

SET MENU

之間
In Between

開胃前菜 / Starter

水波蛋 | 茶香馬鈴薯泥 | 茶香凍 | 水耕生菜
Soft Cooked Egg, Tea Infused Mashed Potato, Tea Jelly, Mixed Salad

或 Or

菠菜布丁 | 格拉娜·帕達諾起士 | 柳松菇 | 玉米筍 | 松露油
Spinach Flan, Grana Padano Cheese Fondue, Brown Swordbelt
Corn Shoot, Truffle Oil

湯品 / Soup

青花椰菜濃湯 | 薏仁米 | 時蔬 | 初榨特級橄欖油
Broccoli Cream Soup, Barley, Vegetable, Extra Virgin Oliver Oil

或 Or

主廚特製湯品
Chef Daily Soup

麵食 / Pasta

夏季松露味手工義大利麵 + \$400
Handmade Pasta, Summer Truffle, Truffle Oil

主餐 / Main Course

香料雞胸肉 | 白蘿蔔 | 青豆仁 | 蘑菇泥 \$1,180
Herbal Crust Chicken Breast, Pickle Daikon, Green Pea
Mushroom Sauce

或 Or

嫩煎鮮流魚 | 炸中卷 | 淡菜 | 番紅花龍蝦汁 | 巴西里 \$1,580
Seared Market Fish, Crispy Fried Squid, Mussel
Saffron Infused Bisque, Parsley Sauce

或 Or

燒烤無骨牛小排 | 奶油筴白筍 | 山蘇 | 阿根廷青醬 | 焦化紅蘿蔔泥 \$1,880
Grilled Beef Short Rib, Vanilla Butter Water Bamboo
Wild Vegetable, Chimichurrie, Caramalized Carrot

精選甜點 / Dessert

椰子石花菜 | 焦糖香蕉 | 鳳梨湯 | 榛果碎
Coconut Agar, Caramalized Banana, Pineapple Soup, Hazelnut Crumb

咖啡或茶 / Coffee Or Tea

若您對任何食物有過敏或食物不耐症, 請於點餐前告知服務人員
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

本餐廳供應挪威VOSS礦泉水為佐餐水, 每位收費新台幣 100 元, 可享無限暢飲
We provide VOSS sparkling mineral water and still water at NT\$100 per person for free flow.

以上價格均為新台幣, 並外加一成服務費
Prices are quoted in NT dollars and subject to a 10% service charge.

À LA CARTE

之間
In Between

ABOUT In Between

誠品行旅提供在地及國際旅人一處從容、素雅、溫暖的饗宴場所，讓您於城市與綠地共舞的美景中舒展身心。『之間 In Between』主廚嚴選季節新鮮食材，透過巧妙烹調手法，演繹出風味獨具的靜電乾式熟成牛排，以及多道歐陸美饌。置身在地工藝與現代建築交融的空間裡，品嘗為您精心挑選的歐美澳藏酒，充分享受寧靜緩慢的美好生活。

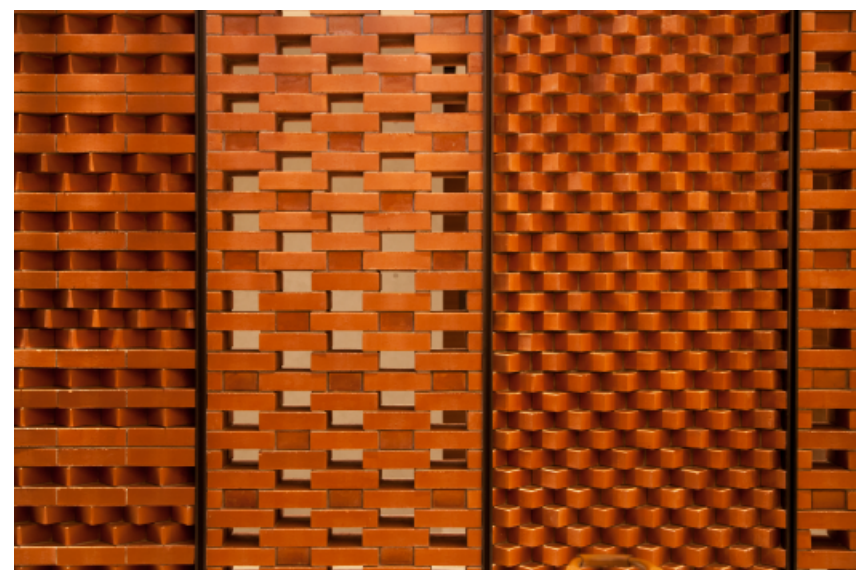
色在雙眸之間，香在氣息之間，味在唇齒之間，藝在杯盤之間……
一場心靈與感官的美好展演。

唯心唯藝，款待人，款待心。於味蕾的遊走中，開啟下一趟旅行。

in between, the Eslite Hotel restaurant, possesses a unique blend of urban chic and natural ambience to create a refined and hospitable dining experience that travelers will enjoy. Chef rigorously selects the finest seasonal products, use state-of-the-art culinary techniques to prepare dry-aged beef steak and wide range of continental European gastronomical delights.

