





# Welcome to Herban!

Relax. Eat. Drink.

Wifi: Herban Password: 87737033

未標示符號的餐點可依個人飲食取向客製化, 點餐時請告知服務人員  
**Most of our meals can be made to meet your dietary preference.**  
**Please refer to the icons below, or ask our friendly staff!**

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|  標示為餐含奶蛋, 無法做調整               | Contains dairy/egg, cannot be excluded  |
|  標示為餐內含蔥蒜, 無法做調整              | Contains garlic/onion, cannot be excluded   |
|  標示含竹炭粉, 食用前後2小時勿服藥物或保健食品     | Black/charcoal dishes/drinks, please allow 2 hours before/after to take medication! |
|  無麥麩餐點皆與一般餐點同一空間製作, 故無法避免麥麩污染 | Gluten note: We will try to accomodate celiacs, tho some traces may exist.          |

除了週一國際無肉日免收服務費以外, 帳單上均加收一成服務費  
A 10% gratuity is added to your check, except on Meat-free Mondays!

低消 200元, 用餐時間二小時  
Min. chg. \$200. Dining time 2 hrs.

## 廚房供餐時間 / Kitchen Hours:

Mon~Thu 12:00 ~ 21:00  
Fri 12:00 ~ 21:30  
Sat 10:30 ~ 21:30  
Sun 10:30 ~ 21:00

## 營業時間 / Open Hours:

Mon~Thu 12:00 ~ 22:30  
Fri 12:00 ~ 23:00  
Sat 10:30 ~ 23:00  
Sun 10:30 ~ 22:30

\* 甜點及飲料供應至 22:00 We serve desserts & drinks until 22:00!

依狀況做營業時間調整

Hours may change depending on business conditions.

請禁用外食/飲料

**No outside food or drink, please. Thank you!**

NOTE!

二本廚房size較小, 餐點等候時間會因現場狀況而異, 我們會盡我們所能!  
Our kitchen is small, we will serve your meal as soon as we can!

# Wine 葡萄酒

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## Red (適飲溫度 Served at 16~20°C)

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- 2016 Casas Patronales - Cabernet Sauvignon - Chile 200/988  
李子和煙草的香味, 口感充滿著黑莓與微妙的焦糖味, 柔順而持久  
Plum, tobacco, & blackberries, w/subtle notes of caramel. Smooth, long finish
- 2014 Casas Patronales - Syrah/Malbec/Viognier - Chile 1188  
木桶, 水果香氣, 黑莓圓潤口味, 酒體平衡  
Woody, fruity blackberry notes. Medium body
- 2016 Couveys - Pinot Noir - France 1288  
焦糖與紅櫻桃的芳香, 單寧淡雅, 酸度平衡, 酒體適中  
Caramel & cherry aromas. Light tannins & body w/balanced acidity
- 2012 William Cole - Winemaker's Reserva - Chile 1388  
Cabernet Sauvignon/Merlot/Carmenere  
黑莓, 果香與煙燻, 巧克力和菸草的氣息, 圓潤厚實, 後韻持久而細緻  
Blackberry, fruity, smokey, chocolate & tobacco notes, full body, long finish

## White (適飲溫度 served at 11°C)

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- 2017 Vistamar Sepia Reserva - Chardonnay - Chile 200/1088  
優雅的無花果, 榛果與太妃糖的氣息, 具有細緻的複雜感與深度  
Figs, toasted hazelnuts & toffee notes
- 2016 Les Courtines Grande Reserve - Sauvignon Blanc - France 1288  
奔放的熱帶水果芳香, 濃厚水果口韻, 酸度優雅, 酒體細緻  
Tropical fruity aroma, concentrated fruit on the palate. Balanced acidity & body
- 2018 Rolf Binder Highness Eden Valley - Dry Riesling - Australia 1288  
青蘋果, 柑橘, 礦物香氣, 萊姆及奇異果口韻, 輕盈的酒體及酸度  
Green apple, mandarin orange, lime & kiwi fruit notes. Light acidity
- 2018 Verum Cosecha - Sauvignon Blanc Gewurztraminer - Spain 1388  
有機葡萄釀製, 花香與熱帶水果香氣, 礦物與香料, 成熟典雅口韻  
Organic! Flowery, tropical fruit, mineral & spicy notes. Med. body, balanced acidity

