

289BAR

FOOD & DRINKS

溫馨提醒：禁止酒駕，未成年請勿飲酒。

No drunk driving. Please do not drink if you are a minor.

酒莊Winery

木蘭·嘉薩克

Moulin DE GASSAC

不使用任何化學肥料、農藥或是其他合成產品，酒莊致力於尊重土地和保護自然平衡的傳統理念，灌木叢散發的特殊香氣，提高了葡萄酒豐富的香氣口感與令人驚艷的品質。

Without using any chemical fertilizers, pesticides or other synthetic products, the winery is committed to the traditional concept of respecting the land and protecting the balance of nature. The special aroma from the bushes enhances the rich aroma, taste and taste of wines and amazing quality.

木蘭·嘉薩克黑皮諾紅酒

Moulin de Gassac IGP Pays D'Oc Pinot Noir 2019

品種：100% Pinot Noir

容量：750ml

中等酒體與美麗的櫻桃色，活潑輕快的鼻息，圓潤、甜美的覆盆子果醬、梅子餡餅、草莓和烘烤香料。怡人的飲品。

Medium bodied with a healthy cherry colour, jaunty nose and sleek, sweet-fruited palate of raspberry jam, plum pie, strawberry and baking pices. A lovely drop!

NT\$ **1,680**

瓶/Bottle



產地Origin

朗格多克

Languedoc

「朗格多克」位於法國南部一地區，是世界最大的葡萄園區，為典型的地中海葡萄酒之鄉，IGP Pays d'Oc 是餐桌酒等級，為朗格多克最具代表性的酒款，以單一葡萄釀製，並以地區、村莊命名。

"Languedoc" is located in a region of southern France. It is the largest vineyard area in the world. It is a typical Mediterranean wine country. IGP Pays d'Oc is a table wine grade and is the most representative wine of Languedoc. It is made from a single grape and named after the region and village.

木蘭·嘉薩克維歐尼耶白酒

Moulin de Gassac Viognier IGP Pays D'Oc 2019

品種: 100% Viognier

容量: 750ml

於不鏽鋼桶5個月。中等柔和的酒體，優雅的維歐尼耶，有著典型的硬核水果和甜杏桃味，也有梨子和鳳梨的氣息。易飲親民、清爽(沒有太多的甘油性)，不帶甜味。單喝享受其美妙滋味，或是與糖醋魚、雞肉咖哩搭配。

5 months in stainless steel tank. Medium-bodied and supple, with gentle Viognier stone fruit and sweet apricot flavours, with shades of pear and pineapple too. Very bright and easy to drink (none of the oiliness that you get sometimes with this grape), with a clean, dry finish. Delicious on its own or with sweet and sour fish or chicken curry.

NT\$ **1,680**

瓶/Bottle



手沖精品咖啡



雙層玻璃與銅色的工藝組合，復古時空場域結合，複製大師經典的手沖技法。以精準的水流控制、轉速設定來還原每一杯好喝的咖啡。

花香甜橘精品黑咖啡/NT\$260

Orange, brown sugar, floral specialty coffee

台南大員皇冠假日酒店獨有的咖啡豆配方，為衣索比亞西達摩、印尼蘇門達臘曼特寧的黃金比例，屬於中度烘培，淡淡的柑橘香，甜美的酸質，酸甜感平衡，與牛奶結合後明顯的堅果奶油風味，餘韻有淡雅花香與琥珀紅糖融合的細膩甜感。

哥倫比亞 托利馬黑咖啡/NT\$260

Colombia Tolima specialty coffee

比爾巴莊園在哥倫比亞是最具規模且歷史悠久的莊園，以特殊日曬法營造多變的風味，長達36小時的發酵營造出飽滿多變的甜感與香氣，帶有黑莓、櫻桃、葡萄、蔓越莓的微酸感和水果香氣，及果乾自然的甜感，後段口感轉變為櫻桃巧克力風味，整體飽滿多變的口感值得細細品味。



供應時間：限平日(週一至週五)

Serving Hours: On Weekdays (Mon. to Fri.)

