



# 森酒吧 菜單

*La Salle Lounge Menu*



DOUBLETREE  
by Hilton™

## 酒精飲料 *Alcohol* [過敏原：二氧化硫]

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### 氣泡酒款 *Sparkling Wine*

	杯/GLS	瓶/BTL
Domaine Ste Michelle Brut		\$1,380
Chandon Brut NV		\$1,600
Chandon Rose Brut NV		\$1,800

### 白酒 *White Wine*

	杯/GLS	瓶/BTL
Argento AG Forty Seven Chardonnay AG 47	\$280	\$1,350
Two Vines Gewurztraminer	\$380	\$1,380
Eleve Sauvignon Colombard Cotes de Gascogne Blanc 2019		\$1,500
Cape Mentelle Sauvignon Blanc Semillon		\$1,800
Robert Mondavi Chardonnay Private Selection		\$2,200

### 紅酒 *Red Wine*

	杯/GLS	瓶/BTL
Argento AG Forty Seven Malbec Shiraz AG 47	\$280	\$1,350
Querciabella Mongrana	\$380	\$1,950
Columbia Crest H3 Merlot		\$2,200
Torbreck Woodcutters Shiraz		\$2,800
Cloudy Bay Pinot Noir		\$3,200

### 啤酒 *Beer*

	瓶/BTL
可樂娜啤酒 Corona Beer	\$220
金牌台灣啤酒 Taiwan Beer Gold Medal	\$220
豪格登啤酒 Hoegaarden	\$220
啤酒套組(任選三款) Beer Set (Three kinds of beer)	\$600

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### 經典雞尾酒 *Classic Cocktail*

	杯/GLS
馬丁尼 Martini Beefeater, Dry Vermouth, Olive	\$350
柯夢波丹 Cosmopolitan Absolute, Cointreau, Fresh Lemon Juice, Cranberry Juice	\$350
瑪格麗特 Margarita Jose Cuervo Silver, Cointreau, Fresh Lemon Juice	\$350
尼格諾尼 Negroni Beefeater, Compari, Sweet Vermouth	\$400
邁泰 Mai Tai Bacardi Light, Cointreau, Disaronno Amretto, Lime Juice, Pineapple Juice, Dark Rum	\$400
古典酒 Old Fashioned Jack Daniel's, Surger Cube, Angostura Bitters	\$400
曼哈頓 Manhattan Jack Daniel's, Sweet Vermouth, Angostura Bitters	\$400
逸林風情 Pina Colada Bacardi Light, Malibu, Coconut Milk, Fresh Pineapple, Pineapple Juice	\$450
長島冰茶 Long Island Ice Tea Beefeater, Absolute, Bacardi Light, Jose Cuervo Silver, Cointreau, Fresh Lemon Juice, Coke	\$450

### 創逸雞尾酒 *Creative Cocktail*

	杯/GLS
蘋果派 Apple Pie Beefeater, Apple Cinnamon, Soda Water	\$350
雙樹冰茶 DoubleTree Ice Tea Beefeater, Jose Cuervo Silver, Absolute, Bacardi Light, Cointreau, Lime Juice, Jade Melon Green Tea	\$400
紫醉金迷 Lavender Bombay Gin, Lavender Syrup, Lime Juice, Butterfly Pea Juice	\$400
雍容華桂 Osmanthus Osmanthus Gin, Dry Vermouth, Osmanthus Syrup, Apple Juice	\$400

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### 「以家之名」主題特調 “Home, Sweet Home!” *Theme Cocktail*

杯/GLS

#### 醉梅 Shaoxing · Plum

\$430

Shaoxing, Beefeater Gin, Plum Syrup, Clarification Lemon Juice, Syrup, Soda Water

台灣紹興酒是家家戶戶必備的料理用酒，很多傳統菜餚都用得上，但味道上較為濃郁，很多人不太願意嘗試。這款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。

#### 逸林可樂達 DT Colada

\$450

Bacardi Rum, Malibu, Pineapple Juice, Mango, Apple Acid, Coconut Milk

以Hilton經典調酒 Pena colada為靈感，以台灣芒果做主題，搭配澄清手法，做出濃郁奶香但喝起來卻輕盈爽快的調酒。

#### 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香辣油，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, CPassion Fruit Syrup, Clarification Lemen 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。

#### 漫遊夜市 Night Market

\$450

Alpine Green Tea Rum, Clarification Guava Juice, Clarification Lemon Juice, Syrup

每到夜市水果攤就會來一份紅心芭樂撒上梅子粉，再來一杯茶飲。以此發想，用台灣高山清茶浸泡的蘭姆酒，搭配澄清紅心芭樂汁與蘋果梅子泡泡，猶如置身夜市，絕對是台灣在地風情的必喝之選。

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### 干邑白蘭地 *Cognac*

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

### 伏特加 *Vodka*

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

### 龍舌蘭 *Tequila*

	杯/GLS	瓶/BTL
JoseCuver Silver	\$300	\$3,000
Olmecca Blanco	\$400	\$4,600
Olmecca Reposado	\$400	\$4,600
Patron Silver	\$420	\$4,800

### 蘭姆酒 *Rum*

	杯/GLS	瓶/BTL
Bacardi Light	\$320	\$3,500
Captain Morgan Black	\$350	\$3,800
Bacardi 8 Years	\$420	\$4,800