每人餐費達\$500(不含開瓶費)可免\$500/瓶開瓶費, 20%vol以上酒類為\$600/瓶  
You are welcome to bring your own wine/spirits. A \$500 corkage fee will be charged for each bottle of wine. Others spirits over 20% vol. alc. will be \$600 per bottle. The fee for each bottle will be waived if you order over \$500 from our menu per person.

## Beer 啤酒

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干邑 23° Urbock 23° Pale Double Bock 330ml 9.6%	260
幸運島啤酒花 Fortunate Islands Hoppy Pale Ale 473ml 4.8%	250
接骨木檸檬 Radler Naturtrub 330ml 2.4%	200
塞繆爾 有機杏桃 Samuel Smith's Organic Apricot Ale 550ml 5%	360
塞繆爾 有機巧克力黑啤 Samuel Smith's Organic Chocolate Stout 550ml 5%	360
塞繆爾 印度淡艾爾 Samuel Smith's IPA 355ml 5%	200
豪格登 Hoegaarden 330ml 4.9%	180

## Cider - Organic Biodynamic Apple

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金嗓鳥有機自然農法鮮釀蘋果酒 Goldkehlchen Premium 330ml 4.5%	240
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## Cocktails 調酒

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草泥馬 瑪黛茶瑞絲琳微氣泡調酒 *瓶裝 Mari Mate tea+Riesling wine *bottled 275ml 5.9%	220
榛果香檸 Frangelico on the Rocks	200
薄荷香橙檸檬酒 Minty Orange Limoncello	240
嗆辣血腥瑪麗 Wasabi Bloody Mary	240
西班牙水果酒 *紅/白 Sangria *Red/White	260
香料熱紅酒 *冬季限定 Mulled Wine *Winter months	250

## Digestifs 飯後甜酒

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檸檬酒 Limoncello	100
榛果麗口酒 Frangelico	100

## Brunch 早午餐 5PM 前供應/ Served before 5PM

早午餐均附小杯飲料: 美式咖啡/茶/鮮榨橙汁/無糖豆漿/杏仁奶/腰果奶/鮮奶/椰奶 \*換單點飲料折扣30元  
Brunch is served with your choice of a small: coffee/tea/fresh squeezed orange juice/plant-based/dairy milk \*Upgrade to any other drink, we'll deduct \$30!

蕃茄酪梨烤起司班尼蛋 佐荷蘭醬 🍷 330

Grilled Cheese Tomatoes & Avocado Eggs Benedicts

附英式馬芬、沙拉及地瓜薯塊

Served on English muffins, w/hollandaise sauce, salad & fried sweet potatoes

松露蘆筍菇菇班尼蛋 佐蘑菇醬 🍷 340

Truffle Asparagus Mushroom Eggs Benedicts

附英式馬芬、沙拉及地瓜薯塊

Served on English muffins, w/cream of mushroom sauce, salad & fried sweet potatoes

二本黑蛋捲 Herban Black Omelette ★ 🍷 330

三顆全蛋、竹碳粉、鴻禧 & 美白菇、馬滋瑞拉、海茸頭、青椒、蔥蒜、九層塔、附沙拉及地瓜薯塊

3 eggs, bamboo charcoal, beech mushrooms, mozzarella, seaweed root, bell pepper, garlic, onion & basil, served w/salad & fried sweet potatoes

換蛋白+\$20 / For all egg whites +\$20

櫛瓜控蛋捲 Greek Omelette 🍷 330

三顆全蛋、雙色櫛瓜、費塔起士、黑橄欖、小番茄、附沙拉及地瓜薯塊

3 eggs, zucchini, feta, black olives, cherry tomatoes, served w/salad & fried sweet potatoes

