



猶太潔食實驗室 • 菜單
KOSHER LAB MENU

前菜 ENTREES



给我暖暖的愛

烤甜菜根、櫛瓜、番薯、小番茄，以及蘑菇等五彩時蔬組合

Mediterranean roasted vegetables

Colorful assortment of roasted beetroot, zucchini, sweet potatoes, cherry tomatoes, and mushrooms

NT\$ 380

熱情活氧花園

香烤茄子佐中東芝麻醬、石榴、風乾番茄與大蒜

Open fire roasted eggplant

Roasted eggplant drizzled with tahini, sprinkled with pomegranate seeds, and topped with dried tomato and garlic

NT\$ 380

紅太陽花的魚

檸檬橄欖油漬石斑魚切丁，拌入蕪菁、小番茄、鳳梨、辣椒、紅洋蔥和芫荽，並以甜菜根薄片襯底。搭配佐餐烤法棍

Ceviche grouper on beetroot carpaccio

Diced grouper mixed with radish, cherry tomatoes, pineapple, chili pepper, red onion, coriander, and marinated in lemon and olive oil, on a bed of sliced beetroot carpaccio, served with a toasted baguette

NT\$ 420

又香又嫩害羞牛

切片風乾熟成鹹牛肉佐烤甜菜根、彩椒、番薯與南瓜，搭配小番茄、辣椒、大蒜和酒醋製成的莎莎醬。附香脆烤法棍

Bresaola with roasted vegetables

Slices of air-dried salted beef with roasted beetroot, bell pepper, sweet potato, and pumpkin, with salsa made of cherry tomatoes, chili peppers, garlic, and vinegar, served with a crispy thin baguette

NT\$ 380

彩虹鷹嘴豆泥

豐富多彩的各式鷹嘴豆泥，囊括經典原味、主廚特製風乾番茄、艷紫甜菜根三種口味

Rainbow hummus (traditional, sun-dried tomato, beetroot)

Multi-colored array of hummus prepared in three ways: traditional hummus, homemade sun-dried tomato hummus, and purple beetroot hummus

NT\$ 250

所有價格均需加收 10% 服務費。All prices are subject to 10% service charge.

四季牛搖搖

香料牛肉與鷹嘴豆泥，佐以焦糖化慢炒洋蔥、中東芝麻醬與
Pita 口袋餅

Hummus with beef

Hummus with seasoned aromatic beef, served with caramelized onions, tahini, and pita bread

NT\$ 320

跳躍舒快球

以菠菜、巴西里與芫荽製成，風味溫和的傳統以色列式
Falafel 炸豆丸子

Falafel

Traditional Israeli-style fried falafel with a tender filling of spinach, parsley, and coriander

NT\$ 350

神采又舒服 (牛肉 / 素食 🌿)

炙燒肋眼牛排切片搭配番茄、小黃瓜、紅黃椒、綠橄欖與紅蕪菁，淋上以蜂蜜、檸檬、橄欖油、芥末醬、白酒醋與大蒜調製而成的油醋醬
(提供素食選擇，非全素含蔥、蒜)

Village salad with seared ribeye (B/V 🌿)

Seared slices of ribeye steak on a bed of tomato, cucumber, red and yellow bell peppers, topped with green olives and red radish, and drizzled with a vinaigrette of honey, lemon, olive oil, mustard, white vinegar, and garlic.

(Vegetarian option with onion and garlic inside available)

牛肉 Beef NT\$ 450 / 素食 Vegetarian NT\$ 350

古典漁夫

平底鍋炙燒石斑淋上中東芝麻醬，以芫荽、孜然與薄荷調味。
附塔布勒香料沙拉

Grouper kebab with aromatic spices

Pan seared chopped grouper served with tahini and seasoned with coriander, cumin, and mint, served on a tabbouleh salad

NT\$ 450

猶太鮭魚小姐

鹽漬鮭魚薄片灑上黑胡椒、芫荽籽、芥末籽與蒔蘿，飾以小黃瓜捲、紅蕪菁、甜菜根丁、小番茄、辣椒、蒔蘿、橄欖油，以及芫荽大蒜蛋黃醬。附原味切片貝果

Salmon lox with bagel

Thin slices of salmon cured with ground black pepper, coriander and mustard seeds, and dill, garnished with rolled cucumber slices, red radish, cubed beetroots, cherry tomatoes, chili, dill, olive oil, and coriander aioli sauce, served with a sliced bagel

NT\$ 550

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主餐 MAIN COURSES



香桂活氣牛牛球

肉桂棒串烤牛肉，搭配塗上一層中東茄子泥的傳統摩洛哥 Freina 麵包、切片小番茄、辣椒與中東芝麻醬，最後以薄荷葉裝飾

Beef kebab on Moroccan freina bread

Roasted beef kebab served on a cinnamon stick with traditional Moroccan freina bread coated in a layer of baba ghanoush, topped with sliced cherry tomatoes, chilies, and tahini, and garnished with mint leaves

