



AQUA DECK

水岸茶屋

水岸茶屋 Aqua Deck

提供下午茶、午間與晚間輕食與飲品，別出心裁的簡約沉穩空間配置，以前衛設計蝴蝶蘭燈飾點亮空間色彩，沿三面環水景觀而設的座位區，可遠眺北投市景與丹鳳群山。

愜意的午後時光，依著麗禧水舞台粼粼波光，飽覽觀音山的翠綠山景，細細低迴精品咖啡與精選茶品的清香，享受主廚特製西式輕食，悠悠沉浸在恬靜慵懶的舒心時刻裡。

Enjoy Taiwan's local fine selection of famous teas and Continental light food during the leisable afternoon hours.

Enjoy selection of famous teas and Continental light food during the leisable afternoon hours; admire the green mountain views of Guanyinshan with ease to enjoy the tranquil and relaxing comfortable hours.

價格均需另加10%服務費

Prices are subject to 10% service charge.

每人最低消費為一杯飲料或一份餐點，恕不接受自帶酒水

營業時間：午餐時間：11:30~17:00、麗禧下午茶提供時間：14:30~17:00、晚餐時間：18:00~21:00

最後點餐時間為結束營業前30分鐘

The minimum charge for per person is one drink or one dish. No BYO drinks.

Operating Hours: Lunch Time : 11:30~17:00、Afternoon Set Menu : 14:30~17:00、Dinner Time : 18:00~21:00

Afternoon Tea 2:30PM~5:00PM

The last order time is 30 minutes before closing.

酒後不開車，飯店提供叫車服務

Drink Responsibly. We're delighted to arrange a taxi at your service.



煙燻鮭魚凱薩沙拉 🐟 🥛 🌾 🥜

Caesar Salad with
Smoked Salmon NT\$400

蘆筍湯 (素食) 🥛 🌾

Asparagus Soup

NT\$300

牛肝菌野菇濃湯 🥛

Porcini Soup

NT\$300

法式洋蔥湯 (美國牛肉) 🌾

Classic French Onion Soup (U.S. Beef)

NT\$300

炭烤美國肋眼牛排漢堡 (8oz) 🥛 🌾 🥜

Grilled Steak Hamburger (U.S. Beef)
(Rib Eye Steak, Caramel Onion with Balsamic, Lettuce, Tomato)

NT\$800



與您一同尋找更好的健康風味，若您對任何食材過敏，敬請告知服務人員，謝謝
Join the hunt for a healthier and tastier bite. We would love to learn more about your dietary needs.

🦀 內含甲殼類製品
Contains Crustaceans

🐟 內含魚類製品
Contains Fish

🥛 內含乳製品
Contains Dairy

🌾 內含麥麩
Contains Gluten

🥜 內含堅果
Contains Nuts

胡蘿蔔海膽燉飯佐香煎北海道干貝 🐟🥛

NT\$400

Carrot and Sea Urchin Risotto with Pan-Fried Hokkaido Scallop



松露牛肝菌燉飯 🥛🌿

NT\$400

Truffle and Porcini Risotto

松露牛肝菌義大利麵 🥛🌿

NT\$400

Tagliatelle with Porcini and Truffle

義大利肉醬麵 (美國牛肉) 🥛🌿

NT\$400

Tagliatelle with Bolognese (U.S. Beef)

總匯三明治附洋芋條 (使用荷蘭培根及加拿大火腿) 🥛🌿

NT\$400

Club Sandwich with Fries

(Dutch Bacon, Candian Ham, Cheese, Egg, Tomato, Lettuce and Mayonnaise)

酥炸洋芋條 🌿

NT\$200

French Fries

松露薯條 🌿

NT\$200

French Fries with Truffle Mayonnaise

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波本香草紅茶 (無咖啡因)

Vanilla Bourbon Tea (Decaffeinated)

NT\$150 / 壺 Pot

南非的紅灌木茶與TWG Tea香草配方調和。
此無茶鹼茶品可熱泡或冷泡，就連孩童也愛不釋手。

A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day, and is perfect for children as well.



洋甘菊茶 (無咖啡因)

Chamomile (Decaffeinated)

NT\$150 / 壺 Pot

金黃色的茶湯，來自於TWG Tea特選洋甘菊茶。
當花朵與茶湯交舞著，此無茶鹼茶散發出緩緩濃郁的蜂蜜香味。

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.



伯爵茶

Earl Grey

NT\$150 / 壺 Pot

傳承永恒的經典，此款黑茶搭配TWG Tea佛手柑調製而成。
複雜而濃郁的果香洋溢，給人十足驚豔的第一印象。

A strong British blend of black tea, dark in colour and rich in aroma.
Perfect alone or with a dash of milk.



美式咖啡(冰/熱)

Americano (Ice/Hot)

NT\$150 / 杯 Glass



拿鐵(冰/熱)

Caffè Latte (Ice/Hot)

NT\$150 / 杯 Glass



千層蛋塔 (每日限量)

Mille-Feuille Egg Tart
(Daily Limited)

原味 Original

NT\$100 / 份 A serving

麗禧點心房主廚以精選食材手工製作，藝術品般的酥皮層層交疊如花朵綻放，外皮酥脆、內裡濃郁的多層次口感，為您帶來味蕾及視覺的盛宴，讓人在悠閒的下午茶時光中感受幸福與滿足。

Our pastry chef meticulously crafts each item using selected ingredients. The hand made egg tart unfold like blossoming flowers, resembling artworks. With a crispy exterior rich flavor texture inside, Indulge in happiness and satisfaction during leisurely afternoon tea times.



