



餐期 I : 17:30 - 19:45 , 低消為一套套餐
餐期 II : 19:45 - 21:30 , 低消為一杯飲品

Service Period I : 17:30 - 19:45
Minimum charge is one set meal per person
Service Period II : 19:45 - 21:30
Minimum charge is one beverage per person

本店另收 10% 服務費
不得攜帶外食入內食用，違者酌收 500 元清潔費
餐點恕不提供外帶，煩請見諒
WIFI 名稱：孫立人官邸 \ 密碼：12345678

All items are listed on NTD dollar, subject to 10% service fee.
Kindly note that bringing outside food will incur a \$500 cleaning fee.
Dine in only, no take-out service.
WIFI Account : 孫立人官邸 \ Password : 12345678

GREEN HOUSE
樂 光

樂光 GREEN HOUSE 品牌成立於 2025 年 10 月，

以藝文饗宴為核心，提供表演 / 精緻餐酒服務。

我們改造官邸內最引人注目的現代建築 - 玻璃屋空間，
邀請賓客在舒適、寧靜優雅的氣氛中，盡情享用精心製作的套餐以及精選美酒。

除了用餐之外，

樂光 GREEN HOUSE 也提供了藝文創作 / 表演者一個優質的展示平台，
照亮他們在藝術世界的道路。

對共襄盛舉者來說，是個支持、學習、欣賞的場域。

我們的願景是創設「資源共享」的平台，實現「世代融合」的理想，

我們的長期使命是希冀打造「內容交流」的整合平台，

成為人文創意產業的孵化器。





Established in October 2025, YUÈ GUANG GREEN HOUSE is a premier venue dedicated to curating exceptional cultural and artistic experiences. It seamlessly blends live performances with exquisite dining and wine. The venue is housed within the General Sun' s Residence, where its signature modern glass house architecture is transformed into an elegant fine dining room. Here, guests are invited to savor meticulously crafted set-course menus paired with distinguished wines, all within a serene and sophisticated atmosphere. Beyond its culinary offerings, YUÈ GUANG GREEN HOUSE serves as a vibrant platform for artists and performers, providing a space to showcase their creations and further their journey in the world of art.

To the participants, this is an arena for support, learning, communication, and appreciation. We envision creating a platform to share resources, reach the ideal of “generations fusion” , and fulfill our long-term mission of becoming an incubator of the cultural creativity industry.

Chinese Set Meal for One Person



Offering Time : Lunch 11:30-14:00 (Last ordering time 13:30) / Dinner 17:30-20:00 (Last ordering time 19:45)



主廚紅煨牛小排

Braised Beef Short Ribs in Red Wine Sauce

中式・雙人套餐

Chinese Double-Serving Meal Set

2680

開胃小菜 各出二份 Appetizer (2 sets each)

主餐擇二 Main Dish (Choose 2)

官邸招牌東坡肉 Braised Pork Belly

主廚紅煨牛小排 Braised Beef Short Ribs in Red Wine Sauce

饕客必點 四選一 Foodie Must-Try (Choose 1)

寧波老燒蛋 Ningbo Egg Fried Glass Noodles

豆干肉絲 (豬/牛) Stir-fried Dried Bean Curd with Shredded Pork/Beef

左宗棠雞 General Tso's Chicken

椒汁白肉 Sliced Boiled Pork with Sichuan Pepper Sauce

時蔬 四選一 Vegetable (Choose 1)

櫻花蝦高麗菜 Stir-fried Cabbage with Sakura Shrimp

雞火娃娃菜 Braised Baby Cabbage in Broth

乾煸四季豆 Dry-Fried Green Beans

時令食蔬 Seasonal Vegetables

附餐 各出二份 Side Dish (2 sets each)