沖沖喝 A Set NT\$299

(原價Original price NT\$380-NT\$430)

精品手沖咖啡 Hand-brewed coffee

以下品項任選1杯 Select one coffee from these items.

哥倫比亞托利馬 黑咖啡

Colombia Tolima specialty coffee

花香甜橘 黑咖啡

Orange, brown sugar, floral specialty coffee

蛋糕 Cake

150元以下品項任選1個，品項依餐廳現場供應為主

Select one cake item below NT\$150, and it may vary due to availability.

漫漫點 B Set NT\$249

(原價Original price NT\$280-NT\$370)

飲品 Drink

220元以下品項任選1杯Select one drink from these items below NT\$220

咖啡

Coffee

茶品

Tea

新鮮果汁

Fresh juice

蛋糕 Cake

150元以下品項任選1個，品項依餐廳現場供應為主

Select one cake item below NT\$150, and it may vary due to availability.

憑迎賓飲料券點用上述任一組合，每張券可折抵NT\$100。

此兩款組合優惠價，不與其他優惠合併使用，例如信用卡、折價券、房客優惠折扣等。

This offer cannot be used in conjunction with other promotion.

You can now present the welcome drink voucher at 289BAR and enjoy order

A Set or B Set NT\$100 discount on purchase.

本菜單品項包括以下食品過敏原：麩質、蛋類、乳製品、堅果、花生、芒果。

This menu contains following allergens : gluten, egg, dairy product, nuts, peanuts, mango.

