

289BAR

FOOD & DRINKS

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



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 a 10% service charge

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

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.

手沖精品咖啡

Hand-brewed Coffee Menu



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

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.



新式調酒 微醺登場 New Cocktails

9:00-23:00 (最後加點時間22:30) (Last orders 22:30)

專案時間: 即日起至2023/9/30

Package Duration: From now until 2023/09/30

咖啡馬丁尼

NT\$380/杯Cup

Espresso martini

凡點用2杯加贈100元餐飲抵用券乙張, 4杯則贈送2張, 以此類推。

粉紅泡泡

NT\$350/杯Cup

Pink pop

椰夏

NT\$350/杯Cup

Coconut & pandan summer

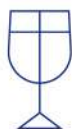
- 以上價格均需另加10%服務費。
- 僅限內用, 不得外帶, 且恕不與其他優惠或信用卡優惠合併使用。
- 溫馨提醒: 禁止酒駕, 未成年請勿飲酒。
- All prices are in TWD and subject to a 10% service charge.
- Only valid for dine-in. This offer cannot be used in conjunction with other promotion.
- No drunk driving. Please do not drink if you are a minor.

本菜單包括以下食品過敏原: 堅果類。

This menu contains following allergens: nuts.

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.



香檳 Champagne

瓶 Bottle

酩悅香檳

\$3,900

Moët & Chandon Brut, champagne, France

利口酒 Liqueure

杯 Glass 瓶 Bottle

貝里斯奶酒

\$220 \$2,500

Baileys

荔枝香甜酒

\$220 \$2,700

Dita

卡嚕哇咖啡酒

\$220 \$2,800

Kahlua liqueur

莫扎特黑巧克力利口酒

\$220 \$2,800

Mozart Dark Chocolate liqueur

啤酒 Beer

瓶 Bottle

金牌台灣啤酒

\$160

Gold Medal Taiwan beer

水果台灣啤酒

\$160

Taiwan beer

海尼根

\$180

Heineken

麒麟一番榨

\$180

Kirin

百威啤酒

\$180

Budweiser

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白葡萄酒 White Wine

杯 Glass 瓶 Bottle

澳洲 Australia

利達民卡瓦拉系列夏多內白酒

\$260 \$1,280

Lindeman's Cawarra Chardonnay

智利 Chile

奧特羅蘇維儂白酒

\$260 \$1,280

El Otro Sauvignon Blanc

三重奏 CPP 白酒

Trio Chardonnay-Pinot Blanc-Pinot Grigio

\$1,980

法國 France

木蘭-嘉薩克維歐尼耶白酒

Moulin de Gassac Viognier IGP Pays D'Oc 2019

\$1,680

卡斯特酒莊 精選伯爵白酒 2018

Castel Frères Baron de Lestac Blanc, Signature

\$1,680

紐西蘭 New Zealand

金·卡佛酒莊 馬爾堡白蘇維儂白酒

Kim Crawford Marlborough Sauvignon Blanc

\$2,580

紅葡萄酒 Red Wine

杯 Glass 瓶 Bottle

智利 Chile

奧特羅卡本內蘇維儂紅酒

\$260 \$1,280

El Otro Reservado Cabernet Sauvignon

西班牙 Spain

葛蘭地莊園 D.O. 紅酒

La Casa Grande

\$260 \$1,280

義大利 Italy

卡斯特酒莊 · 精選伯爵紅酒 2017

Castel Frères Baron de Lestac Rouge, Signature

\$1,680

南礪堡酒莊路徑系列

納科阿馬盧紅酒

Vigneti del Salento I Muri Negroamaro IGT

\$1,880

法國 France

木蘭-嘉薩克黑皮諾紅酒

Moulin de Gassac IGP Pays D'Oc Pinot Noir 2019

\$1,680

紐西蘭 New Zealand

金·卡佛酒莊 馬爾堡黑皮諾紅酒

Kim Crawford Marlborough Pinot Noir

\$2,880

以上價格皆以新台幣計算，需另加10%服務費

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白蘭地 Brandy

杯 Glass

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

格蘭利威12年
Glenlivet 12y

\$270

\$2,600

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

中式烈酒 Chinese Fortified Wine

瓶 Bottle

精釀陳年紹興
Premium V.O. Shaohsing wine

\$880

玉山瓷瓶茅台
Mau Tai liquor

\$1,200

金門高粱38度
38% Kinmen Kaoliang liquor

\$1,200

金門高粱58度
58% Kinmen Kaoliang liquor

\$1,500

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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

招牌調酒 Signature Cocktail

杯 Glass

醉愛巧克力 Mozart, Bailey's, milk and cocoa powder	\$300
皇冠 Crowne	\$360
功成旅就 CEO holiday	\$360

本菜單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

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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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

柳橙汁

\$200

Orange juice

蘋果汁

\$200

Apple juice

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)

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The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.

茶飲 Tea

壺 Pot (熱Hot) / 杯 Cup (冰Ice)

皇家伯爵茶 \$160

Earl Grey

歐式大吉嶺茶 \$160

Darjeeling tea

茉莉綠茶 \$160

Green tea

沁涼薄荷茶 \$160

Pepper mint

洋甘菊 \$160

Chamomile

野莓茶 \$160

Wild berry

烏龍茶 \$160

Oolong tea

香蘋茶(內含肉桂成分,孕婦忌食) \$160

Apple, cinnamon& raisin tea(Contraindicated in pregnancy)

普洱茶 \$160

Pu're tea

蜂蜜柚子茶 \$160

Citron honey tea

水果茶 \$220

Fresh fruit tea

以上飲品均可選擇冷、熱飲

Drinks above can be served cold or hot.

熱飲 Hot Tea

壺 Pot

黑糖薑母茶 \$160

Brown sugar ginger tea

以上價格皆以新台幣計算,需另加10%服務費

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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

\$180

Americano

濃縮咖啡

\$180

Espresso

拿鐵咖啡

\$200

Coffee latte

卡布奇諾

\$200

Cappuccino

風味咖啡 Flavor Add

杯 Glass

香草拿鐵

\$220

Vanilla latte

焦糖拿鐵

\$220

Caramel latte

榛果拿鐵

\$220

Hazelnut latte

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.

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

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.

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

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.

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。

This menu contains following allergens: gluten, dairy products, 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

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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.