換蛋白+\$20 / For all egg whites +\$20

給我蛋白質 Vegan Protein Platter 330

豆皮、豆腐、小蘆筍、洋蔥、自製腰果起司醬、佐炭烤天貝、沙拉拖鞋麵包及地瓜薯塊

Soy skin & tofu scramble, asparagus, onion, homemade cashew cheese sauce

served w/salad, grilled tempeh, ciabatta & fried sweet potatoes

\* 無奶蛋製作, 不習慣者慎入 \*

自製佻肉咖哩 Homemade Shroomutton Curry 🍷🔥 350

自製佻肉、茄子、櫛瓜、花椰菜、鷹嘴豆、蔥蒜、香菜、辛香咖哩醬, 附口袋餅、優格

Our homemade mushroom 'mutton', eggplant, zucchini, cauliflower, chickpeas, garlic, onion, cilantro, served w/pita & yogurt

肉桂香橙法式吐司豐盛早餐 Cinnamon Orange French Toast Feast 🍷 350

附炒蛋、炒蘆筍、綜合炒菇、沙拉及地瓜薯塊

Served w/scrambled eggs, sauteed asparagus, mushrooms, salad & fried sweet potatoes

瑞士馬鈴薯煎餅 Swiss Rosti 🍷 330

馬鈴薯絲、起司、太陽蛋、番茄、酸奶、青蔥, 附沙拉、炒菇

Cheesy hash browns, a sunny side-up egg, tomatoes, sour cream, scallions, salad & fried mushrooms

## Sharing Dishes 分享盤

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- 炒翠脆青蔬 Stir Fried Greens 240  
蘆筍、水蓮、筊白筍、蒜、紫洋蔥、食用花  
Asparagus, white water snowflake stems, water bamboo, garlic, red onion
- 炸V型薯條與墨西哥辣椒片 Fried V-cut Fries & Jalapeno 🔥 240  
馬鈴薯、裹粉墨西哥辣椒搭配塔塔醬  
Breaded V-cut fries & jalapeno slices w/our vegan tartar sauce
- 綜合薯條 Fried Mixed Roots 120/200  
馬鈴薯、地瓜, 搭配蒜香美奶滋  
Breaded french fries & local sweet potatoes w/our garlic aioli
- 炸菠菜腰果餛飩 Spinach Cashew Fried Wontons 🌿 220  
菠菜、腰果、大蒜、酸豆, 搭配泰式酸甜醬、薄荷油  
Spinach, cashews, garlic, capers, sweet & sour chili dipping sauce, & mint olive oil
- 蒜辣杏鮑菇 Spicy Garlic Mushroom Tapas 🔥 200  
杏鮑菇、大蒜, 附佛卡夏  
Trumpet mushrooms w/garlic & chili, served w/focaccia
- 起司出走通心粉 Vegan Mac & Cheese 260  
紅蘿蔔、馬鈴薯、通心麵、自製腰果起司醬, 附炸墨西哥餅、烤娃娃菜  
Carrots, potatoes, & elbow macaroni, in our homemade cashew cheese sauce. Served w/fried tortillas & grilled baby cabbage  
\* 加一份烤娃娃菜 extra baby cabbage \$50
- 辣豆泥赫穆司 Jalapeno Hummus 🌿 280  
鷹嘴豆泥、芝麻醬、蒜、香菜、墨西哥辣椒, 附全麥口袋烤餅  
Chickpeas, sesame paste, garlic, cilantro & jalapeno peppers served w/pita bread  
\* 多加一份烤餅 extra pita bread \$80
- 二本純植拼盤 Herban Vegan Antipasto 🌿 🔥 360  
辣豆泥赫穆司、義式醃蘑菇、炸墨西哥辣椒片、香料堅果、油漬綠橄欖、全麥脆棒、番茄、香菜  
Jalapeno hummus, marinated mushrooms, fried jalapenos, spiced maple glazed cashews, green olives, pita sticks, cherry tomatoes, cilantro, edible flowers

