



APPETISER, SALAD AND SOUP

開胃菜、沙拉及湯品

Available until 供應時間至 23:00

季節日本生蠔

覆盆莓醋、檸檬

3顆 1,200 / 6顆 2,280

SEASONAL JAPANESE OYSTERS

RASPBERRY VINAIGRETTE, LEMON

3 pieces 1,200 / half dozen 2,280

PERSEUS

奧賽嘉魚子醬 30G

DIDA酸奶油

水煮蛋、酸豆、布里歐麵包

PERSEUS CAVIAR

Superior Oscietra 30G | 4,800

SOUR CREAM FROM DIDA FARM,

HARD BOILED EGGS, CAPERS, BRIOCHE

冷肉拼盤

主廚精選四種冷肉

橄欖、亞美尼亞脆餅

義式麵包棒、迷你法式長棍麵包

CHARCUTERIE PLATTER | 1,180

CHEF SELECTION OF 4 TYPES,

OLIVES, LAVOSH,

GRISSINI, MINI BAGUETTE

📦 五種手工與莊園乳酪

龍眼乾、杏仁

亞美尼亞脆餅、義式麵包棒

5 TYPES ARTISANAL

and FARMHOUSE CHEESE | 1,180

DRIED LONGAN, ALMONDS, LAVOSH, GRISSINI

馬告胡椒口味豬肉醬

柏瑪芥芥末籽醬、酸黃瓜

嫩香草沙拉、鄉村脆皮麵包

MAKAUY PEPPER flavoured PORK RILLETTE | 780

POMMERY MUSTARD, CORNICHONS,

SOFT HERB SALAD, COUNTRY BREAD

🍷 臺灣番茄拼盤

柑橘、香草、番茄雪酪

NATIVE TAIWANESE TOMATOES | 580

CITRUS, HERBS, TOMATO SORBET

夏威夷生魚蓋飯

醃漬鮪魚、酪梨

嫩菠菜、藜麥、芝麻醬

POKE BOWL | 880

MARINATED TUNA, AVOCADO,

BABY SPINACH, QUINOA, SESAME DRESSING

🌿 Vegan 全素食 📦 Vegetarian 蛋奶素食 🍷 Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣；須外加 10% 服務費

Pork origin: Taiwan, France ; Beef origin: United States, Australia, Japan
本餐廳豬肉原產地：臺灣、法國；牛肉原產地：美國、澳洲、日本

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

 季節花園沙拉 **SEASONAL GARDEN SALAD | 320**

風乾番茄 SUN-DRIED TOMATOES,
新鮮柳橙片、瑞可達起司 FRESH ORANGE SEGMENTS, RICOTTA CHEESE,
烘烤榛果、巴薩米克醋 TOASTED HAZELNUTS, BALSAMIC DRESSING

凱撒沙拉 CAESAR SALAD | 380

蘿蔓生菜、刨絲帕瑪森乳酪 ROMANE LETTUCE, SHAVED PARMESAN
鯷魚、培根 ANCHOVIES, BACON

搭配雞肉 160 / 蝦子 180 Add on chicken 160 / prawns 180

 無花果及芝麻葉沙拉 **FIGS AND ROCKET SALAD | 680**

DIDA 布拉塔起司 BURRATA FROM DIDA FARM,
拜雍生火腿、巴薩米克醋 BAYONNE HAM, BALSAMIC DRESSING

 臺灣高山高麗菜濃湯 **TAIWAN HIGHLANDER CABBAGE SOUP | 380**

高山高麗菜、韭蔥、奶油 MOUNTAIN CABBAGE, LEEK, CREAM

蛤蜊雞湯 CHICKEN BROTH WITH CLAMS | 580

竹筍、清雞湯 BAMBOO, CLEAR CHICKEN BROTH,
花蓮剝皮辣椒 HUALIEN PICKLED PEELED PEPPERS

 Vegan 全素食  Vegetarian 蛋奶素食  Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

Pork origin: Taiwan, France ; Beef origin: United States, Australia, Japan
本餐廳豬肉原產地：臺灣、法國；牛肉原產地：美國、澳洲、日本