上海菜飯 Shanghai Fried Rice

淮山藥膳子排盅 Chinese Yam Spare Ribs Soup

銀耳蓮子甜湯 Lotus Seed And Snow Fungus Sweet Dessert

季節水果 Seasonal Fruits

圖片僅供參考，以實際提供為主

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極上總督盛宴

1916 年 2 月 29 日，日本皇室閑院宮載仁親王與王妃宣布來台灣參訪

時任台灣總督安東貞美將當時的總督官邸（現今台北賓館）讓出進行整修

準備給親王與王妃來訪時做為御旅館使用

而後在 1916-1922 年間共有三任日本總督住進現今的將軍官邸（時稱古亭街總督官邸）

百年前的總督別邸，款待賓客無數

極上總督盛宴復刻了百年前總督級的和風高雅餐食

穿越百年時光長廊

來一場歷史文化交融的美學宴饗

GOVERNOR × BANQUET

On 29 February, 1916, the Japanese Prince Kan' in Kotohito and his wife announced their visit to Taiwan. In preparation for their visit, the then Governor-General of Taiwan, Ando Sadayoshi, carried out many plans, one of which was the restoration of the Governor-General's Residence (present-day Taipei Guest House). During the 6 years of restoration (1916-1922), a total of three Japanese governors resided at the present General Sun Li-jen Residence (then known as the Governor-General's Residence in Guting Village).

To continue the hospitality of this place, the Governor-General Special recreates the elegant dining set used to serve Japanese high-ranking official. Let us enjoy an aesthetic banquet.



日式海鮮烤物・單人套餐

Japanese Seafood Grilled Main Course Set for One Person

開胃小菜 Appetizer	
前菜刺身 / 鮑魚沙拉 擇一 Sashimi / Abalone Salad (Choose 1)	
主餐擇一 Main Dish (Choose 1)	
烤魚下巴 附白飯 Grilled Sea Bream Chin & Rice *限量供應	900
烤一夜干 (一尾) 附白飯 Salted Threadfin (Whole) & Rice	1000
烤鮭魚頭 附白飯 Salt-Grilled Salmon Head & Rice *限量供應	1330
圓鱈西京燒 (正圓鱈) 附白飯 Saikyo Miso Yaki Cod & Rice	1430
附餐擇一 Side Dish (Choose 1)	
炙燒明太子山藥 Grilled Yam Wipe with Cod's Roe Sauce	
生食級明太子干貝 Grilled Scallop with Cod's Roe Sauce	+120
烤一夜干 (半隻) Grilled Salted Threadfin (Half Cut)	+150
土瓶蒸 Seafood Teapot Soup	
甜點 Dessert	

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圓鱈西京燒
Saikyo Miso Yaki Cod



烤一夜干
Salted Threadfin



烤鮭魚頭
Salt-Grilled Salmon Head



紅酒脆皮櫻桃鴨

Roast Cherry Valley Duck with Red Wine Sauce

日式烤物・單人套餐

Japanese Grilled Main Course Set for One Person

開胃小菜 Appetizer

前菜刺身 / 鮑魚沙拉 擇一 Sashimi / Abalone Salad (Choose 1)

主餐擇一 Main Dish (Choose 1)

烤味噌松阪豬 附白飯 Miso-Marinated Grilled Pork & Rice 900

紅酒脆皮櫻桃鴨 附白飯 Roast Cherry Valley Duck with Red Wine Sauce & Rice 1230

附餐擇一 Side Dish (Choose 1)

炙燒明太子山藥 Grilled Yam Wipe with Cod's Roe Sauce

生食級明太子干貝 Grilled Scallop with Cod's Roe Sauce +120

烤一夜干 (半隻) Grilled Salted Threadfin (Half Cut) +150

土瓶蒸 Seafood Teapot Soup

甜點 Dessert

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綜合海鮮握壽司
Mixed Seafood Nigiri

日式握壽司・單人套餐

Japanese Nigiri Main Course Set for One Person

開胃小菜 Appetizer

鮑魚沙拉 Abalone Salad

主餐擇一 Main Dish (Choose 1)

綜合海鮮握壽司 (七貫) Mixed Seafood Nigiri (7pcs) 900

鮭魚握壽司 (七貫) Salmon Nigiri (7pcs) 900

炙燒鮭魚握壽司 (七貫) Aburi Salmon Nigiri (7pcs) 920

附餐擇一 Side Dish (Choose 1)