## Salads 沙拉

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溫拌蘑菇沙拉 佐香煎豆腐 Warm Mushroom w/Grilled Tofu 220/320

綜合菇、蔥蒜、烤紅椒、蕃茄丁、綜合生菜、豆腐、佐油醋醬、胡麻醬  
With roasted red bell peppers, tomatoes, & mixed greens dressed w/our balsamic vinaigrette & a sesame dressing

藜麥水果沙拉 Fruity Quinoa 320

藜麥、酪梨、時令水果、黃甜椒、番茄、洋蔥、綜合生菜、佐香橙味噌沙拉醬  
Quinoa, avocado, seasonal fruit, yellow bell peppers, tomatoes, fried onions, in mixed greens w/our orange miso dressing

凱薩沙拉 佐燻蘿蔔魚 Vegan Caesar w/Carrot Lox  280

蘿蔓生菜、風乾蕃茄、杏鮑菇、櫻桃蘿蔔、麵包丁、無蛋奶起司粉、佐凱撒醬、燻蘿蔔魚(蒔蘿)  
Romaine, house dried tomatoes, trumpet mushrooms, cherry radishes, croutons, vegan parmesan, w/our homemade vegan caesar dressing & smoked dill carrots

## Sandwiches 三明治

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皆附薯條及今日例湯

\* Served w/fries & a cup of our hearty, homemade soup of the day

\*\* Vegan/no garlic/onion sub soup for small salad

BBQ 非啃不可三明治 BBQ Fakon Mashed Potato 320

香煎杏鮑菇、馬鈴薯、德國酸菜、美生菜、自製BBQ醬、法國麵包  
Grilled mushrooms, mashed potatoes, sauerkraut, & our homemade BBQ sauce on a baguette

酪梨費塔 Avo Feta Mash Tartine  320

酪梨、費塔起司、薄荷、番茄丁、拖鞋麵包  
Avocado, feta, mint & tomato on ciabatta

## Wraps 捲餅

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皆附薯條及沙拉

\* Served w/fries & a small salad

香料羊肉捲餅 Shroomutton Wrap    320

自製羊肉、剝皮辣椒、洋蔥、番茄、自製黃瓜優格醬  
Our homemade mushroom 'mutton' & tzatziki, peeled pickled peppers, onion, & tomato

阿嬤的菜丸子捲餅 Grandma's Veggie Ball Wrap   320

蔬菜丸、鷹嘴豆泥、蘋果、墨西哥辣椒、法式美奶滋  
Grandma's homemade veggie balls, hummus, apple, jalapeno, & our vegan French mayo

# 5PM 前供應 / Served Before 5PM

## Pasta & Risottos 義大利麵 / 燉飯

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請選一種麵 Pick your pasta:

- 細扁麵 - Linguine
- \* +\$35 手工菠菜寬麵 - Homemade Spinach Fettuccine
- \*\* +\$30 手工無麥麩麵疙瘩 - Homemade Gluten-free Gnocchi

### 黑海竹炭醬 Bamboo Charcoal Pasta ★ 300

竹碳黑醬、綜合菇、海茸頭、青椒、羅勒、蔥蒜、白酒、食用花、炭烤檸檬，佐炭烤糯米椒、炭烤干貝菇  
Charcoal sauce, mushrooms, seaweed root, bell peppers & basil, onions, garlic, white wine edible flowers, grilled lemon, w/grilled manganji peppers & mushroom scallops

### 泰式酸辣 Spicy Thai Pasta 300

泰式香料、腰果、腰果蒜酥、辣椒、香菜、炭烤檸檬、香茅、大蒜，佐干貝菇、素瞎餅  
Tom yum sauce, roasted crushed cashews w/garlic, chili, cilantro, grilled lemon, lemongrass, garlic, w/grilled mushroom scallops & vegan shrimp crackers

