

西點行政主廚 劉靖晟

EXECUTIVE PASTRY CHEF NICHOLAS LIU



以卓越的技藝和創新風格享譽糕點界。擁有超過二十年經驗，2015年榮獲日本洋菓子協會東京蛋糕展巧克力工藝金賞，是台灣唯一獲此殊榮者。劉主廚擅長運用法式與日式技法，結合在地食材，創造出獨特而精緻的風味。作品不僅是甜點，更是五感的細膩體驗。極致的創意和工藝，為賓客呈現細膩雅致的日式美學。

Executive Pastry Chef Nicholas Liu, is celebrated for his craftsmanship and innovative style in the pastry arts. With over a two decades of experience, he won the prestigious Gold Prize in Chocolate Artistry at the 2015 Japan Pâtissier Association Tokyo Cake Exhibition, being the sole Taiwanese to achieve this honor. Chef Nicholas combines French and Japanese techniques with local ingredients to craft unique and refined flavors. His creations are not just desserts; they are an artful blend of taste and aesthetics. At Hotel Nikko Kaohsiung, Chef Nicholas presents exquisite, modern pastries that embody the hotel's elegant Japanese-inspired atmosphere.



赫蓮娜「盛夏奢活」聯名下午茶

HELENA RUBINSTEIN THEME AFTERNOON TEA MENU \$1,880 FOR TWO

- 巧克力高跟鞋 Chocolate High Heel
- 糖蝴蝶 Sugar Butterfly
- 覆盆子開心果巧克力棒棒糖 Chocolate Lollipop with Raspberry & Pistachio
- 赫蓮娜綠寶瓶造型蛋糕 Cherry Vanilla Cake
- 哈密瓜慕斯 Hami Melon Mousse
- 莓果開心果馬卡龍 Berries Pistachio Macaron
- 焦糖開心果慕斯 Caramel Pistachio Mousse
- 柚香手工巧克力 Yuzu Chocolate Bonbon
- 青蘋果水果奶酪 Green Apple Panna Cotta
- 熱帶水果蘑菇 Tropical Mushroom Cake
- 莓果泡芙籃 Berry Puff Basket
- 開心果瑪德蓮 | 覆盆子瑪德蓮 Pistachio Madeleine & Raspberry Madeleine
- 藍寶石水果塔 Melon Fruits Tart
- 迷你和牛漢堡 Mini Wagyu Burger
- 鳳梨燻鴨胸串 Pineapple And Smoked Duck Skewer
- 荔枝雞肝慕斯泡芙 Lychee Chicken Liver Mousse Puffs
- 草莓奶油起司三明治 Strawberry Cream Cheese Sandwich
- 茴香燻鮭魚慕斯塔 Smoked Salmon Tart With Dill 🌿
- 含西班牙艾莎貝粉紅氣泡酒2杯
Includes 2 Glasses of Azarbe Sparkling Wine, Rosado, Spain, Murcia
- 凡點赫蓮娜聯名下午茶一組，贈赫蓮娜專屬訂製保養服務券一張(價值NT\$2,800)
Includes one complimentary Helena Rubinstein personalized skincare treatment voucher (valued at NT\$2,800)

價格以新台幣計，10%服務費另計 All prices are in NT dollars and are subject to a 10% service charge.



咖啡 COFFEE

Espresso 濃縮咖啡單份	160
Double Espresso 濃縮咖啡雙份	200
Americano (Iced/Hot) 美式咖啡 (冰/熱)	200
Latte (Iced/Hot) 拿鐵 (冰/熱)	220
Cappuccino (Iced / Hot) 卡布奇諾 (冰/熱)	220
Decaffeinated 低咖啡因咖啡	200
Flavored Syrups / Baileys/Vanilla / Cinnamon / Caramel 調味糖漿/百利甜酒/香草/肉桂/焦糖	

特色咖啡 SPECIALTY COFFEE

Affogato 阿芙佳朵	220
Matcha Latte (Iced/Hot) 抹茶拿鐵 (冰/熱)	220

手沖咖啡 HAND-BREWED COFFEE

Ethiopia Guji Light Roast 衣索比亞古吉 淺焙	350
Yigracheffe Light Roast 日曬耶加雪菲 淺焙	350
Moon Light Roast 月球 淺焙	350
Alishan Light Medium Roast 阿里山 淺中焙	350
Brazil Medium Roast 巴西 聖保羅 中焙	350
Fine Italian Medium Roast 精品義式拼配 中焙	350