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

SANDWICH 三明治

Available until 供應時間至 23:00

法式熱三明治

葛瑞爾起司、香檳火腿、黑松露

CROQUE MONSIEUR | 780

GRUYERE, CHAMPAGNE HAM, BLACK TRUFFLE

龍蝦堡

緬因龍蝦、自製牛奶麵包
柑橘雞尾酒醬、蝦夷蔥、酸黃瓜

LOBSTER ROLL | 880

MAINE LOBSTER, HOMEMADE MILK BREAD,
CITRUS COCKTAIL SAUCE, CHIVES, CORNICHONS

烤牛肉三明治

美國頂級牛小排、康堤乳酪
巴薩米克醋焦糖洋蔥、醃漬紅心芭樂
新鮮蕃茄、生菜、味噌鄉村麵包

Roast BEEF SANDWICH | 680

U.S. PRIME BEEF SHORT RIBS, COMTÉ CHEESE,
BALSAMIC ONION CHUTNEY, PICKLED PINK GUAVA,
FRESH TOMATO, LETTUCE, MISO COUNTRY BREAD

燻鮭魚皮塔口袋餅

煙燻鮭魚、蒔蘿酸黃瓜
法式橄欖油番茄羅勒醬

Smoked SALMON PITA POCKETS | 680

SMOKED SALMON, DILL PICKLES,
SAUCE VIERGE

嘉佩樂總匯三明治

雞肉、培根、生菜、番茄
酪梨、美乃滋、白吐司

Capella CLUB | 580

CHICKEN, BACON, LETTUCE, FRESH TOMATOES,
AVOCADO, MAYONNAISE, WHITE TOAST BREAD

法式長棍三明治

手工黑麥麵包、植物肉
羅勒青醬、烤櫛瓜
甜椒、番茄

BAGUETTE | 480

ARTISANAL RYE GRAIN BREAD, PLANT-BASED
MEAT, BASIL PESTO, ROASTED ZUCCHINI,
PEPPERS, TOMATOES

Served with a choice of French fries or salad
以上皆附薯條或沙拉擇一

 Vegan 全素食  Vegetarian 蛋奶素食  Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

Pork origin: Taiwan, France ; Beef origin: United States, Australia, Japan
本餐廳豬肉原產地：臺灣、法國；牛肉原產地：美國、澳洲、日本

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

MAIN COURSE

主菜

Available until 供應時間至 23:00

 **鮮蝦義大利筆管麵** **PRAWN PASTA | 980**
伏特加粉紅醬、海虎蝦、筆管麵 VODKA SAUCE, TIGER PRAWNS, PENNE

 **美國頂級牛小排** **U.S. PRIME BEEF SHORT RIBS | 1,580**
馬鈴薯泥、鵝肝醬汁 POTATO CREAM, FOIE GRAS SAUCE

 **巴塔哥尼亞圓鱈魚** **PATAGONIA TOOTHFISH | 1,380**
蘆筍、味噌白蘿蔔醬 ASPARAGUS, MISO AND DAIKON SAUCE

 **龍蝦炒飯** **LOBSTER FRIED RICE | 1,180**
XO 醬、醬油、火腿、雞蛋 XO SAUCE, SOY SAUCE, HAM, EGG

 **青豆薏仁燉飯** **GREEN PEA BARLEY RISOTTO | 680**
青豆、豆苗、薏仁 FRESH PEAS, PEA SHOOTS, BARLEY

 **A5 和牛漢堡** **A5 WAGYU BURGER | 1,280**
焦糖洋蔥、美國切達起司 CAMELISED ONIONS, AMERICAN CHEDDAR,
特製醬料、松露薯條 CHEF'S SPECIAL DRESSING, TRUFFLE FRIES

SIDE DISH

附餐

 **海鹽薯條** **SEA SALT FRENCH FRIES | 200**

 **松露薯條** **TRUFFLE FRIES | 480**

 **季節鮮蔬** **SEASONAL VEGETABLES | 320**
特級初榨橄欖油、烘烤杏仁 EXTRA VIRGIN OLIVE OIL, TOASTED ALMONDS

 Vegan 全素食  Vegetarian 蛋奶素食  Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣；須外加 10% 服務費

