

之間  
In Between

LUNCH  
SET MENU

APPETIZER

SOUP

MAIN COURSE

DESSERT



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，品嚐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 travellers 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.

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三道菜－開胃前菜或湯/ 主菜/ 甜點 \$880  
3 Courses- Appetizer or Soup/ Main Course/ Dessert

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四道菜－開胃前菜/ 湯/ 一道主菜/ 甜點 \$1,250  
4 Courses- Appetizer/ Soup/ Main Course/ Dessert

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### 開胃前菜/Appetizer

凱薩沙拉/白鯷魚/風乾柑仔蜜  
Caesar Salad/ Anchovy/ Sun-dried Tomato

茴香沙拉/肚臍甜橙/炙烤澎湖小卷  
Fennel Salad/ Orange/ Seared Penghu Squid

  嫩葉萵苣/觀音山筍/古達起司  
Baby Lettuce/ Bamboo Shoot/ Gouda Cheese

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### 湯品/Soup

主廚例湯  
Seasonal Daily Soup

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### 主菜/Main Course

 本土豬腹肉/關廟鳳梨泥/炭香娃娃菜  
Glazed Pork Belly/ Guanmiao Pineapple Puree/ Charcoal Flavor Baby Cabbage

仿土梅味雞腿捲/芥末籽乳泡/炸奶皮  
Imitation Chicken Leg Roll/ Mustard Seeds Foam/ Crispy Milk Skin

炙燒牛肉捲/辣腐乳/長米燉飯  
Seared Rib Eye Roll/ Spicy Fermented Bean Curd/ Carnaroil Risotto

 市場鮮魚/季節時蔬/精選醬汁  
Daily Fish/ Seasonal Vegetable/ Chef's Special Sauce

季節松露/地瓜燉飯/慢煮溫泉蛋  
Seasonal Truffle/ Sweet Potato Risotto/ SPA Egg

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 主廚推薦  
Signature dish

 奶蛋素  
Vegetarian

### 盤飾甜點/Plated Dessert

瑞可達慕斯/覆盆子巧克力/芒果冰淇淋  
Ricotta Cheese Cake / Raspberry Chocolate/ Mango Ice Cream

 椰子布丁/荔枝凍/芒果冰淇淋  
Coconut Brûlée/ Lychee Agar/ Mango Ice Cream

薄荷西瓜/巧克力慕斯/香草冰淇淋  
Peppermints Watermelon/ Chocolate Mousse/ Vanilla Ice Cream

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本餐廳為提供瓶裝礦泉水,可選擇英國威爾斯山區 TAU 礦泉水或 TAU 氣泡礦泉水,每瓶 220元  
TAU mineral or TAU sparkling water during your meal,NT\$220 per bottle

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 10% service charge

若有任何飲食上限制,請告知服務人員  
If you have any dietary restriction please inform the waiter

若您需要主廚客製套餐服務,歡迎洽詢服務人員  
To satisfy your request, we offer exclusively designed menu by our Chef, please don't hesitate to ask service staffs

之間  
In Between

D I N N E R  
S E T M E N U

APPETIZER

SOUP

SEAFOOD COURSE

MEAT COURSE

DESSERT



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四道菜－開胃前菜/ 湯/ 一道主菜/ 甜點 **\$1,880**  
4 Courses- Appetizer/ Soup/ Main Course/ Dessert

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五道菜－開胃前菜/ 湯/ 兩道主菜/ 甜點 **\$2,650**  
5 Courses- Appetizer/ Soup/ 2 Main Course/ Dessert

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### 開胃前菜 / Appetizer

芝麻菜/帕瑪火腿/枋寮木瓜  
Arugula/ Parma Ham/ Fangliao Papaya

 法式鴨肝派/波特酒寒天/布里歐許  
Torchon of Foie Gras/ Port Wine Jelly/ Brioche

精選海鮮鞦韆/奧賽嘉魚子醬/檸檬凍  
Daily Seafood Tartare/ Caviar/ Lemon Jelly

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### 湯品 / Soup

 鹽烤石狗公/海鮮澄清湯/金針花  
Grilled Rock Fish/ Seafood Consommé/ Lily Flower

清豆漿/老母雞湯/野生海蛤/橄欖油  
Soy Milk/ Chicken Broth/ Wild Clam/ Extra Virgin Olive Oil

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### 主菜 / Seafood Course

嘉臘魚/紅罈泡泡/綠蘆筍  
Sea Bream/ Crab Foam/ Asparagus

 脆鱗馬頭魚/紅椒堅果醬/焦化奶油地瓜葉  
Crispy-Skin Amadai/ Romesco Sauce/ Hazelnut Butter Sweet Potato Leaf