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英式茶飲

ENGLISH TEA & INFUSIONS

200/壺POT

NO.02 Darjeeling NO.02 大吉嶺

NO.03 Ceylon Black Tea NO.03 錫蘭紅茶

NO.04 Assam NO.04 阿薩姆

NO.53 Mango Bergamot Green Tea NO.53 芒果佛手柑綠茶

NO.107 Elderberry NO.107 接骨木莓果

中式茶飲

CHINESE TEA

200/壺POT

Taiwan DongDing Oolong Tea 台灣凍頂烏龍茶

Taiwan Biluochun Green Tea 台灣碧螺春

新鮮果汁

FRESH JUICES

Fresh Orange Juice 新鮮柳橙汁 250

Seasonal Fruit Juice 季節果汁 250

新鮮冰沙

SMOOTHIES

Seasonal Smoothie 季節冰沙 250

飲料

SOFT DRINKS

Coca Cola 可口可樂 120

Coke Zero 可口可樂ZERO SUGAR 120

Sprite 雪碧 120

瓶裝水

BOTTLED WATER

Rock Nature Water 聖艾諾火山岩礦泉水 300ml 150

Rock Sparkling Water 聖艾諾火山岩氣泡水 300ml 150

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獨家特調

SIGNATURE COCKTAIL

380/杯

Flamingo 火烈鳥

農業朗姆酒, 石榴糖漿, 檸檬果露, 黃瓜苦精, 湯力水
Agricultural rum, Pomegranate syrup, Lemon liqueur, Cucumber bitters, Tonic water

White & Black 白色戀人

伏特加, 梅酒, 冰咖啡
Vodka, Plum wine, Ice coffee

Gin Tonic 琴通寧

琴酒, 紅石榴糖漿, 檸檬露, 舒味思通寧汽水
Gin, pomegranate syrup, Lemon liqueur, Schweppes tonic water

獨家無酒精特調

SIGNATURE MOCKTAIL

300/杯

Cinna Fizz Brew 咖啡冷萃

檸檬果露, 肉桂糖漿, 冰咖啡, 舒味思薑汁汽水
Lemon Liqueur, Cinnamon Syrup, Iced Coffee, Schweppes Ginger Ale

Paloma 帕洛瑪

檸檬果露, 葡萄柚汁, 簡單糖漿, 鹽, 施韋普氣泡水
Lemon Liqueur, Grapefruit Juice, Simple Syrup, Salt, Schweppes Tonic Water

啤酒

BEER

Kirin Draft Beer 麒麟生啤酒

250

Taiwan Beer 台灣啤酒 330ml

160

Heineken 海尼根 330ml

160

Far Yeast Tokyo White 源流東京白啤酒 330ml

350

葡萄酒

WINE

GLASS BOTTLE

Vallebelbo Spumante Brut., Italy IGT Spumante

280

1,180

義大利銀獅精釀氣泡酒

Azarbe Sparkling Wine, Rosado, Spain Murcia

280

1,180

艾莎貝粉紅氣泡酒

Alameda Sauvignon Blanc, Chile Middle Region

220

1,100

艾拉美黛白蘇維濃白葡萄酒

Rocca Ventosa Sangiovese Red Wine, Italy IGT Abruzzo

220

1,100

文托薩山吉優維烈紅葡萄

價格以新台幣計, 10%服務費另計 All prices are in NT dollars and are subject to a 10% service charge.

開胃菜

APPETIZER

綜合起司盤 (V) ㊟ Cheese Plate	520
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煙燻鮭魚檸檬奶油酥餅 ㊟ Smoked Salmon Lemon Crumble Biscotti	380
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精選沙拉

SELECTION OF SALADS

小農卡布里沙拉佐老酒醋醬汁(V) ㊟ Capri Salad with Aged Wine Vinegar Sauce	380
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無花果雞肉凱薩沙拉 Grilled Chicken with Fig Caesar Salad	420
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季節水果盤 ㊟

SEASONAL FRUIT PLATE 360

精選輕食

SELECTION OF LIGHT MEALS

飛碟和牛起司漢堡 UFO Wagyu Beef Cheese Burger	680
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黃金美式俱樂部三明治 Gold American Club Sandwich	420
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南美風味酪梨蟹肉三明治 ㊟ South American Avocado Crab Meat Sandwich	520
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手作炸物

HAND MADE FRIED DISHES

烏魚子起司契形薯瓣 ㊟ Mullet Roe Cheese Wedge Fries	420
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阿里山山葵炸雞肉起司球 ㊟ Fried Chicken Wasabi Cheese Ball	380
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如您對任何食材有過敏反應,請提前告知現場服務人員;價格以新台幣計算,10%服務費另計。

If you have any food allergies, please inform our staff in advance. All prices are in NT dollars and are subject to a 10% service charge.



五辛蔬
Vegan



蔬食
Vegetarian



奶蛋蔬
Lacto-vegetarian



含花生
Contains Peanuts



含堅果
Contains Nuts



含海鮮
Contains Seafood



辛辣
Spicy