### 煙花女 Puttanesca Pasta 300

番茄紅醬、橄欖、九層塔、番茄、酸豆、馬滋瑞拉丁、蔥蒜、芝麻葉，佐家傳蔬菜丸子、法式芥末醬  
Black olives, basil, tomatoes, capers, diced mozzarella, garlic, onion, w/grandma's veggie balls, our vegan French mustard dressing & baby arugula

### 阿珠媽燉飯 Kimchi Risotto 300

韓式泡菜、筍白筍、青椒、紅蘿蔔、櫻桃蘿蔔、蔥蒜、鮮奶油、白芝麻、海苔絲，佐太陽蛋、白蘿蔔泡菜  
Kimchi, water bamboo, green peppers, carrots, cherry radish, garlic & onion, cream, sesame seeds, dried seaweed w/pickled radishes & a sunny side up egg on top!

## Burgers 漢堡

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自製天貝漢堡排 - 天貝、豆干、香菇、奇亞籽、亞麻仁籽、藜麥、核桃、燕麥、蔥蒜  
Our homemade burger patty made of tempeh, tofu, mushrooms, chia & flax seeds, quinoa, walnuts, oatmeal, & garlic

### 二本漢堡 Herban Burger 340

焦糖洋蔥、番茄片、紫高麗菜苗、皺葉生菜、法式芥末醬，附 V 型薯條、德國酸菜  
Served w/caramelized onions, tomatoes, & red cabbage sprouts. Dressed w/our own vegan French mustard mayo, V-cut fries & sauerkraut on the side

### 沙嗲酪梨漢堡 Avo Satay Burger 340

沙嗲、酪梨、紫洋蔥、皺葉生菜、香菜，附 V 型薯條、德國酸菜  
Avocado, satay sauce, red onion, cilantro, & V-cut fries & sauerkraut on the side

## Signature 私房菜

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### 焗烤穆薩卡 佐香料伴肉蔬菜串 Moussaka w/Shroomutton Veggie Kebab 340

馬鈴薯、茄子、南瓜、番茄、蔥蒜、紅蔥頭、白醬、起司，附香料伴肉蔬菜串、佛卡夏  
Baked to perfection, layers of potato, eggplant, zucchini, tomato, onion, garlic, & shallots topped w/our Bechamel cream sauce & cheese. Served with homemade mushroom mutton & focaccia bread





# 5PM 後供應 / Served After 5PM

## Pasta 義大利麵

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請選一種麵 Pick your pasta:

- 細扁麵 - Linguine
- +\$35 手工菠菜寬麵 - Homemade Spinach Fettuccine
- +\$30 手工無麥麩麵疙瘩 - Homemade Gluten-free Gnocchi

蒜辣蘆筍 Asparagus Aglio E Olio   300

小蘆筍、鴻喜菇、美白菇、黃甜椒、辣椒、佐蓮藕片、油封蒜頭  
Asparagus, brown & white beech mushrooms, yellow & chili peppers, garlic confit, w/fried lotus root crisps

黑海竹炭醬 Bamboo Charcoal ★ 300

竹碳黑醬、綜合菇、海茸頭、青椒、羅勒、蔥蒜、白酒、食用花、炭烤檸檬、佐炭烤糯米椒、炭烤干貝菇  
Charcoal sauce, mushrooms, seaweed root, bell pepper, basil, onion, garlic, white wine, edible flowers, grilled lemon, w/grilled manganji peppers & mushroom scallops

泰式酸辣 Spicy Thai   300

泰式香料、腰果、腰果蒜酥、辣椒、香菜、炭烤檸檬、香茅、大蒜、佐干貝菇、素瞎餅  
Tom yum sauce, crushed roasted cashews w/garlic, chili, cilantro, grilled lemon, lemongrass, grilled mushroom scallops & vegan shrimp crackers

煙花女 Puttanesca 300

番茄紅醬、橄欖、九層塔、番茄、酸豆、馬滋瑞拉、蔥蒜、芝麻葉、佐家傳蔬菜丸子、法式芥末醬  
Black olives, basil, tomatoes, capers, mozzarella, garlic, onion, w/grandma's veggie balls, our vegan French mustard dressing & baby arugula