 蒸波士頓龍蝦/辣椒油/風乾烏魚子 **+\$550**  
Steamed Boston Lobster/ Chili Oil/ Mullet Roe

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 主廚推薦  
Signature dish

 內含堅果  
Contains nuts

### 主菜 / Meat Course

 本土豬腹肉/關廟鳳梨泥/炭香娃娃菜  
Glazed Pork Belly/ Guanmiao Pineapple Puree/ Charcoal Flavor Baby Cabbage

 烏骨雞/芥末籽乳泡/炸奶皮  
Silkie/ Mustard Seeds Foam/ Crispy Milk Skin

美國濕式熟成肋眼/雲林黑蒜花/季節時蔬 | 7oz | **+\$450**  
USDA Prime Rib Eye/ Black Garlic/ Seasonal Vegetables

21天乾式熟成美國肋眼/雲林黑蒜花/季節時蔬 | 7oz | **+\$550**  
USDA Prime Dried-aged Rib Eye/ Black Garlic/ Seasonal Vegetables

21天乾式熟成美國老饕/手工薯泥餃/芥藍花/松露醬汁 | 5oz | **+\$680**  
USDA Prime Dried-aged Top Cap Steak/ Gnocchi/  
Leaf Mustard/ Truffle Sauce

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### 盤飾甜點 / Plated Dessert

瑞可達慕斯/覆盆子巧克力/芒果冰淇淋  
Ricotta Cheese Cake/ Raspberry Chocolate/ Mango Ice Cream

 椰子布丁/荔枝凍/芒果冰淇淋  
Coconut Brûlée/ Lychee Agar/ Mango Ice Cream

薄荷西瓜/巧克力慕斯/香草冰淇淋  
Peppermints Watermelon/ Chocolate Mousse/ Vanilla Ice Cream

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To satisfy your request, we offer exclusively designed menu by our Chef, please don't hesitate to ask service staffs

之間  
In Between

À LA CARTE  
MENU

Appetizer

Salad

Soup

Fish Course

Meat Course

Dessert



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### 開胃前菜 / Appetizer

 法式鴨肝派/波特酒寒天/布里歐許  
Torchon of Foie Gras/ Port Wine Jelly/ Brioche NT\$520

精選海鮮韃靼/奧賽嘉魚子醬/檸檬凍  
Daily Seafood Tartare/ Caviar/ Lemon Jelly NT\$480

### 沙拉 / Salad

茴香沙拉/肚臍甜橙/炙烤澎湖小卷  
Fennel Salad/ Orange/ Seard Penghu Squid NT\$460

 嫩葉萵苣/觀音山筍/古達起司  
Baby Lettuce/ Bamboo Shoot/ Gouda Cheese NT\$480

### 湯品 / Soup

 燒烤蕃茄濃湯/蘿勒醬/青豆/百合  
Tomato Soup/ Pesto/ Green Pea/ Lily Bulbs NT\$480

 鹽烤石狗公/海鮮澄清湯/金針花  
Grilled Rock Fish/ Seafood Consommé/ Lily Flower NT\$550

### 主菜 / Fish Course

嘉臘魚/紅蟳燉飯/綠蘆筍  
Sea Bream/ Crab Risotto/ Asparagus NT\$860

 脆鱗馬頭魚/紅椒堅果醬/焦化奶油地瓜葉  
Crispy-Skin Amadai/ Romesco Sauce/  
Hazelnut Butter Sweet Potato Leaf NT\$860

 蒸波士頓龍蝦/辣椒油/風乾烏魚子  
Steamed Boston Lobster/ Chili Oil/ Mullet Roe NT\$1,580

 主廚推薦  
Signature dish

 奶蛋素  
Vegetarian

 內含堅果  
Contains nuts

### 主菜 / Meat Course

 本土豬腹肉/關廟鳳梨泥/炭香娃娃菜  
Glazed Pork Belly/ Guanmiao Pineapple Puree/  
Charcoal Flavor Baby Cabbage NT\$880

烏骨雞/芥末籽乳泡/炸奶皮  
Silkie/ Mustard Seeds Foam/ Crispy Milk Skin NT\$860

美國濕式熟成肋眼/雲林黑蒜花/季節時蔬 | 7oz | NT\$1,380  
USDA Prime Rib Eye/ Black Garlic/ Seasonal Vegetables

21天乾式熟成美國老饕/手工薯泥餃/芥藍花/季節松露 | 5oz | NT\$1,880  
USDA Prime Dried-aged Top Cap Steak/ Gnocchi/  
Leaf Mustard/ Seasonal Truffle

### 盤飾甜點 / Plate Dessert

瑞可達慕斯/覆盆子巧克力/芒果冰淇淋  
Ricotta Cheese Cake/ Raspberry Chocolate/ Mango Ice Cream NT\$340

 椰子布丁/荔枝凍/芒果冰淇淋  
Coconut Brûlée/ Lychee Agar/ Mango Ice Cream NT\$340

薄荷西瓜/巧克力慕斯/香草冰淇淋  
Peppermints Watermelon/ Chocolate Mousse/ Vanilla Ice Cream NT\$340

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