以上價格皆以新台幣計算，需另加10%服務費

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元，烈酒每瓶1,000元

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香檳 Champagne

瓶 Bottle

酩悅香檳

\$3,900

Moët & Chandon Brut, champagne, France

氣泡酒 Sparking

瓶 Bottle

施爾德夏多內氣泡酒

\$1,680

Schild Estate N.V. Sparkling Chardonnay, Adelaide Hill, Australia

白葡萄酒 White Wine

杯 Glass 瓶 Bottle

法國 France

木蘭加薩克吉揚白酒

\$260

\$1,280

Moulin de Gassac IGP Pays d'Hérault Guilhem White
2022, South of France, France

木蘭加薩克維歐尼耶

\$1,680

Moulin de Gassac IGP Pays d'Oc Viognier 2022,
Languedoc, France

法國卡斯特酒莊 精選伯爵白酒

\$1,680

Baron De Lestac Blanc Signature 2018, Bordeaux, France

德國 Germany

賽爾巴哈奧斯特酒莊 紅標麗絲玲白酒

\$1,680

Selbach Oster Riesling Red Label 2014, Mosel, Germany

智利 Chile

孔雀酒莊三重奏

\$1,980

Concha Y Toro Trio 2017, Casablanca Valley, Chile

紐西蘭 New Zealand

金卡佛酒莊 馬爾堡白蘇維濃白酒

\$2,580

Kim Crawford Marlborough Sauvignon Blanc,
Marlborough, New Zealand

粉紅葡萄酒 Rose Wine

杯 Glass 瓶 Bottle

法國 France

木蘭加薩克吉揚粉紅酒

\$260

\$1,280

Moulin de Gassac IGP Pays d'Hérault Guilhem
Rose Wine, South of France, France

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紅葡萄酒 Red Wine

杯 Glass 瓶 Bottle

法國 France

木蘭加薩克吉揚紅酒

\$260 \$1,280

Moulin de Gassac IGP Pays d'Hérault Guilhem

Red Wine 2022, South of France, France

木蘭·嘉薩克黑皮諾紅酒

\$1,680

Moulin de Gassac IGP Pays D'Oc Pinot Noir 2019,

Languedoc, France

卡斯特酒莊·精選伯爵紅酒2017

\$1,680

Castel Frères Baron de Lestac Rouge, Signature 2017,

Bordeaux, France

比拉德父子上伯恩丘黑皮諾紅酒

\$2,380

Domaine Billard Père & Fils Bourgogne

Hautes-Côtes de Beaune 2021, Burgundy, France

義大利 Italy

南碕堡酒莊·路徑系列 納科阿馬盧紅酒

\$1,880

Vigneti Del Salento I Muri Negroamaro IGP

2019, Puglia, Italy

紐西蘭 New Zealand

金卡佛酒莊 馬爾堡黑皮諾紅酒

\$2,880

Kim Crawford Marlborough Pinot Noir 2022,

Marlborough, New Zealand

澳洲 Australia

墊腳石系列梅洛紅酒

\$1,580

Stonehaven Stepping Stone Merlot 2020,

Limestone Coast, Australia

烏索利恩酒莊朵娜GSM 混釀紅酒

\$1,680

Ulithorne Dona GSM 2019, McLaren Vale, Australia

兔愛酒莊 鋼鐵破壞者

\$2,280

Hare's Chase Ironscraper Shiraz 2020, Barossa Valley,

Australia

雷施克限量特別珍藏-卡本內蘇維翁紅酒

\$3,280

Reschke R.S.R Cabernet Sauvignon 2015, Coonawarra,

Australia

甜酒 Sweet Wine

瓶 Bottle

義大利 Italy

杜卡堡小美人微甜白酒

\$1,280

Castelli Del Duca Obello D.O.C 2019, Emilia-Romagna, Italy

愛萊拉初戀慕斯卡多甜白葡萄酒

\$1,580

Primo Amore Moscato delle Venezie, Venezie, Italy

拉圖尼拉酒莊誘惑 甜白酒

\$1,980

La Tunella Verduzzo Friulano D.O.C 2016, Friuli, Italy

以上價格皆以新台幣計算，需另加10%服務費

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啤酒 Beer	瓶 Bottle
金牌台灣啤酒 Gold Medal Taiwan Beer	\$160
水果台灣啤酒 Taiwan Beer (Fruit Flavor)	\$160
海尼根 Heineken	\$180
麒麟一番搾 Kirin	\$180
百威啤酒 Budweiser	\$180

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白蘭地 Brandy

軒尼詩 V.S.O.P Hennessy V.S.O.P	\$320
軒尼詩 X.O Hennessy X.O	\$600

威士忌 Whiskey

	杯 Glass	瓶 Bottle
約翰走路(黑牌) Johnnie Walker Black Label	\$220	\$2,000
高原騎士 12年單一純麥 Highland Park 12Y	\$260	\$2,500
高原騎士 18年單一純麥 Highland Park 18Y	\$520	\$6,800
格蘭菲迪 12年單一純麥 Glenfiddich 12Y	\$260	\$2,200
格蘭菲迪 18年單一純麥 Glenfiddich 18Y	\$490	\$4,900
格蘭利威 12 年 首席三桶 Glenlivet 12Y Rum and Bourbon Cask Single Malt	\$270	\$1,800
格蘭利威 13 年 雪利桶 Glenlivet 13Y Sherry Cask Single Malt	\$350	\$3,600
美格波本 Maker's Mark	\$270	\$2,800
泰斯卡10年 Talisker 10Y	\$360	\$4,200
麥卡倫雙雪莉桶12年 Macallan Double Cask 12Y	\$390	\$4,500
噶瑪蘭經典單一麥芽 Kavalan Classic	\$450	\$5,000
皇家禮炮23 年 Royal Salute 23Yry products, gluten.	\$650	\$7,500

經典調酒 Classic Cocktail	杯 Glass
馬丁尼 Martini	\$300
琴費司 Gin Fizz	\$300
琴湯尼 Gin Tonic	\$300
戴克瑞 Daiquiri	\$300
威士忌可樂 Whiskey Coke	\$300
瑪格麗特 Margarita	\$300
萊姆伏特加 Vodka Lime	\$300
西班牙聖酒 Sangria	\$330
尼格羅尼 Negroni	\$330
墨西多 Mojito	\$350
長島冰茶 Long Island Ice Tea	\$350

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軟性飲料 Soft Drink

罐 Can

薑汁汽水

\$100

Ginger Ale

通寧水

\$100

Tonic Water

可口可樂

\$120

Coca-Cola

零卡可樂

\$120

Coca-Cola Zero

雪碧

\$120

Sprite

礦泉水 Mineral

瓶 Bottle

聖沛黎洛氣泡礦泉水

\$140

San Pellegrino

新鮮果汁 Fresh Juice

杯 Glass

鮮榨柳橙汁

\$200

Orange Juice

慢磨蘋果汁

\$200

Apple Juice

新鮮蜂蜜芭樂汁

\$200

Guava Juice with Honey

季節鮮果汁(限量供應)

