁、土鳳梨、檸檬、百香果) (Guava Leaves, Native Pineapple, Lime & Passion Fruit)
- 玫瑰紫米花茶 Black Sticky Rice Tea of Rose \$180
- 薰衣草紫米花茶 Black Sticky Rice Tea of Lavender \$180
- 洋甘菊紫米花茶 Black Sticky Rice Tea of Camomile \$180
- 老薑母茶 Ginger Tea \$180/杯/cup
- 聖沛黎洛氣泡礦泉水 San Pellegrino Sparkling Water (1000ml) \$250/瓶/bottle

酒品 Alcohol

- 單一麥芽原酒 VINHO 葡萄酒桶威士忌 \$8000
Kavalan Solist Vinho Barrique Single Cask Strength. Single Malt Whisky
- 噶瑪蘭波本桶單一麥芽威士忌 Kavalan Ex-bourbon Oak Single Malt Whisky \$2800
- 噶瑪蘭山川首席單一麥芽威士忌 Kavalan Concertmaster Single Malt Whisky \$2100
- 玉泉十年窖藏精釀陳紹 Taiwan Shaoxing Wine \$600
- 台灣啤酒 Taiwan Beer \$80
- 克里斯多夫·馬汀-粉紅香檳 NV Champagne Rose, Champagne Christophe Martin \$3280
- 波爾多阿督諾粉紅氣泡酒 Traditional Method Rose, Domaine Graves d'Ardonneau \$1500
- 貝里尼天然白桃氣泡酒 Canella Bellini Cocktail \$950