炙燒明太子山藥 Grilled Yam Wipe with Cod's Roe Sauce

生食級明太子干貝 Grilled Scallop with Cod's Roe Sauce +120

烤一夜干 (半隻) Grilled Salted Threadfin (Half Cut) +150

土瓶蒸 Seafood Teapot Soup

甜點 Dessert

圖片僅供參考，以實際提供為主

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極上海鮮丼
Premium Seafood Don

A bowl of Premium Seafood Don (極上海鮮丼) is the central focus, served in a blue and white patterned bowl. The dish features a variety of seafood toppings, including salmon, tuna, shrimp, and crab, served over a bed of rice. The bowl is garnished with fresh green herbs and a generous amount of orange roe. To the left of the bowl is a small black ceramic teapot with a yellow handle. In the foreground, a small black tray holds three items: a piece of pink pickled radish, a slice of lotus root, and a piece of yellow pickled egg. A small square bowl of dark soy sauce is also visible on the left. The background is a blurred green wall, suggesting an outdoor or semi-outdoor setting.

Japanese Seafood Donburi Main Course Set for One Person

Offering Time : Lunch 11:30-14:00 (Last ordering time 13:30) / Dinner 17:30-20:00 (Last ordering time 19:45)



帶骨日式牛小排丼
Japanese Short Ribs



醬烤鰻魚丼
Unagi Don

日式烤物丼飯・單人套餐

Japanese Grilled Donburi Main Course Set for One Person

開胃小菜 Appetizer

前菜刺身 / 鮑魚沙拉 擇一 Sashimi / Abalone Salad (Choose 1)

主餐擇一 Main Dish (Choose 1)

帶骨日式牛小排丼 Japanese Short Ribs Don 900

醬烤鰻魚丼 Unagi Don 940

附餐擇一 Side Dish (Choose 1)

炙燒明太子山藥 Grilled Yam Wipe with Cod's Roe Sauce +120

生食級明太子干貝 Grilled Scallop with Cod's Roe Sauce +150

烤一夜干 (半隻) Grilled Salted Threadfin (Half Cut)

土瓶蒸 Seafood Teapot Soup

甜點 Dessert

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日式・雙人總督套餐

Japanese Governor Set Meal for 2 Persons

開胃小菜 (雙份) Appetizer X 2

前菜刺身 Sashimi

烤一夜干 Grilled Salted Threadfin (Whole)

烤味噌松阪豬 / 日式帶骨牛小排 擇一

Miso-Marinated Grilled Pork / Japanese Short Ribs (Choose 1)

總督握壽司 Governor Nigiri

烤鰻魚飯 (雙份) Una Mini Don X 2

土瓶蒸 (雙份) Seafood Teapot Soup X 2

甜點 (雙份) Dessert X 2

2680



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明太子飯糰 Grilled Rice Ball with Cod Roe Mayonnaise



