

# Chun Bar

## 春酒吧

### 炸物 Fried Food

- 🍴 威士忌川味雞翅 Chicken Wings with Sichuan Chili Whisky Sauce NT\$ 380
- 酥嫩豆乳雞 Fried Chicken in Fermented-Tofu Flavour NT\$ 350
- 炸物拼盤 Greedy Platter NT\$ 280  
(手工鱈魚條/手工乳酪條/手工雞柳條/ Fish Fingers /Cheese Sticks/Chicken Tenders)
- 松露薯條 Truffle French Fries NT\$ 250
- 起司薯條 Cheese Fries NT\$ 150

### 飽足感食物 Satiety Food

- 日式醬牛排燒肉 Yakiniiku Steak NT\$ 980
- 🍴 初心牛肉麵-紅燒 Signature Beef Noodle of Chef André NT\$ 680
- 松露蕈菇燉飯 Truffle Mushroom Risotto (\*蛋奶素 \*Lacto-ovo Vegetarian) NT\$ 580
- 蛤蠣手工細麵 Vongole Tajarin (\*含蝦/淡菜/蛋 \*Crustaceans/Shellfish/Egg) NT\$ 530
- 🍴 手工擔擔麵 Dan-Dan Noodles (\*含花雕酒 / 堅果 \*Huadiao Wine / Nut) NT\$ 350
- 🍴 韓式辣雞炒飯 Chicken Fried Rice with Korean Chili Paste NT\$ 250
- 豬排三明治 Pork Sandwich NT\$ 220
- 炸蝦刈包 Fried Shrimp Gua Bao NT\$ 190

### 有趣味感食物 Interesting Food

- 三杯魚子醬千層豆皮 San-Bei Caviar Beancurd Sheet NT\$ 980
- 滷味牛三寶 Beef Braised Dishes NT\$ 680
- 滷味豬三寶 Pork Braised Dishes NT\$ 550
- 🍴 四川麻辣燙 Sichuan Spicy Hot Pot NT\$ 399
- 🍴 打拋豬鍋巴 Stir-Fried Minced Pork with Crispy Rice and Nachos NT\$ 280
- 墨西哥烤玉米 Mexican Grilled Corn Ribs NT\$ 210
- 薯條三兄弟 Mixed French Fries NT\$ 200  
( 起司細薯 / 肉醬帶皮脆薯 / 松露波浪薯條 / Shoestring Fries / Wedge / Crinkle )
- 🍴 椒麻毛豆 Peppercorn Edamame NT\$ 120
- 芥末毛豆 Wasabi Edamame NT\$ 120

### 特製湯品 Special Soup

- 醒酒補血雞精湯 Sobering Up And Replenish Blood Chicken Essence Soup NT\$ 450  
( 青蛙腿 / 米酒 / 苟杞 / Frog Legs / Rice Wine / Wolfberrys )
- 每日例湯 Daily Soup NT\$ 180

### 小食 Snacks

- 調味堅果 Flavored Nuts NT\$ 180
- 米米花 (原味/鹽味焦糖) Pop Pop Rice (Classic / Salted Caramel) NT\$ 150
- 米米薯片 (鹽味/起司)Pop Pop Chips (Classic Salted/Double Cheese) NT\$ 150

### 甜點 Dessert

- 主廚推薦 Chef's Recommendation NT\$ 時價
- 巧克力塔 L' Aurore Chocolate Tart (僅限內用) NT\$ 280  
▶ 溫巧克力塔搭配桑葚果醬及煙燻香草奶油 Warm Chocolate Tart with Mulberry Jam and Smoked Vanilla Cream.
- 開心果蔓越莓塔 Pistachio & Cranberry Tart NT\$ 240
- 巴斯克乳酪蛋糕 Basque Cheesecake NT\$ 180
- 香草焦糖布丁 Caramel Pudding NT\$ 120
- 牛肉產地:美國.澳洲/ American.Australian Beef 豬肉產地:台灣/ Taiwan Pork