

翻轉台灣道地美食

- ✦ 蚵仔煎小點(3入/6入)
鮮蚵/鵝鶉蛋/越南米皮/雪裡紅/
芥末葉/番茄味噌醬
- ✦ 藥膳排骨(2支)
豬肋排/煙燻/酸甜紅椒醬/香草
- ✦ 嫩豬刈包薯條 ↗
豬五花/糖醋漬山苦瓜/巴薩米可/紅酒/
醬油/辣味美乃滋/帕馬森起司
- ✦ 印度脆球章魚燒
石巨章魚/醃漬高麗菜/洋芋泡泡/海苔/
細柴魚/醬油
夜市水果攤:
紅心芭樂馬卡龍、薑汁番茄馬卡龍

經典台式小食

台式滷味

綜合滷味拼盤

豆皮 / 烏蛋 / 米血 / 貢丸

滷雞心(10入)

滷鴨翅(3入)

滷鴨舌(5入)

台式水餃

鵝蔥油拌水餃(雪裡紅 ↗ / 韭黃)

印度脆球章魚燒
Crispy Balls Takoyaki

Taiwanese Classics with A Twist

- Oyster Omelets (3PCS/6PCS) \$180 / \$300
Oyster/Quail Eggs/Vietnamese Rice Paper/
Mustard Greens/Tomato Miso Sauce
- Deep-Fried Smoked Herbal Pork Ribs 2pcs / \$300
Pork Ribs/Smoked/Sweet and Sour Red Pepper Sauce/Herbs
- Braised Pork Belly Guabao with French Fries \$200
Pork Belly / Pickled Bitter Melon / Balsamic Vinegar /
Red Wine/Soy Sauce/ Spicy Mayonnaise / Parmesan Cheese
- Crispy Balls Takoyaki \$280
Octopus/Coslow/ Puffed Potatoes/
Nori/Bonito/Soy Sauce
- Night Market Themed Fruit Macarons \$80/pcs \$150/2pcs
Pink Guava Macaron、Tomato Macaron

Taiwanese Delicacies

Taiwanese Braised Dish

- Taiwanese Braised Assorted Platter \$380
Tofu Skin / Quail Eggs / Rice Blood Cake / Pork Ball
- Taiwanese Braised Chicken Hearts (10PCS) \$180
- Taiwanese Braised Duck Wings (3PCS) \$180
- Taiwanese Braised Duck Tongues (5PCS) \$180

Dumplings

- Dumplings in Goose Oil with Shallots and Scallions \$250
(Choice of Snow Cabbage or Yellow Chives)

藥膳排骨
Deep-Fried Smoked Herbal Pork Ribs

春吧·經典分享餐

- 季節水果盤
- ✦ 墨西哥烤玉米
松露薯條
- ✦ 薯條三兄弟(含牛肉及豬肉)
- 酥炸豆乳雞
- 綜合炸物拼盤
- 威士忌川味雞翅(4支) ↗
- 烏魚子 炙燒小卷沙拉
- 西班牙煙燻蒜味蘑菇炒鮮蝦 ↗
- ✦ 義式煙花女辣炒中卷
- 🍷 生火腿起士拼盤(含堅果)

義式煙花女辣炒中卷
Italian Hot and Spicy Stir-fried Squid

Gather & Share Plates

- Seasonal Fruit Platter \$180
- Mexican-style Grilled Corn Ribs \$210
- Truffle Fries \$180
- Tri-Flavor Fries (Contains Beef and Pork) \$300
Cheese Fries/ Meat Sauce Loaded Wedges/Truffle Waffle Fries
- Deep-Fried Fermented Tofu Chicken \$300
- Greedy Platter \$320
- Chicken Wings with Sichuan Chili Whisky Sauce (4pcs) \$380
- Grilled Squid Salad with Mullet Roe \$260
- Sautéed Shrimp with Smoked Garlic Mushrooms \$360
- Italian Hot and Spicy Stir-fried Squid \$320
- Charcuterie & Cheese Platter (Contains Nuts) \$360

墨西哥烤玉米
Mexican-style Grilled Corn Ribs



鮮蝦茴香手作香腸鮑貝殼麵
Shrimp, Fennel & Handmade Sausage Conchiglie



蚵仔煎小點
Oyster Omelets

匠心手工漢堡 附薯條

碳烤鳳梨手撕豬漢堡
日本和牛雙起司堡

Handcrafted Burgers & Fries

Pulled Pork Burger with Grilled Pineapple	\$380
Japanese Wagyu Double Cheese Burger	\$420

精選義大利麵 & 燉飯

- 萬有全臘腸礦工蛋黃麵 紹興酒
自製波隆那肉醬千層麵
(含牛肉及豬肉)
- 清炒蒜辣澎湖章魚細扁義大利麵 🌶️
- 羊肚菌 馬斯卡彭起司燉飯
(蛋奶素)
- 塔香螺肉青醬燉飯 🌿
- 鮮蝦茴香手作香腸鮑貝殼麵
蒜味番茄海鮮細扁義大利麵
- 牛肝菌香煎鴨腿燉飯
- 江振誠主廚 初心牛肉麵 🌶️

Chef's Selection of Pasta & Risotto

Wanyouquan's Sausage Carbonara with Shaohsing Wine	\$380
Homemade Bolognese Meat Sauce Lasagna	\$450
(Contains Beef and Pork)	
Pan-fried Penghu Octopus Linguine with Garlic & Chili	\$460
Morel Mushroom & Mascarpone Risotto	\$480
(Lacto-ove Vegetarian)	
Pesto Risotto with Escargot	\$480
Shrimp, Fennel & Handmade Sausage Conchiglie	\$480
Seafood Linguine with Garlic Tomato Sauce	\$520
Pan-seared Duck Leg with Porcini Risotto	\$560
Chef André's Signature Braised Beef Noodle Soup	\$680



香煎鮭魚薯泥慕斯義式香草醬
Pan-seared Salmon, Potato Mouseline & Italian Herb Sauce



美國肋眼牛排10OZ
US Ribeye Steak

嚴選饕客主餐

- 炭烤梅花豬 清酒粕肉汁
- 香煎鮭魚 薯泥慕斯 義式香草醬
- 美國肋眼牛排10OZ

Gourmet Mains

Grilled Pork Collar with Sake Lees Jus	\$520
Pan-seared Salmon, Potato Mouseline & Italian Herb Sauce	\$620
US Ribeye Steak	\$980

暖心湯品

每日例湯
春酒吧精力湯
(青蛙腿或烏骨雞) (含酒精)

Signature Soups

Soup of the Day	\$120
Chun's Essence Soup	\$450
(Choice of Frog Legs or Silky Chicken) (Contains Alcohol)	

手作甜點

香草焦糖布丁
巴斯克乳酪蛋糕
每日限量甜點

Crafted Desserts

Caramel Vanilla Pudding	\$120
Basque Cheesecake	\$180
Daily Special Dessert (Limited Availability)	\$80 - \$260

➤ 推薦 🌶️ 辣 🌿 堅果

供應時段: 17:00PM - 22:30PM
豬肉產地: 台灣 | 牛肉產地: 美國 / 澳洲
內用低消每人飲品一杯, 另加10%服務費

➤ Recommended 🌶️ Spicy 🌿 Nuts

Service Hours: 17:00PM - 22:30PM
Pork Origin: Taiwan | Beef Origin: USA/Australia
Each Guest Is Required to Order a Minimum of One Beverage.
All Prices Are Subject To a 10% Service Charge.