艾許布列塔尼酥餅 (每日限量)

Galette Bertone ÉCHIRÉ
(Daily Limited)

NT\$150 / 2個 Two Pieces



法國傳統甜點「布列塔尼」

起源於法國布列塔尼地區，主廚以鹽之花及法國ÉCHIRÉ艾許奶油為基底，並復刻傳統做法，其鹹香滋味讓人難以忘懷。

The French traditional dessert "Bretone" originates from the Bretagne region. Fleur de sel and ÉCHIRÉ butter as the base, following traditional methods, creating a savory and unforgettable taste experience.



法芙娜巧克力蛋糕
(每日限量)

Valrhona Chocolate Cake
(Daily Limited)

NT\$150 / 份 A serving

可口可樂

Coke Cola

NT\$60 / 瓶 Can

普娜天然礦泉水

Acqua Panna

NT\$200 / 瓶 Can(1000ml)

雪碧

Sprite

NT\$60 / 瓶 Can

聖沛黎洛氣泡水

San Pellegrino

NT\$200 / 瓶 Can(1000ml)

柳橙汁

Orange Juice

NT\$60 / 杯 Glass

啤酒 Beer

台灣金牌啤酒

Gold Medal Taiwan Beer

NT\$120 / 瓶 Bottle(330ml)

海尼根啤酒

Heineken Beer

NT\$120 / 瓶 Bottle(330ml)

可樂娜

Corona Beer

NT\$120 / 瓶 Bottle(330ml)

典藏單杯威士忌 Whisky

約翰走路黑牌12年威士忌

Johnnie Walker Black Label 12 Year Old, Blended, Scotch

NT\$320 / 杯 Glass

台灣噶瑪蘭經典單一麥芽威士忌

Kavalan Classic Single Malt Whisky, Taiwan

NT\$320 / 杯 Glass

響 HIBIKI 調和式威士忌

HIBIKI, Japanese Harmony


NT\$320 / 杯 Glass

白蘭地 Brandy

軒尼詩V.S.O.P

Hennessy V.S.O.P

NT\$320 / 杯 Glass



自由吧 Cuba Libre

蘭姆酒 / 可樂

Rum, Coke

NT\$300 / 杯 Glass

微酸小姐 Screwdriver

伏特加 / 柳橙汁

Vodka, Orange Juice

NT\$300 / 杯 Glass

初見面 Vodka Lime

伏特加 / 萊姆汁

Vodka, Lime Juice

NT\$300 / 杯 Glass

派對人生 Whisky Coke

威士忌 / 可樂

Whisky, Coke

NT\$300 / 杯 Glass

來日方長 Tequila Sunrise

龍舌蘭酒 / 柳橙汁 / 紅石榴糖漿

Tequila, Orange Juice, Grenadine

NT\$300 / 杯 Glass

古箏一曲 Gin Tonic

琴酒 / 通寧水

Gin, Tonic Water

NT\$300 / 杯 Glass

最帥男子 Dry Martini

琴酒 / 苦艾酒 / 橄欖

Gin, Vermouth, Olive

NT\$300 / 杯 Glass

熹貴妃 Whiskey Sour

威士忌 / 萊姆汁 / 糖水

Whiskey, Lime Juice, Syrup

NT\$300 / 杯 Glass

櫻花我的心 Sakura Vodka

伏特加 / 萊姆汁 / 氣泡水 / 櫻花糖漿

Vodka, Lime Juice, Sparking, Sakura

NT\$300 / 杯 Glass

大吉嶺之華 DARJEELING

於夏季新芽初長時以手工摘採的印度大吉嶺紅茶，擁有突出的蜜香風味。此款茶香檳擁有薑、柑橘、辛木香之風味。

From Darjeeling's lush early summer gardens, this hand-picked tea creates a sparkling tea with honeyed, ginger, citrus zest, and warm spice undertones.

NT\$450 / 200ml NT\$1450 / 750ml



焙茶之韻 HOJICHA

於夏季第二次新芽採摘的日本靜岡縣的清煎茶葉，經過蒸菁、揉捻和烘乾製成，此款茶香檳擁有榛果、海帶、烘烤栗子的風味。

This unique sparkling tea, infused with second-flush Sencha from Shizuoka, offers distinct notes of hazelnut, seaweed, and roasted chestnut.

NT\$450 / 200ml NT\$1450 / 750ml



茉莉花之舞 JASMINE

於春季時手工摘採來自中國福建省福鼎市之綠茶，散發出夏天茉莉花的香氣，整款茶香檳擁有蘋果、荔枝、香草之風味。

This sparkling tea features hand-picked spring green tea from Fuding, China, naturally scented with summer jasmine, and layered with apple, lychee, and vanilla flavors.

NT\$450 / 200ml NT\$1450 / 750ml



精選甜點
Popular Dessert

法芙娜巧克力塔

大溪地香草冰淇淋

Valrhona Chocolate Tart / Tahiti Vanilla Ice Cream



屏東萬丹紅豆/台東紅烏龍/宜蘭紅土鹹鴨蛋/雲林9號花生
台南黑芝麻/東山柴燒桂圓

Red Bean / Red Oolong / Salted Egg Yolk / Peanuts
Black Sesame / Smoked Longon

NT\$300 / 份 A serving

以上價格均需另加10%服務費 每人最低消費為一杯飲料或一份餐點，恕不接受自帶酒水

營業時間 午餐11:30AM~2:00PM、晚餐6:00PM~9:00PM、下午茶2:30PM~5:00PM

最後點餐時間為結束營業前30分鐘

All prices are subject to 10% service charge.

The minimum charge for per person is one drink or one dish. No BYO drinks.

Operating Hours: Lunch 11:30AM~2:00PM、Dinner 6:00PM~9:00PM、Afternoon Tea 2:30PM~5:00PM

The last order time is 30 minutes before closing.