Pork origin: Taiwan, France ; Beef origin: United States, Australia, Japan
本餐廳豬肉原產地：臺灣、法國；牛肉原產地：美國、澳洲、日本

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

LOCAL FLAVOUR

本地特色

Available until 供應時間至 23:00

經典牛肉麵

傳統小菜碟
水煮蛋、自製辣椒醬
牛腩、牛腱

BEEF NOODLE SOUP | 680

TRADITIONAL CONDIMENTS,
EGG, HOMEMADE CHILI SAUCE
BEEF RIBS, BEEF SHANK

🍜 臺式涼麵

涼麵、芝麻醬
小黃瓜、紅蘿蔔、蛋絲

LIANG MIAN | 480

COLD NOODLES, SESAME SAUCE
CUCUMBERS, CARROT, OMELET STRIPS

🐟 虱目魚湯

蔥、薑絲
魚高湯、香油
蝦子、透抽、山葵醬

MILKFISH SOUP | 580

SPRING ONIONS, GINGER,
FISH BROTH, WHITE SESAME OIL
PRAWN, SQUID, WASABI PASTE

臺式鹽酥雞

九層塔、花椒粒

CHICKEN POPCORN | 480

BASIL, GREEN PEPPERCORN

臺式風味滷味拼盤

滷牛腱、海帶、花枝
豬血糕
自製甜辣醬

Lu Wei, TAIWANESE PLATTER | 780

BRAISED BEEF SHANK, KOMBU, CUTTLEFISH,
PORK BLOOD PUFFED RICE,
HOMEMADE SWEET CHILI SAUCE

🌿 Vegan 全素食 🍲 Vegetarian 蛋奶素食 🍷 Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

Pork origin: Taiwan, France ; Beef origin: United States, Australia, Japan
本餐廳豬肉原產地：臺灣、法國；牛肉原產地：美國、澳洲、日本