總督握壽司 Governor Nigiri



烤鮭魚頭 Salt-Grilled Salmon Head



烤一夜干 Salted Threadfin

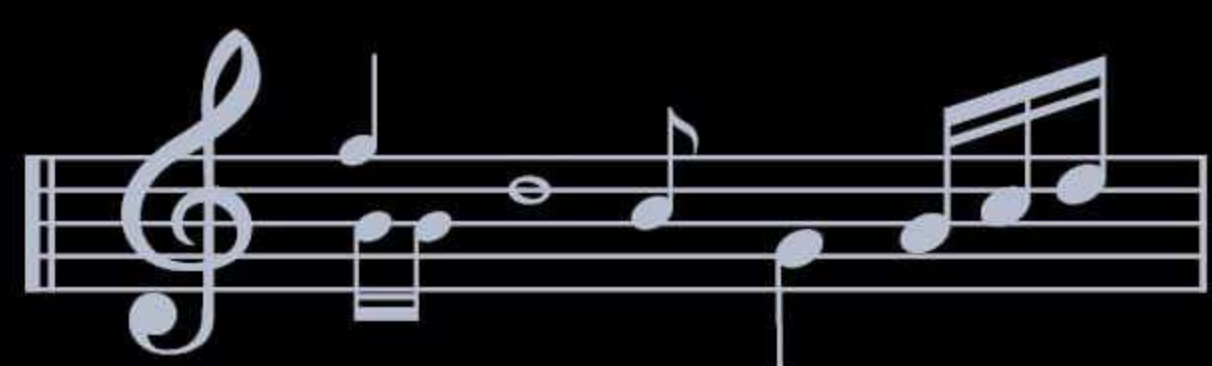
單點項目 À La Carte

寧波老燒蛋	Ningbo Egg Fried Glass Noodles	360
豆干肉絲	Stir-fried Dried Bean Curd with Shredded	豬 Pork 380 / 牛 Beef 420
左宗棠雞	General Tso's Chicken	380
椒汁白肉	Sliced Boiled Pork with Sichuan Pepper Sauce	480
明太子飯糰 (一顆)	Grilled Rice Ball with Cod Roe Mayonnaise (1pc)	100
生食級明太子干貝 (一顆)	Scallop with Cod's Roe Sauce (1pc)	150
烤一夜干 (一尾)	Salted Threadfin (Whole)	480
烤魚下巴 (一個)	Grilled Sea Bream Chin (1pc) *限量供應	500
烤鮭魚頭 (一個)	Salt-Grilled Salmon Head (1pc) *限量供應	750
花壽司 (一個)	Futo maki (1pc)	50
生鮭魚握壽司 (七貫)	Salmon Nigiri (7pcs)	720
炙燒鮭魚握壽司 (七貫)	Aburi Salmon Nigiri (7pcs)	720
總督握壽司 (十貫)	Governor Nigiri (10pcs)	800

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GREEN HOUSE

樂 光

Wine List & Drinks



Red Wine 紅酒

神采公雞卡本內蘇維濃紅酒	180 杯
Cuatro Vientos Cabernet Sauvignon 750ml 13.5% vol.	780 瓶

來自智利安地斯山脈的 Central Valley，由 2021 榮獲智利著名酒評 –Catad'Or 之最佳酒廠 Viña Aromo 所釀造。安地斯山脈的微風使夜晚溫度寒冷，夏季少雨，適合晚熟的 Cabernet Sauvignon 生長。明亮的紅寶石顏色，此款葡萄酒帶有成熟李子及黑莓風味，以及些許菸草氣息。酒體豐潤，酸度中等、單寧柔和，適合搭配排餐類以黑胡椒、大蒜等辛香料調味的肉類料理。

From Chile's Central Valley in the Andes Mountains, crafted by Viña Aromo—awarded Best Winery at Chile's prestigious Catad'Or competition in 2021. Andean mountain breezes bring cool nights and dry summers, creating ideal conditions for late-ripening Cabernet Sauvignon. Displaying a bright ruby hue, this wine offers flavors of ripe plums and blackberries with subtle tobacco notes. Full-bodied with moderate acidity and soft tannins, it pairs perfectly with grilled meats seasoned with black pepper, garlic, and other bold spices.

三風精選馬爾貝克紅酒	280 杯
Trivento Reserve Malbec 750ml 13.5% vol.	1280 瓶

由 Trivento 酒莊釀造，精選自阿根廷頂級葡萄產區 – 門多薩。採用五大葡萄品種之一的馬爾貝克釀製，歷經六個月法國橡木桶陳釀與五個月瓶中熟成，呈現濃郁的紅色果實香與橡木桶氣息交織。醇厚果香與橡木芬芳交融，展現馬爾貝克標誌性的細膩質地與豐沛香氣。單寧細緻圓潤，酒體適中，餘韻悠長動人，此酒款長期蟬聯歐洲暢銷榜首，更於 2020 年榮登全球最暢銷紅酒寶座。適合搭配烤肉類和一些辛辣沾醬的菜餚。

Produced by Trivento, the wine originates from Argentina's premier grape-growing region – Mendoza. Crafted from Malbec—one of the five major grape varieties. Aged for 6 months in French oak barrels and 5 months in the bottle, it presents rich red fruit aromas intertwined with oak notes. The full-bodied fruitiness blends with the oak's fragrance, showcasing Malbec's signature delicate texture and abundant bouquet. Its tannins are refined and rounded, with a medium-bodied profile and a beautifully lingering finish. A perennial bestseller in Europe, it became the world's top-selling red wine in 2020. Pairs well with grilled meats and dishes featuring spicy dipping sauces.