\$200

Seasonal Freshly Made Juice (Limited Availability)

牛奶飲品 Dairy Drink

杯 Glass

牛奶 (冰/熱)

\$180

Milk (cold/hot)

巧克力牛奶 (冰/熱)

\$220

Chocolate Latte (cold/hot)

黑糖牛奶

\$220

Brown Sugar Latte (cold/hot)

本菜單品項包括以下食品過敏原：乳製品、麩質。

This menu contains following allergens: Dairy Products, Gluten.

以上價格皆以新台幣計算，需另加10%服務費

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茶類 Tea

茶飲 Tea

壺 Pot (熱Hot) / 杯 Cup (冰Ice)

皇家伯爵茶 Earl Grey	\$180
歐式大吉嶺茶 Darjeeling Tea	\$180
茉莉綠茶 Green Tea	\$180
沁涼薄荷茶 Pepper Mint	\$180
晨光草原洋甘菊茶 Chamomile	\$180
綜合野莓茶 Wild Berry	\$180
異國香蘋茶(內含肉桂成分,孕婦忌食) Apple, Cinnamon& Raisin Tea(Contraindicated in Pregnancy)	\$180
蜂蜜柚子茶 Citron Honey Tea	\$200
新鮮水果茶 Fresh Fruit Tea	\$220

以上飲品均可選擇冷、熱飲
Drinks above can be served cold or hot.

中式茶飲 Tea

壺 Pot (熱Hot)

香片 Jasmine Green Tea	\$180
中焙煎烏龍 Oolong Tea	\$180
阿里山特選金萱 Alishan Jin Xuan Tea	\$200
魚池紅玉紅茶 Ruby Black Tea	\$200

以上飲品僅提供熱飲
Drinks above can be served hot only.

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All price are in TWD and subject to a 10% service charge.
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

咖啡 Coffee	杯 Glass
美式咖啡 Americano	\$180
濃縮咖啡 Espresso	\$180
拿鐵咖啡 Coffee latte	\$200
卡布奇諾 Cappuccino	\$200

風味咖啡 Flavor Add	杯 Glass
香草拿鐵 Vanilla latte	\$220
焦糖拿鐵 Caramel latte	\$220
榛果拿鐵 Hazelnut latte	\$220

以上飲品均可選擇冷、熱飲
Drinks above can be served cold or hot.

本菜單品項包括以下食品過敏原：乳製品、麩質、堅果類。
This menu contains following allergens: dairy products, gluten, nuts.

沙拉 Salad

- 凱薩沙拉(加拿大豬) \$320
蘿蔓生菜、培根、脆麵包、帕馬森起司、凱薩沙拉醬
Caesar salad
Romaine lettuce, bacon, crouton, parmesan cheese, Caesar dressing
- 田園沙拉 \$320
有機綜合生菜沙拉、綠蘆筍、櫻桃番茄、千島沙拉醬
Mixed green salad
Organic lettuce, green asparagus, cherry tomato, Thousand Island dressing
- 酥炸軟殼蟹沙拉 \$340
和風芝麻醬汁
Crispy-fried soft-shell crab salad, Japanese sesame dressing
- 煙燻鮭魚、有機綜合生菜沙拉 \$380
蒔蘿、柑橘油醋汁
Smoked salmon, organic lettuce salad, dill, citrus dressing

湯品 Soup

- 每日例湯 \$280
Soup of the day

漢堡及三明治 Hamburger and Sandwiches

- 總匯三明治(加拿大豬) \$380
雞肉、培根、雞蛋、番茄、生菜
Club sandwich
Grilled chicken breast, bacon, egg, tomato, lettuce
- 烙烤火腿起司三明治(臺灣豬) \$380
Croque Monsieur
Grilled ham, gruyere cheese sandwich
- 美國特級牛肉漢堡或起司漢堡 \$420
Grilled U.S. prime beef burger or cheese burger
- 烤美國肋眼薄牛排三明治 \$450
起司醬汁、佛卡夏麵包
Grilled U.S. beef rib eye minute steak sandwich, cheese sauce, focaccia