### 利口酒 *Liqueur*

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

### 琴酒 *Gin*

	杯/GLS	瓶/BTL
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.10s	\$350	\$3,800
Taiwan Makaury	\$400	\$4,000
Roku	\$400	\$4,500
Beefeater 24	\$420	\$4,800
Monkey 47	\$450	\$4,800

### 威士忌 *Whisky*

	杯/GLS	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
Ardbeg 10 Years	\$380	\$4,000
Kavalan Classic	\$500	\$6,800
Kavalan Solist ex-Bourbon	\$500	\$6,800

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咖啡 <i>Coffee</i>	熱/HOT	冷/ICED
美式咖啡 Americano	\$180	\$200
拿鐵 Latte	\$220	\$240
卡布奇諾 Cappuccino	\$220	\$240

### 自創咖啡 *Creative Coffee*

洛神咖啡 Roselle Sparkling Coffee Americano, Roselle Syrup, Osmanthus, Lemon Juice, Syrup		\$320
逸林咖啡 Coffee Tree Jade Watermelon Foam, Americano		\$320
自選風味拿鐵組 B.Y.O. Latte Vanilla, Caramel, Hazelnut	\$380	\$380
雨過天晴 Sunshine After Rain Espresso, Hot Water, Marshmallow, Citrus Pound Cake		\$380
微醺洛神咖啡 Roselle Sparkling Coffee Coffee Gin, Roselle Syrup, Osmanthus, Lemon Juice, Syrup		\$450
尼格羅尼咖啡 Coffee Raspberry Negroni Coffee Gin, Campari, Rossi Vermouth, Raspberry Syrup		\$450
拆禮物 Egg Cracker Homemade Eggnog, Espresso, Hot water, Homemade Sugar Cracker	\$450	\$450

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## 無酒精飲料 *Non-Alcohol*

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### 氣泡飲料 *Soft Drinks*

	瓶/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/GLS
柳橙汁 Orange Juice	\$200
奇異果汁 Kiwi Juice	\$200

### 咖啡 *Coffee*

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

### 茶品 *Tea*

	熱 HOT / 冷 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	\$200
茉莉香片 Jasmine Green Tea	\$200
洋甘菊香草茶 Chamomile and Vanilla	\$200
薄荷茶 Peppermint	\$200

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<p><b>松露辣味薯條 Truffle Spicy French Fries</b> </p> <p>松露醬、七味粉、薯條 Truffle Paste, Chili Pepper, French Fries 過敏原：芝麻、魚類</p>	\$220
<p><b>羅勒香料烤嫩雞佐薯條 Roasted Basil Chicken with French Fries</b></p> <p>烤半雞、綜合香料、薯條、蒜味美奶滋 Roasted Chicken (Half), Mixed Herbs, French Fries, Aioli</p>	\$480
<p><b>香烤魔鬼辣雞翅佐麻辣堅果 Roasted Wings in Spicy Sauce with Spicy Nuts</b>  </p> <p>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：果仁、牛奶、芹菜、含麩質穀物</p>	\$480
<p><b>總匯三明治 Club Sandwich</b> </p> <p>雞胸肉、培根、煎蛋、美生菜、蕃茄、薯條、蕃茄醬、蒜味美奶滋 Chicken Breast, Bacon, Fried Egg, Lettuce, Tomato, French Fries, Ketchup, Aioli 過敏原：蛋</p>	\$520
<p><b>紅酒燉牛肋條佐麵包 Beef Bourguignon with Baguette</b></p> <p>美國牛肋條、牛肉原汁、法國麵包 U.S. Rib Finger, Gravy, Baguette 過敏原：二氧化硫、含麩質穀物、黃豆、芹菜</p>	\$520
<p><b>逸林滷味 DoubleTree Braised Dishes</b>  </p> <p>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</p>	\$560
<p><b>牛肉起司漢堡 Beef Burger</b> </p> <p>牛肉漢堡排200公克、培根、煎蛋、炸洋蔥圈、美生菜、起司、蕃茄、酸黃瓜、薯條、蕃茄醬、蒜味美奶滋 Hamburger Patty 200g, Bacon, Fried Egg, Fried Onion Ring, Lettuce, Cheese, Tomato, Pickles, French Fries, Ketchup, Aioli 過敏原：起司、蛋</p>	\$580
<p><b>XO醬蝦仁燻肉炒飯 Shrimp and Ham Fried Rice with XO Sauce</b>   </p> <p>廣式XO醬、蝦仁、燻肉丁、蛋、青江菜、洋蔥、青蔥、白飯 XO Sauce, Shrimp, Ham, Egg, Spoon Cabbage, Onion, Scallion, Steamed Rice 過敏原：甲殼類、蛋、含麩質穀物、黃豆、軟體動物</p>	\$600
<p><b>炸物拼盤 Fried Snack Platter</b> </p> <p>台式蝦捲/台式炸雞/炸洋蔥圈/薯條 Taiwanese Shrimp Roll, Taiwanese Fried Chicken, Onion Ring, French Fries 過敏原：甲殼類、魚類</p>	\$680

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逸林牛肉麵 

**Taiwanese Beef Noodle**

牛腱、青菜、辣椒、青蔥、酸菜

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

可選擇原味或紹興酒風味（未成年請勿飲酒；飲酒後切勿駕駛）

Original flavor or Shaoxing Wine flavor for your choice.

過敏原：含麩質穀物、黃豆、二氧化硫

\$580

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

\$580

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

\$580

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

\$600

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