White Wine 白酒

神采公雞蘇維濃白葡萄酒

Cuatro Vientos Sauvignon Blanc 750ml 13% vol.

180 杯

780 瓶

Viña Aromo 於 1926 年由 Don Víctor Henríquez Solar 創立並開始精品葡萄酒的釀造，至今由家族中的第三代經營。2021 酒廠榮獲智利著名酒評 -Catad'Or 之最佳酒廠 (BEST WINERY OF THE YEAR) 的殊榮。每年 3 月上旬採收，30% 的葡萄在壓榨機中冷浸漬 5-6 小時後，14 °C -16°C發酵 15-21 天。香氣濃郁、清新爽脆，適合與沿海的海鮮料理搭配。

Viña Aromo was founded in 1926 by Don Víctor Henríquez Solar, who began crafting boutique wines. Today, the estate is managed by the third generation of the family. In 2021, the winery was honored as the Best Winery of the Year by Chile's renowned wine competition, Catad'Or. Harvested in early March each year, 30% of the grapes undergo cold maceration for 5-6 hours in the press before fermentation at 14° C-16° C for 15-21 days. This wine boasts an intense, fresh, and crisp aroma, making it an ideal pairing for coastal seafood dishes.

普諾托慕斯卡多白葡萄酒

Prunotto Moscato d'Asti 750ml 5% vol.

1480 瓶

來自義大利的普諾托酒莊，號稱人見人愛的白葡萄酒。這款曾被譽為「農民香檳」的美酒，其淵源可追溯至十八世紀的義大利釀酒師——他們在辛勞工作一整天後，會利用閒暇時光以當時不受歡迎的莫斯卡托白葡萄釀製出簡單易飲的氣泡酒。阿斯提莫斯卡托的精妙之處在於其平衡的酸度，既能穩住甜味而不顯膩口，又能提升果香層次，造就清新活潑的風味輪廓。酒液呈現明亮柔和的金黃色澤，散發蜂蜜氣息與山楂、荔枝的甜美香氣。此酒款與辛香濃郁的亞洲菜餚堪稱絕配。

From Italy's Prunotto Winery, it's a white wine beloved by all. Once dubbed "the farmer's champagne," it traces its origins to 18th-century Italian winemakers who, after a day's hard labor, would craft simple, easy-drinking sparkling wines from the then-unpopular Moscato Bianco grape during their leisure hours. The true artistry of Moscato d'Asti lies in its balanced acidity, which anchors the sweetness without cloying, while also enhancing the fruit flavors for a refreshingly vibrant profile. Its bright, soft golden hue reveals honeyed notes alongside sweet aromas of hawthorn and lychee. This wine pairs exceptionally well with Asian cuisine featuring rich spices and sauces.

Champagne 香檳

法國巴特爾香檳

Champagne A.Bartel Brut NV 750ml 12% vol.

2000 瓶

來自法國香檳法定產區 - 巴爾山坡，酒廠位於南香檳區的 Cote des Bars 區，釀酒師充分利用當地土壤中額外的黏土帶來了比北方香檳更飽滿的酒體、更圓潤的口感和更大的果味，讓更多的風土氣息飽留在這瓶香檳中。這是一款極具魅力的（近乎）白中白香檳。清新活潑的酒體蘊含複雜的紅果香調，層層鋪展至柑橘檸檬與蜜桃氣息，並交織著布里歐修麵包、餅乾的細膩風味，尾韻細緻且綿長。

From the Champagne appellation's Côte des Bars hillside, the winery is situated in the southern Champagne region. The winemaker fully leverages the extra clay in the local soil to produce a fuller body, rounder texture, and greater fruitiness than northern Champagne, allowing more terroir character to linger within this bottle. This is a lovely expression of (almost) Blanc de Noirs Champagne. Its fresh and lively palate reveals complex red fruit notes, unfolding in layers to citrusy lemon and peach aromas, interwoven with delicate flavors of brioche and biscuit. The finish is refined and lingering.



Fruit Wine Cocktails 果實酒調酒

嘉賓必思 250
Jaboticaba Calpis Cocktail 6.8% vol.

