

# Dream Bar



## Plats

**羊肚菌油封鴨腿** NTS\$680 Ⓢ340

*Confit de Canard aux Morilles*

鴨腿，洋芋泥，羊肚菌醬  
duck leg, mashed potato, morel mushroom sauce

**法式百里香烤春雞** NTS\$880 Ⓢ440

*Poussin Rôti au Thym*

春雞，洋芋，百里香，紅酒醬  
spring chicken, potato, thyme, red wine sauce

**韭蔥奶油烤鮭魚** NTS\$680 Ⓢ340

*Saumon à la Crème de Poireaux*

鮭魚，韭蔥，奶油乳酪，白酒  
salmon, leek, cream cheese, white wine

**羅克福羊乳酪美國菲力牛排** NTS\$1,080 Ⓢ540

*Filet Mignon au Roquefort*

美國菲力牛排，羅克福起司，紅酒醬  
U.S. filet mignon, roquefort, red wine sauce



羊肚菌油封鴨腿



法式百里香烤春雞



韭蔥奶油烤鮭魚



羅克福羊乳酪美國菲力牛排



法芙娜百香果金牌巧克力



白巧克力桂冠芒果慕斯



## Desserts

**法芙娜百香果金牌巧克力** NTS\$350 Ⓢ175

*Valrhona Chocolat aux Fruits de la Passion*

法芙娜巧克力，百香果  
valrhona passionfruit chocolate

**白巧克力桂冠芒果慕斯** NTS\$350 Ⓢ175

*Mousse au Chocolat Blanc et Mangue*

白巧克力，芒果  
white chocolate mango mousse

以上價格需外加一成服務費 Above prices are subject to 10% service charge.


Ⓢ 香格里拉會點數兌換 Shangri-La Circle Points Redemption

# Hors d'oeuvres & Salade

**法式帝王蟹干貝塔** NT\$880  440

*Coquilles Saint-Jacques et Crabe*

帝王蟹，干貝，鮭魚卵，黃瓜  
king crab, scallop, salmon roe, cucumber

**法國佩里戈爾鴨肝慕斯** NT\$680  340


*Foie Gras de Canard du Périgord*

鴨肝，巧克力，野莓  
duck liver mousse, chocolate, wild berries

**巴黎風味鮭魚塔塔** NT\$480  240


*Tartare de Saumon*

鮭魚，酸奶，酪梨  
fresh salmon, sour cream, avocado

**爐烤卡蒙貝爾起司、蜂蜜榛果** NT\$680  340

*Camembert Rôti au Four,  
Miel et Noisettes*

卡蒙貝爾起司，蜂蜜，榛果，法國麵包  
camembert, honey, hazelnut, baguette

**巴黎風味白酒淡菜** NT\$480  240

*Moules Marinières*

淡菜，白酒，奶油，薯條  
mussels, white wine, butter, french fries



法式帝王蟹干貝塔



爐烤卡蒙貝爾起司、蜂蜜榛果



法國佩里戈爾鴨肝慕斯




巴黎風味白酒淡菜

午餐 Lunch 11:30am-02:30pm  
下午茶 Afternoon 02:30pm-06:00pm  
晚餐 Dinner 06:00pm-09:30pm

此菜單僅供應午餐及晚餐，下午時段供應李白居菜單

This menu is available for lunch and dinner,  
we serve Li Bai Lounge Menu in the afternoon.

以上價格需外加一成服務費 Above prices are subject to 10% service charge.

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## Mocktail

無酒精

NT\$350 ☉175

**紅玫 America / Red Rose** 酸葡萄汁, 玫瑰, 草莓 Verjuice, Rose, Strawberry

## Cocktail

NT\$450 ☉225

**山霧 Oceania / Mountain Mist**

威士忌, 琴酒, 抹茶  
Jonnie Walker, Roku Gin, Matcha

**金鑽 Asia / The Golden Diamond**

白蘭地, 鳳梨, 萊姆  
Remy VSOP, Pineapple, Lime

**黑冰 Africa / Black Ice**

白蘭地, 卡魯哇, 濃縮咖啡  
Remy VSOP, Kahlua, Espresso

**藍瑟 Europe / Blue Breeze**

灰皮諾, 琴酒, 萊姆  
Masi Pinot Grigio, Six Dog Gin, Lime

## Champagne by the Glass

*Veuve Clicquot Ponsardin, Yellow Label Brut NV* NT\$830 ☉415

*Moët et Chandon, Imperial NV* NT\$900 ☉450

## Champagne by the Bottle

*Veuve Clicquot Ponsardin, Yellow Label Brut NV* NT\$3,280 ☉1,640

*Moët et Chandon, Imperial NV* NT\$3,580 ☉1,790

*Bruno Paillard, Première Cuvée NV* NT\$5,880 ☉2,940

*Dom Perignon 2012* NT\$18,800 ☉9,400

*Krug, Grande Cuvée NV* NT\$19,880 ☉9,440

**可倫堡1664白啤酒 Kronenbourg 1664 BLANC Wheat White Beer** NT\$250 ☉125

以上價格需外加一成服務費 Above prices are subject to 10% service charge.

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禁止酒駕 · 未滿十八歲禁止飲酒。

Driving After Drinking is Prohibited, Please do not drink if you are a minor