所有漢堡及三明治皆配薯條
All Hamburger and Sandwiches are served with French fries

本菜單品項包括以下食品過敏原：麩質、乳製品、蛋類、花生、芝麻、甲殼類、魚類。
This menu contains following allergens: gluten, dairy products, egg, peanuts, sesame, crustacean, fish.

以上價格皆以新台幣計算，需另加10% 服務費
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Please let us know if you have any dietary requirements or food allergies.

精選排類 From the Grill

迷迭香無骨雞腿排 \$900
Boneless chicken thigh, rosemary sauce

低溫烹調香草豬里肌(臺灣豬) \$1,100
“Sous-Vide” pork tenderloin with herbs

挪威鮭魚 (180公克) \$1,100
蒔蘿白酒奶油汁 (180公克)
Norwegian salmon fillet, dill-white wine cream sauce (180 gm)

香烤美國沙朗牛排(220公克) \$1,600
U.S. sirloin steak(220 gm)

牛排可選擇搭配黑胡椒醬汁、蘑菇醬汁
Sauce choice for steak: black pepper sauce or mushroom sauce

排類附餐 Add-ons

薯條
French fries

洋芋泥
Mashed potato

排類配菜 Side Dishes

蒜香奶油炒時蔬
Sautéed seasonal vegetables, garlic, butter

香草炒蘑菇、櫻桃番茄
Sautéed mushroom, cherry tomatoes, herbs

綜合生菜沙拉、千島沙拉醬
Mixed salad, Thousand Island dressing

義大利麵 Spaghetti

美國牛肉醬義大利麵 \$380
Spaghetti U.S. beef Bolognese

番茄醬義大利麵 \$380
Spaghetti tomato sauce

培根奶油醬義大利麵(加拿大豬) \$380
Spaghetti Carbonara

本菜單品項包括以下食品過敏原：麩質、乳製品、魚類。
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亞洲精選 Asian Specialties

羅漢素炒麵	\$320
Fried noodles, king oyster mushroom, bamboo shoots, green bean, red pepper, carrot, black fungus and green vegetables	
炒粿條(臺灣豬)	\$350
Wok-fried flat rice noodles, shredded pork, cabbage, green chives	
寶島海鮮粥	\$350
Seafood congee with condiments	
薑味生炒牛肉飯(美國牛)	\$420
Fried rice, U.S. beef minced, egg and ginger	
台式牛肉麵(美國牛)	\$450
Taiwanese beef noodles soup	
鮮蝦餛飩湯麵(臺灣豬)	\$480
Prawn wonton noodles soup	

精選小吃 Snack Delight

香炸雙脆薯	\$180
Crispy-fried sweet potato chips, French fries, tomato ketchup	
炸五香豆腐、泡菜	\$250
Crispy-fried five-spices tofu, pickled cabbages	
酥脆松露薯條	\$280
Crispy French fries, black truffle sauce	
炸魚薯條	\$320
Fish and chips, tartar sauce, tomato ketchup	
香烤家鄉鹹豬肉(臺灣豬)	\$350
Roasted salted pork belly “country style”, garlic-vinegar	
爐烤美式煙燻豬肋排(臺灣豬)	\$350
Smoked pork rib, barbecued sauce	

甜點 Dessert

季節水果盤	\$420
Seasonal fresh fruit platter	

本菜單品項包括以下食品過敏原：麩質、乳製品、蛋類、大豆、甲殼類、螺貝類、頭足類、魚類。

This menu contains following allergens: gluten, dairy products, egg, soybeans, crustacean, conch, cephalopoda, fish.

以上價格皆以新台幣計算，需另加10% 服務費

All prices are in TWD and subject to 10% service charge.

如您有特殊的飲食需求或食物過敏，請事先告知我們

Please let us know if you have any dietary requirements or food allergies.