由台灣自產的樹葡萄釀製的嘉賓果酒作為基底酒，帶有似葡萄酒的香氣和一點酸味，和帶有甜度的可爾必思調製，風味絕佳。

The base spirit is Jaboticaba fruit wine, crafted from Taiwan-grown tree grapes. It carries the aroma of red wine with a hint of tartness, blended with sweet Calpis for an exceptional flavor.

梅爾必思 250
Pink Plum Calpis Cocktail 10% vol.

基底梅酒為台灣特有胭脂梅釀製，帶有水蜜桃香氣，可爾必思的搭配下甘甜順口。

The base plum wine is crafted from Taiwan's unique pink plum, carrying a peach-like aroma. Paired with Calpis, it offers a sweet and smooth taste.

威士梅 250
Whisky Plum Cocktail 21.3% vol.

基底梅酒帶有焦糖、桂圓香以及微甜但厚實的獨特煙燻口感，搭配經典的蘇格登 12 年威士忌，感受獨特的風味。

The base plum wine carries notes of caramel, longan, and a uniquely smoky flavor that is subtly sweet yet rich. Pair it with the classic The Singleton 12 Year Old whisky. Enjoy its unique aroma.

Taiwan Craft Beers 台灣精釀啤酒

百岳拉格 180
Mountain Lager 330ml 4.5% vol.

使用最佳德國麥芽和啤酒花，香氣為麥芽帶少許榛果的調性，入口可以喝到榛果在前段，接著有麥芽的風味，還有一點麵包、草本的風味。清爽、順口且易飲。如同名字「百岳」，下山休息時最適合來一瓶！

Crafted with premium German malt and hops, this beer offers a malt-forward aroma with subtle hazelnut undertones. On the palate, hazelnut notes lead the initial taste, followed by malt richness and hints of bread and herbs. Refreshing, smooth, and easy to drink. True to its name “Hundred Peaks,” it's the perfect companion for a well-deserved break after descending the mountain!

麥仔茶、草本、榛果
Barley tea, Herbal, Hazelnut

一直喝 IPA 200
Session IPA 330ml 4.8% vol.

Session IPA 是一款「社交型 IPA」。「Session」一詞意指分階段飲用，因其低酒精濃度能讓人長時間享受，它非常適合社交聚會，且不易令人醉意上頭。這款啤酒蘊含濃郁的啤酒花與柑橘香氣，口感清爽輕盈。儘管酒精濃度不高，卻展現出驚人豐富且獨特的風味特質。

Session IPA is a “social IPA.” The term “session” refers to drinking in stages, as its low alcohol content allows for extended enjoyment over time. It's perfect for social gatherings and less likely to cause intoxication. Packed with intense hop and citrus aromas, it boasts a crisp, light body. Despite its low alcohol percentage, it delivers remarkably rich and distinctive character.

花香、柑橘
Floral, Citrus

芭樂鹽小麥

Guava Gose 330ml 5.2% vol.

200

Gose 鹽小麥是一種帶有礦物鹹味、口感偏酸的古老啤酒類型。台灣版本使用在地小麥，以乳酸菌發酵帶出清新酸味、香氣濃郁的土芭樂增添更多酸甜層次。煮沸過程中則加入屏東後灣珊瑚礁鹽，其細膩天然礦物鹹味與檸檬酸氣息交融更襯托出土芭樂的熱帶果香，疊合成柔順易飲的夏日酒體。

Gose Salt Wheat is an ancient beer style characterized by mineral saltiness and a distinctly tart profile. The Taiwanese iteration utilizes local wheat, fermented with lactic acid bacteria to yield a refreshing acidity, while locally grown guava adds rich aromas and further layers of sweet-tart complexity. During the boil, coral reef salt from Pingtung’s Houwan area is added. Its subtle natural mineral saltiness blends with citric acid notes and the tropical fruitiness of local guava, creating a smooth, easy-drinking summer brew.

微酸、土芭樂、珊瑚礁鹽

Slightly tart, Local guava, Coral reef salt

吐司去(掉的)邊大冰紅

TOASTea Lager 330ml 5.2% vol.