蔬菜控 Primavera 300

進口蘆筍、水蓮、筊白筍、玉米筍、鴻禧菇、美白菇、香菇、蘑菇、風乾番茄、櫻桃蘿蔔、蔥蒜、佐炭烤娃娃菜、毛豆醬、百里香  
Asparagus, white snowflake stems, water bamboo, baby corn, - mushrooms, dried tomatoes, cherry radishes, garlic, onion, w/grilled baby cabbage, edamame cream sauce & thyme

粉紅蘑菇 Pink Mushroom  300

鴻禧菇、美白菇、香菇、蘑菇、番茄紅醬、鮮奶油、綜合起司絲、九層塔、蔥蒜、食用花、佐筊白筍、玉米筍、風乾番茄  
Mixed mushrooms, tomato sauce, cream, mixed cheeses, basil, onions, garlic, edible flowers w/water bamboo, baby corn, & dried tomatoes

## 5PM 後供應 / Served After 5PM

### Risottos 燉飯

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綠野仙蹤燉飯 Spinach Supreme 🍷 300

鹹蛋、費塔起司、鴻喜菇、美白菇、蘆筍丁、黃櫛瓜丁、聖女番茄、核桃、寶貝菠菜、蔥蒜  
Cured duck egg, feta, brown & white beech mushrooms, asparagus, zucchini, cherry tomatoes, walnuts, baby spinach, onion, & garlic

阿珠媽燉飯 Kimchi 🍷🔥 300

韓式泡菜、筊白筍、青椒、紅蘿蔔、櫻桃蘿蔔、蔥蒜、鮮奶油、白芝麻、海苔絲、佐太陽蛋、白蘿蔔泡菜  
Kimchi, water bamboo, green peppers, carrots, cherry radish, garlic, onion, cream, sesame seeds, dried seaweed w/pickled radishes & a sunny side up egg on top!

### Burgers 漢堡

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自製天貝漢堡排 - 天貝、豆干、香菇、奇亞籽、亞麻仁籽、藜麥、核桃、燕麥、蔥蒜  
Our homemade burger patty made of tempeh, tofu, mushrooms, chia & flax seeds, quinoa, walnuts, oatmeal, & garlic

二本漢堡 Herban Burger 🍷 340

焦糖洋蔥、番茄片、紫高麗菜苗、皺葉生菜、法式芥末醬，附 V 型薯條、德國酸菜  
Served w/caramelized onions, tomatoes, & red cabbage sprouts. Dressed w/our own vegan French mustard mayo, V-cut fries & sauerkraut on the side

沙嗲酪梨漢堡 Avo Satay Burger 🍷🔥 340

沙嗲、酪梨、紫洋蔥、皺葉生菜、香菜，附 V 型薯條、德國酸菜  
Avocado, satay sauce, red onion, cilantro, & V-cut fries, sauerkraut on the side

### Signature 私房菜

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焗烤穆薩卡 佐香料伴肉蔬菜串 Moussaka w/Shroomutton Veggie Kebab 🍷🍷 340

馬鈴薯、茄子、櫛瓜、番茄、蔥蒜、紅蔥頭、白醬、起司，附香料伴肉蔬菜串、佛卡夏  
Baked to perfection, layers of potato, eggplant, zucchini, tomato, onion, garlic, and shallots topped w/our Bechamel cream sauce & cheese. Served with homemade mushroom mutton & focaccia bread