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

DESSERT

甜點

Available until 供應時間至 23:00

熱烤阿拉斯加蛋糕

焦香蛋白霜
抹茶與草莓冰淇淋

Baked ALASKA | 400

BROWNED MERINGUE,
MATCHA AND STRAWBERRY ICE CREAM

70% 黑巧克力 杏桃蛋糕

70% DARK CHOCOLATE
and APRICOT CAKE | 420

季節水果盤 本地果園鮮採

Seasonal FRUIT PLATE | 380
FROM LOCAL FARMS

冰淇淋 任選巧克力、香草、草莓

ICE CREAM | 100 PER SCOOP 每球
CHOICE OF CHOCOLATE, VANILLA, STRAWBERRY

FROM OUR DESSERT TROLLEY 每日甜點推車

PINK GUAVA TART

紅心芭樂塔

360



PECAN PIE

胡桃派

380

 Vegan 全素食  Vegetarian 蛋奶素食  Gluten Free 無麩質

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

SOMMELIER'S SELECTION

侍酒師精選

CHAMPAGNE 香檳

TAITTINGER BRUT RÉSERVE CHAMPAGNE, FRANCE

Glass 每杯 800 | Bottle 每瓶 3,800

BILLECART-SALMON BRUT ROSÉ CHAMPAGNE, FRANCE

Glass 每杯 1,800 | Bottle 每瓶 8,500



WHITE 白酒

PASCAL JOLIVET SAUVIGNON BLANC ATTITUDE, FRANCE

Glass 每杯 450 | Bottle 每瓶 1,800

A.J. ADAM RIESLING TROCKEN, GERMANY

Glass 每杯 550 | Bottle 每瓶 2,200

OLIVIER LEFLAIVE BOURGOGNE LES SÉTILLES, FRANCE

Glass 每杯 650 | Bottle 每瓶 3,000

PRUNOTTO MOSCATO D'ASTI, ITALY

Glass 每杯 450 | Bottle 每瓶 1,800



RED 紅酒

ALBERT BICHOT BOURGOGNE PINOT NOIR ORIGINES, FRANCE

Glass 每杯 600 | Bottle 每瓶 2,800

TWO HAND TENACITY OLD VINE SHIRAZ, AUSTRALIA

Glass 每杯 500 | Bottle 每瓶 2,000

CLARENDELLE BORDEAUX ROUGE AOC, FRANCE

Glass 每杯 550 | Bottle 每瓶 2,200

RUFFINO RISERVA DUCALE CHIANTI CLASSICO, ITALY

Glass 每杯 550 | Bottle 每瓶 2,200

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

SPIRITS

烈酒

GIN 琴酒

TANQUERAY LONDON DRY *Scotland* 47.3% | 380

TANQUERAY NO. TEN *Scotland* 47.3% | 420

NIKKA COFFEY *Japan* 47% | 380

THE BOTANIST *Scotland* 46% | 380

KI NO BI KYOTO *Japan* 45.7% | 400

HENDRICK'S *Scotland* 44% | 380

FOUR PILLARS NAVY STRENGTH *Australia* 58.8% | 420

FOUR PILLARS BLOODY SHIRAZ *Australia* 37.8% | 420

COTSWOLDS DRY *England* 46% | 400

CITADELLE ORIGINAL *France* 44% | 380



LOCAL GIN 本地琴酒

KUMA *Taiwan* 43% | 380

MAKAUY *Taiwan* 42% | 320



VODKA 伏特加

BELUGA NOBLE *Montenegro* 40% | 380

STOLI ELIT *Latvia* 40% | 450

TITO'S *USA* 40% | 380

KETEL ONE *Netherlands* 40% | 380

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

AGAVE 龍舌蘭

DON JULIO AÑEJO *Mexico* 40% | 400

DON JULIO 1942 *Mexico* 40% | 1,000

CLASE AZUL REPOSADO *Mexico* 40% | 1,000

LOS SIETRO MEZCAL | 420



RUM & SUGAR CANE 蘭姆酒

PLANTATION 3 STAR *Blend* 41.2% | 320

DON PAPA *Philippines* 40% | 380

PLANTATION 5YR *Barbados* 40% | 380

PLANTATION OFTD *Blend* 69% | 380

PLANTATION ORIGINAL DARK *Barbados & Jamaica* 40% | 380

FLOR DE CANA 12YR *Nicaragua* 40% | 380

ABUELO 7YR *Panama* 40% | 380

SMITH & CROSS *Jamaica* 57% | 380

PLANTATION PINEAPPLE STIGGIN'S FANCY *Trinidad & Tobago* 40% | 380

CACHACA 51 *Brazil* 40% | 380



BRANDY 白蘭地

COGNAC & ARMAGNAC 干邑 & 雅馬邑

REMY MARTIN VSOP *Cognac, France* 40% | 450

REMY MARTIN 1738 ACCORD ROYAL *Cognac, France* 40% | 380

PIERRE FERRAND 1ER CRU DE COGNAC *Cognac, France* 40% | 420

REMY MARTIN XO EXCELLENCE *Cognac, France* 40% | 1,300

CHÂTEAU DE LAUBADE XO *Armagnac, France* 40% | 1,000