200

「阿姨！一份吐司去邊大冰紅」這是許多人開啟美好一天的經典早餐組合。受到英國酒廠 Toast Ale 使用剩食麵包釀造啤酒的啟發，以回收吐司邊釀造出的限量實驗款生啤。將烤過的吐司邊切碎後，加入其他穀物進行醱化，再將阿薩姆紅茶葉浸入熱麥汁，帶出熟悉的茶韻。這是一款麥香濃郁，帶有烘烤吐司和焦糖甘甜的清爽金黃拉格。

“Auntie! One slice of crustless toast and a large iced tea.” This classic breakfast combo kicks off many people’s perfect day. Inspired by British brewery Toast Ale’s use of surplus bread in brewing, this limited-edition experimental craft beer is brewed using recycled bread crusts. Toasted bread crusts are chopped and combined with other grains for saccharification. Assam tea leaves are then steeped in the hot wort to impart that familiar tea character. The result is a refreshing golden lager with pronounced maltiness, notes of toasted bread, and a caramel sweetness.

麥香、吐司、阿薩姆紅茶

Wheat aroma, Toast, Assam black tea

嘶～酒花蘋果酒

Hoppy Apple Cider 330ml 5.3% vol.

200

將啤酒的靈魂成分「啤酒花」注入蘋果酒中，讓啤酒花本身的果香為蘋果酒增添迷人風味。選用與蘋果酒有著類似氣息的紐西蘭酒花 Nelson Sauvín，以其獨特帶有白葡萄酒般（Sauvignon Blanc）的風味特徵，為酒體添上了如同麝香葡萄、新鮮荔枝般的飽滿果香，於 2023 年亞洲蘋果酒大賽（ACC）榮獲銀牌殊榮。

Infusing cider with hops—the soul ingredient of beer—allows the hop’s inherent fruitiness to impart an enchanting flavor to the cider. Featuring Nelson Sauvín hops from New Zealand—known for their aromatic profile reminiscent of cider—this blend imparts distinctive Sauvignon Blanc-like characteristics. It’s a cider bursting with rich fruit notes of muscat grapes and fresh lychee. This beer earned a Silver Medal at the 2023 Asia Cider Championship (ACC).

荔枝香、清脆蘋果、麝香葡萄

Lychee, Crisp Apple, Muscat Grape

桂圓琥珀愛爾

Dried Longan Amber Ale 330ml 5.5% vol.

200

烘烤之後散發出焦糖餅乾香氣的麥粒，釀造出美麗琥珀色的酒液，嚴選來自苗栗及中寮農場的桂圓乾，將桂圓殼與麥芽一起糖化，並於發酵時加入桂圓乾啤，酒花微微的苦味加上悠長的餘韻中桂圓乾甜味及龍眼木煙燻味，是一款十分討喜的精釀佳作。

Roasted grains exuding caramel biscuit aromas yield a beautiful amber-hued brew. Carefully selected dried longan from Miaoli and Zhongliao farms are malted alongside the grains, with dried longan added during fermentation. The subtle bitterness of hops, paired with the lingering sweetness of dried longan and the smoky notes of longan wood, creates a delightful craft beer masterpiece.

焦糖、煙燻、桂圓乾

Caramel, Smoked, Dried Longan

Non-alcoholic Beverages

非酒精飲料

美式咖啡	Americano	H / I	200
拿鐵咖啡	Latte	H / I	250
鮮奶茶	Milk Tea	H / I	230
柚香茉莉綠茶/紅茶	Pomelo Jasmine Green Tea/Black Tea	H / I	220
花草茶 (無咖啡因)	Mixed Herbal Tea (Decaffeinated)	H	320
綠果昔	菠菜、西洋芹、奇異果、蘋果、芒果、鳳梨 Green Smoothie Spinach, Parsley, Kiwi, Apple, Mango, Pineapple	I	250
熱帶香芒鮮果汁	百香果、芒果、鳳梨、蘋果 Tropical Juice Passion Fruit, Mango, Pineapple, Apple	I	250
聖沛黎洛氣泡礦泉水	San Pellegrino Sparkling Water 1000ml	I	180

H：熱飲 Hot drink I：冰飲 Ice drink