**依當日實際供應為主**

**Please ask us what we have today!**

**All Homemade Desserts! 自製甜點**

**Vegan 無奶蛋**

蘋果派 Apple Pie

200

現點現烤, 請提早告知 - made to order, please let us know earlier

秋季~春季 供應 / Available in Fall~Spring

可莓果塔 Chocoberry Tart

200

野莓慕斯旦糕 Verry Berry Mousse Cake

200

橙香蕉桂杏仁旦糕 Orange Almond Cake

180

流芒愛吃鳳梨慕斯旦糕 Mango Loves Pineapple Mousse

220

夏季供應 / Available in Summer

**Classics 經典**



重乳酪草莓起士蛋糕 Strawberry Double Cheese Cake

200

抹茶熔岩加冰淇淋 Matcha Lava Cake à la mode

160/250

現點現烤, 請提早告知 - made to order, please let us know earlier

提拉米蘇 Tiramisu

200

檸檬塔 Lemon Tart

180

布朗尼加冰淇淋 Brownie à la mode

180

**Ice Cream 冰淇淋**



甜蜜聖代 Honey Sundae

110

蜂蜜, 葵花籽, 香草冰淇淋

Vanilla ice cream topped w/honey & sunflower nuts

香草冰淇淋 Vanilla Ice Cream

60/110

選巧克力醬/草莓草莓/綜合莓醬

Choose: chocolate/organic strawberry/organic mixed berry sauce

## Power Shakes 現打果昔

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加奇亞籽+ \$10, 加巴西莓+\$30 給你更多能量

Add chia seeds to your shake for extra power +10, or +30 for acai!

純素換皆可換植物奶 Vegan sub dairy for plant-based milk

- 大力水手菠菜汁 Popeye the Sailor Man** 200  
寶貝菠菜, 葡萄, 核桃, 自製腰果奶  
Homemade cashew milk, spinach, grapes, walnuts
- 藍色巧克力 Choco Bleu** 200  
藍莓, 巧克力, 龍舌蘭糖漿, 自製腰果奶  
Homemade cashew milk, blueberries, dark chocolate & agave syrup
- 薄荷沙灘 Minty Beach** 200  
薄荷, 鳳梨, 椰子水, 椰奶油  
Mint, pineapple, coconut water & coconut cream
- 熱帶果林 Tropicolada** 200  
香蕉, 鳳梨, 椰子水, 椰奶油  
Banana, pineapple, coconut water & coconut cream
- 綠巨人 The Hulk** 200  
酪梨, 牛奶, 螺旋藻, 楓糖  
Avocado, milk, spirulina & maple syrup
- 香蕉哈花生 Nutty Banana** 200  
花生醬, 巧克力, 香蕉, 牛奶  
Peanut butter, chocolate, banana & milk
- 莓果優 Yo, Berry!** 200   
自製莓果醬, 自製優格, 香草冰淇淋, 牛奶  
Homemade organic mixed berry jam, homemade yogurt, vanilla ice cream & milk
- 蕉桂優格 Cinnamonan** 200   
香蕉, 肉桂, 自製優格, 香草冰淇淋, 牛奶  
Banana, cinnamon, homemade yogurt, vanilla ice cream & milk

## Smoothie Bowls 果昔碗

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- 巴西莓 Acai** 280  
急速冷凍後磨成的巴西莓粉, 為您保存更多的能量, 讓您充滿活力!  
香蕉, 紅火龍果, 藍莓, 燕麥活力五寶, 亞麻籽, 時令水果, 脆穀片, 核桃, 椰蓉, 南瓜籽, 奇亞籽  
Acai, bananas, dragon fruit, blueberries, oatmeal, seasonal fruits, coconut, chia & pumpkin seeds, granola
- 夢幻藍藻 Blue Spirulina** 280  
藍藻粉, 香蕉, 火龍果, 藍莓, 時令水果, 生可可碎, 鈕扣巧克力, 椰片, 脆穀片  
Blue spirulina, bananas, dragon fruit, blueberries, seasonal fruits, cacao nibs, chocolate, coconut, granola

## Fresh Juices 新鮮果汁

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加奇亞籽加\$10 給你更多能量

Add Chia seeds to your juice for extra power \$10

黑色幽默 ★	Black Limeade ★	180
檸檬蜂蜜	Honey Limeade	180
鮮榨柳橙汁	Fresh-squeezed Orange Juice	180
小黃瓜薄荷萊姆	Cucumber Mint Lime Juice	180
百香果螺旋藻蜂蜜檸檬	Spirulina Passion Fruit Limeade	180
粉紅雲朵 (季節限定)	Pink Floyd *seasonal Red Dragon Fruit & Ginger Ale	180