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

BRANDY 白蘭地

OTHERS 其它

LAIRD'S APPLEJACK USA 40% | 380

BOULARD CALVADOS GRAND SOLAGE France 40% | 380

BARSOL QUEBRANTA Peru 42% | 350

CARAVEDO TORONTEL Peru 40% | 350



WHISKEY 威士忌

SINGLE MALT 單一麥芽

LAPHROAIG QUARTER CASK Islay, Scotland 43% | 500

LAPHROAIG 10YR Islay, Scotland 40% | 380

LAGAVULIN 16YR Islay, Scotland 43% | 850

CLYNELISH 14YR Highland, Scotland 46% | 500

BALVENIE DOUBLE CASK 12YR Speyside, Scotland 40% | 500

MORTLACH 12YR Speyside, Scotland 43.4% | 500

SINGLETON (GLEN ORD) 12YR Highland, Scotland 40% | 380

HIGHLAND PARK 15YR Orkney, Scotland 44% | 800

BLENDED SCOTCH 調和式蘇格蘭威士忌

THE DEACON Scotland 40% | 350

IRISH WHISKEY 愛爾蘭威士忌

BUSHMILLS Ireland, 40% | 350

BLACKBUSH Ireland, 40% | 350

JAMESON Ireland, 40% | 350

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

AMERICAN 美國

GENTLEMAN JACK *Tennessee, USA, 40% | 400*

WILD TURKEY RYE *Kentucky, USA, 40.5% | 400*

JAMES PEPPER 1776 RYE *Kentucky, USA, 46% | 420*

JAPANESE 日本

CHITA SINGLE GRAIN *Japan 43% | 450*

NIKKA COFFEY GRAIN *Japan 45% | 500*

HIBIKI HARMONY *Japan 43% | 800*

NIKKA COFFEY MALT *Japan 45% | 600*

YOICHI SINGLE MALT *Japan 45% | 900*

TAIWANESE 臺灣

KAVALAN DISTILLERY SELECT NO 2 *Yilan County, Taiwan, 40% | 380*

KAVALAN SOLIST MOSCATEL *Yilan County, Taiwan, 58.6% | 2,250*

KAVALAN DISTILLERY SELECT NO 1 *Yilan County, Taiwan, 40% | 380*

OMAR TTL BOURBON CASK *Nantou County, Taiwan 46% | 550*

OMAR SHERRY | 550

OMAR TTL SHERRY CASK *Nantou County, Taiwan 46% | 550*



LIQUEUR & DIGESTIVE 餐前酒 & 餐後酒

MOZART CHOCOLATE *Austria 17% | 380*

MOZART WHITE *Austria 15% | 380*

MR BLACK COLD BREW COFFEE *Australia 23% | 380*

DISARONNO *Italy, 28% | 380*

GRAND MARNIER *France 40% | 380*

AMARO MONTENEGRO *Italy 23% | 380*

FERNET BRANCA *Italy 39% | 380*

CYNAR *Italy 16.5% | 380*

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

BEER

啤酒

TAIWAN GOLD MEDAL

金牌台灣啤酒

270

ASAHI SUPER DRY

朝日啤酒

270

HOEGAARDEN

比利時豪格登小麥白啤酒

300



CRAFT BEER

精釀啤酒

NON-ALCOHOL BEER

零酒精啤酒

AMERICAN LAGER | 330

酒花星球

TAIWAN GOLD MEDAL Free | 220

金牌台灣零酒精啤酒

UNIQUE IPA | 330

獨創印度淡愛爾

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

CLASSIC COCKTAIL

經典調酒

馬丁尼 DRY MARTINI | 450
琴酒、乾香艾酒 GIN, DRY VERMOUTH

曼哈頓 MANHATTAN | 450
威士忌、甜艾酒 WHISKEY, SWEET VERMOUTH,
安格仕苦精 ANGOSTURA BITTERS

尼格羅尼 NEGRONI | 450
琴酒、甜艾酒、金巴利 GIN, SWEET VERMOUTH, CAMPARI

古典雞尾酒 OLD-FASHIONED | 450
波本威士忌、甜艾酒 BOURBON WHISKEY, SWEET VERMOUTH,
安格仕苦精 ANGOSTURA BITTERS

皇家基爾 KIR ROYAL | 850
黑醋栗香甜酒、香檳 CRÈME DE CASSIS, CHAMPAGNE

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

TEA

茶

TAIWANESE TEA
臺灣茶
300

Oriental Beauty
東方美人

Alishan OOLONG
阿里山烏龍

Jinxuan OOLONG
合歡山金萱烏龍

Sun Moon Lake RUBY
日月潭紅玉

ASIAN TEA
亞洲茶
260

Korean GREEN JEONCHA
韓國綠茶

Golden ASSAM
黃金阿薩姆

Golden MONSOON
黃金季風

WESTERN TEA
西洋茶
260

SPRING *Darjeeling*
春摘大吉嶺

Rooibos VANILLA
香草國寶

Classic ENGLISH
經典英國早餐

EARL GREY
伯爵

CAMOMILE BLOSSOM
洋甘菊

Refreshing PEPPERMINT
草本薄荷

Zomba WHITE PEARLS
珍珠白

COLD BREW TEA
冷泡茶
300

OOLONG
(CAPELLA EXCLUSIVE)
龍隱烏龍 (臺北嘉佩樂限定)