In this designed space adorned with local craftwork, guests can enjoy at their leisure a wide range of selected wines.

True greatness demands total commitment. We are committed to providing each an every guest with an outstanding dining experience. Sit back and allow your taste buds to depart on a culinary adventure.



精選生蠔 / Selection Oyster

一顆 1 Piece	\$280
三顆 3 Pieces	\$800
六顆 6 Pieces	\$1,500

伊比利火腿盤(黑標) / Iberico Ham

40克 40g	\$800
80克 80g	\$1,200

開胃前菜 & 沙拉 / Antipasti & Salad

凱薩沙拉 Caesar Salad	\$280
蘆筍堅果溫泉蛋佐芝麻油醋 Asparagus Nuts and Sous-vide Egg with Sesame Oil Vinegar	\$280
伊比利火腿堅果沙拉 Iberico Ham Nuts Salad	\$350
滷香花蓮蓮貞豬凍沙拉佐芥末籽醬汁 Braised Hualien Lotus Pork Terrine and Mustard Seed Dip	\$360

湯品 / Soup

牛肝菌野菇濃湯 Porcini Wild Mushroom Soup	\$350
牛肉薄片澄清湯 Carpaccio Beef Consommé	\$350
法式澄清湯佛跳牆 French-style Buddha's Delight Consommé	\$350

麵食 & 燉飯 / Pasta & Risotto

有機蛋培根奶油燉飯 Organic Egg Yolk with Carbonara Risotto	\$580
松露干貝手工義大利麵 Pan-fried Scallops and Truffle with Hand-made Tagliolini	\$580
龍蝦手工義大利麵 Boston Lobster with Hand-made Tagliolini	\$1,350

肉類主餐 / Meat Course

亞洲風味爐烤櫻桃鴨胸 Roasted Yilan Duck Breast with Asia Style Sauce	\$1,050
美國頂級紐約客 6oz USDA Prime New York 6oz	\$1,280
低溫烹調美國頂級無骨牛小排 6oz USDA Prime Short Rib 6oz	\$1,200
美國頂級紐約客 4oz 與扇貝及海虎蝦 USDA Prime New York 4oz with Scallop and Tiger shrimp	\$1,280

肉類主餐 / Meat Course

香草澳洲羊小排 Herbs Australia Lamb Chop	\$1,450
稻燻美國肋眼頂級牛排 10oz Straw Smoked USDA Prime Rib Eye 10oz	\$1,700
美國頂級菲力牛排 6oz USDA Prime Tenderloin 6oz	\$1,950
爐烤乾式熟成美國肋眼牛排 8oz USDA Dry-aged Rib Eye 8oz	\$2,480
美國肋眼牛排 16oz 波士頓龍蝦 USDA Prime Rib Eye 16oz and Roasted Boston Lobster	\$4,000

海鮮類主餐 / Seafood Course

爐烤波士頓龍蝦 Roasted Boston Lobster	\$2,000
-----------------------------------	---------

精選配菜 / Side dishes + \$200

炸薯條 French Fries	綜合時蔬 Mixed Vegetable	花椰菜 Broccoli
炒蘑菇 Mushroom	奶油玉米 Butter Corn	炒蘆筍 Asparagus

精選甜點 / Dessert

布利起士蘋果蛋糕 Pear Jelly and Apple Cake with Brie cheese	\$380
薄荷薑汁柚子慕斯 Pomelo Jelly and Mint Ginger with Cream Pomelo Mousse	\$380
栗子豪達芝麻巧克力慕斯 Chestnut Cream Couda Cheese Black Sesame Valrhona Chocolate 55%	\$380

若您對任何食物有過敏或食物不耐症, 請於點餐前告知服務人員
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

本餐廳供應挪威VOSS礦泉水為佐餐水, 每位收費新台幣 100 元, 可享無限暢飲
We provide VOSS sparkling mineral water and still water at NT\$100 per person for free flow.

以上價格均為新台幣, 並外加一成服務費
Prices are quoted in NT dollars and subject to a 10% service charge.