## Other Drinks 其他飲料

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		Hot	Iced
迷迭香奶茶	Fresh Rosemary Milk Tea	150	160
香料植奶茶 *腰果奶/椰漿	Chai Cashew Milk w/coconut cream	160	170
抹茶拿鐵	Matcha Latte	150	160
可可	Chocolate	150	160
法式巧克力	French Hot Chocolate *70% cocoa	160	-
亞麻仁燕麥	Flax Oatmeal Cashew Milk	160	180
薑汁汽水	Ginger Ale	-	100
黑麥汁	Non-alcohol Malt Beer	-	100
牛奶	Milk	90	100
豆漿/杏仁奶/椰奶/腰果奶	Plant-based Milk	90	100

加牛奶的飲料皆可換植物奶

Vegan - sub dairy for plant-based milk, ask us what we have!

## Coffee 咖啡

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		Hot	Iced
義式濃縮	Espresso	100	-
美式	Americano	100	110
卡布其諾	Cappuccino	140	-
拿鐵	Latte	150	160
奶油咖啡	Grass-fed Butter Latte	160	-
蜂蜜肉桂卡布其諾	Honey & Cinnamon Cappuccino	150	-
摩卡其諾	Mochaccino	160	170
蜂蜜拿鐵	Honey Latte	160	170
蓮花餅乾拿鐵	Cookie Latte	160	170
香橙酒拿鐵	Cointreau Latte	180	-
榛果拿鐵	Hazelnut Latte	160	170
焦糖拿鐵	Caramel Latte	160	170
黑色拿鐵★	Charcoal Latte★	160	170
阿法奇朵	Affogato	-	140

所有加牛奶的飲料皆可換植物奶 *Vegan sub dairy for plant-based milk*

## Tea 茶

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*Hot 180/pot 壺    Iced 160/glass 杯*

有機巴黎香榭阿薩姆	Organic Sunflower Assam
有機皇家伯爵	Organic Earl Grey
熱帶陽光天然水果	Tropical Sky Natural Fruit Melange
奇異果草莓天然水果	Strawberry Kiwi Natural Fruit Melange
有機舒福草本	Organic Herbal Infusion Mint
新鮮薄荷薑片紅茶	Fresh Ginger Mint Black Tea

*!! 孕婦不宜/not for expecting mothers*

## Beer 啤酒

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干邑 23° Urbock 23° Pale Double Bock	330ml 9.6%	260
幸運島啤酒花 Fortunate Islands Hoppy Pale Ale	473ml 4.8%	250
接骨木檸檬 Radler Naturtrub	330ml 2.4%	200
塞繆爾 有機杏桃 Samuel Smith's Organic Apricot Ale	550ml 5%	360
塞繆爾 有機巧克力黑啤 Samuel Smith's Organic Chocolate Stout	550ml 5%	360
塞繆爾 印度淡艾爾 Samuel Smith's IPA	355ml 5%	200
豪格登 Hoegaarden	330ml 4.9%	180

## Cider - Organic Biodynamic Apple

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金嗓鳥有機自然農法鮮釀蘋果酒 Goldkehlchen Premium	330ml 4.5%	240
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## Cocktails 調酒

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草泥馬 瑪黛茶瑞絲琳微氣泡調酒 *瓶裝 Mari	Mate tea+Riesling wine *bottled 275ml 5.9%	220
榛果香檸 Frangelico on the Rocks		200
薄荷香橙檸檬酒 Minty Orange Limoncello		240
嗆辣血腥瑪麗 Wasabi Bloody Mary		240
西班牙水果酒 *紅/白 Sangria *Red/White		260
香料熱紅酒 *冬季限定 Mulled Wine *Winter months		250

## Digestifs 飯後甜酒

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檸檬酒 Limoncello		100
榛果麗口酒 Frangelico		100