Sun Moon Lake RUBY
日月潭紅玉

KOMBUCHA
康普茶
350

ORIGINAL
原味

PINEAPPLE
鳳梨

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

MINERAL

礦泉水

STILL
不含氣泡

ABATILLES 750ML | 380
法國阿芭緹爾斯天然礦泉水

ACQUA PANNA 750ML | 350
義大利普娜天然礦泉水

EVIAN 330ML | 230
法國依雲天然礦泉水

SPARKLING
含氣泡

SAINT-GERON 750ML | 380
法國聖漾純天然氣泡礦泉水

S. PELLEGRINO 750ML | 350
義大利聖沛黎洛天然氣泡礦泉水

PERRIER 330ML | 230
法國沛綠雅天然氣泡礦泉水



SOFT DRINK

軟性飲品

SPRITE | 200
雪碧

COCA-COLA | 200
可口可樂

COCA-COLA ZERO | 200
可口可樂 ZERO

FEVER TREE GINGER ALE | 230
芬味樹頂級薑汁汽水

FEVER TREE GINGER BEER | 230
芬味樹頂級薑汁汽水(辣)

FEVER TREE SODA WATER | 230
芬味樹頂級蘇打水

FEVER TREE PINK GRAPEFRUIT SODA | 230
芬味樹葡萄柚風味汽水

BLOOM BY ZESTEA | 350

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

COFFEE

咖啡

SELECT YOUR PREFERRED CHOICE OF COFFEE TYPE

選擇配方

CAPELLA BLEND / VIVIDA (LIGHT ROAST)

黃腹琉璃配方 淺烘焙

PLUME BLEND / TAIVANUS (MEDIUM ROAST)

烏頭翁配方 中烘焙

ESPRESSO | 260

濃縮咖啡

AMERICANO (I/H) | 280

美式咖啡

CAPPUCCINO | 300

卡布奇諾

CAFÉ LATTE (I/H) | 300

拿鐵咖啡

Your choice of Vanilla, Caramel or Hazelnut

任選香草、焦糖或榛果

COLD BREW COFFEE | 290

冷萃咖啡

All coffees are available decaffeinated

所有咖啡皆提供低咖啡因選項



CHOCOLATE (I/H) | 280

經典巧克力

Choice of milk: whole milk, oat milk, soy milk

選擇奶製品：全脂牛奶、燕麥奶、豆奶

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

SINGLE ORIGIN COFFEE

單品咖啡

SELECT YOUR PREFERRED CHOICE OF
COFFEE BREWING METHOD

萃取方式

CONE FILTER

錐形濾紙

WAVE FILTER

波浪形濾紙

AEROPRESS

愛樂壓

FRENCH PRESS

法式濾壓壺

ETHIOPIA NENSEBO MEWA WASHED | 520

衣索比亞 南西寶 美花處理廠 水洗

ETHIOPIA SIDAMA BENSA MURAGO 74158 NATURAL | 560

衣索比亞 西達瑪 班莎 穆拉果村 74158 日曬

PANAMA BOQUETE LA ESMERALDA EL VELO

GEISHA WASHED | 580

巴拿馬 波奎特 翡翠莊園 艾威羅地塊 綠標 藝伎 水洗

TAIWAN ZHUOWU MOUNTAIN GEISHA HONEY | 590

臺灣 卓武山 藝伎 蜜處理



TABLE-SIDE CRAFT BREWING | 800

職人桌邊手沖

Through a coffee show and a unique chilling rock brewing system, we create a closer connection with guests, sharing insights on coffee brewing and tasting. This experience is designed to deeply immerse guests in a full sensory journey of coffee appreciation.

透過獨特的冰石沖煮系統，為您呈現一場全方位的感官之旅，
讓您與我們一同探索咖啡的藝術。

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

JUICE 果汁

FRESHLY-SQUEEZED JUICES

鮮榨果汁
300

ORANGE
柳橙汁

WATERMELON
西瓜汁

CARROT
胡蘿蔔汁

PINEAPPLE
鳳梨汁



BOTTLED JUICES

瓶裝果汁
260

GRAPE
葡萄汁

PEAR
西洋梨汁

APPLE
蘋果汁

All prices are in New Taiwan Dollars, and are subject to a 10% service charge
所有價格為新臺幣，須外加 10% 服務費

All prices are as indicated on the restaurant menu
菜單價格以餐廳現場標示為準

Plume