NT\$ 580

摩洛哥貴人

番茄醬汁燉煮鮭魚排，以醃漬檸檬、芫荽與大蒜調味。
隨餐附上烤馬鈴薯、時蔬與 Pita 口袋餅

Moroccan salmon

Salmon filet cooked in tomato coulis seasoned with pickled lemon, coriander, garlic, served with roasted potatoes, vegetables, and pita bread

NT\$ 650

抗氧回春滿滿紅 (牛肉 / 素食 🌿)

傳統長柄平底鍋燉煮茄汁牛肉水波蛋，搭配彩椒與大蒜。
附 Pita 口袋餅 (提供素食選擇，非全素含蔥、蒜)

Beef shakshouka (B/V 🌿)

Poached eggs and beef cooked in tomato sauce with bell peppers and garlic, and served in a traditional skillet with pita bread

(Vegetarian option with onion and garlic inside available)

牛肉 Beef NT\$ 520 / 素食 Vegetarian NT\$ 420

飄香十里雞

酥炸薄片雞排與鍋炒馬鈴薯，以百里香與橄欖油調味。
附萵苣小番茄沙拉

Israeli chicken schnitzel

Thin filet of chicken deep fried in a crunchy breadcrumb layer, served with sauteed potatoes, thyme, and olive oil, garnished with a lettuce and cherry tomato salad

NT\$ 520

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主餐

MAIN COURSES



魚兒蔬中游

風味石板爐烤全魚與五彩焦糖化烤時蔬

Whole seasoned fish with roasted vegetables

Whole seasoned fish roasted in a stone oven served with a colorful variety of caramelized vegetables

NT\$ 620

滿滿祝福牛

由主廚精心製作，中東風味牛肉醬薄皮披薩，配上小番茄切片、芝麻醬與鮮嫩羅勒葉

Jerusalem pizza siniya with beef

Homemade thin crust pizza topped with Middle eastern Bolognese, topped with sliced cherry tomatoes and drizzled with tahini, garnished with baby basil

NT\$ 550

美麗充滿我

主廚特製薄皮茄子雞蛋披薩，搭配新鮮時蔬、綠橄欖和醃漬檸檬，並以傳統摩洛哥式哈里薩辣醬、中東芝麻醬與巴西里增添風味

Pizza sabich

Homemade thin crust pizza with fresh vegetables, eggplant, and egg, topped with green olives and pickled lemon, drizzled with traditional Moroccan harissa chili sauce, garnished with tahini and parsley

NT\$ 450

暖暖我的心

牛肩肉切塊，與新鮮番茄切片、菠菜、芹菜、大蒜、洋蔥，以及浸泡過的鷹嘴豆一同細火慢燉，醬汁中調入匈牙利紅椒粉、孜然與月桂葉。搭配北非小米 (couscous)、爐烤南瓜、紅蘿蔔與番薯

Beef couscous tagine

Couscous with chunks of beef slow-cooked with sliced fresh tomato, spinach, celery, garlic, onion, and soaked chickpeas, seasoned with paprika, cumin, and bay leaves, served with oven roasted pumpkin, carrot, and sweet potatoes

NT\$ 620

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甜點 DESSERTS



哈爾瓦酥糖百匯

傳統精緻甜點搭配新鮮水果

Coconut halva parfait served with fresh fruit

NT\$ 180

飲品 BEVERAGE



咖啡 Coffee (Hot)

美式咖啡 *Americano* / 豆乳拿鐵 *Soy milk latte*

NT\$ 110 / NT\$ 140

茶飲 Tea (Hot)

紅茶 *Black Tea* / 綠茶 *Green Tea*

NT\$ 120 / 壺 Pot

南非國寶茶 *South African Rooibos Tea*

NT\$ 140 / 壺 Pot

無酒精飲料 Non-Alcoholic Drink

氣泡水 *Sparkling Water* (500 ml)

NT\$ 80

可樂 *Coca cola* (330 ml) / 雪碧 *Sprite* (330 ml)

NT\$ 100

葡萄酒 Wine

道爾頓酒莊坎南紅酒 *Dalton Canaan Red 2019*

NT\$ 1900 / 瓶 Bottle

道爾頓酒莊坎南白酒 *Dalton Canaan White 2019*

NT\$ 1700 / 瓶 Bottle

啤酒 Beer

百威 *Budweiser* (330 ml) / 海尼根 *Heineken* (330 ml)

NT\$ 180

餐點會根據當季食材的不同而有所調整，若有特殊需求，建議您洽詢現場服務人員。

The meals will be adjusted according to the seasonal ingredients. Our team will be on hand to assist with any dietary requirement.

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