

Est. **tân** 2020
R E S T A U R A N T

陳 意 食 築

「tân」取自台灣話「陳」的讀音，緣起於創辦人陳先生
家族，以單純心意經營，用十足的誠意調味，採買在地
新鮮食材，不使用味精、預熱食品。

主廚創意呈現的作品，給您最安心的、最單純的美味。

— 誠心款待 —

— 陳意食築 —

“tân” is from the pronunciation of “Chen” in Taiwanese.
It is also the surname of the founder, the Chen family.

The idea is simple and sincerity. We insist on using
fresh and local ingredients and offer no preheating food
and MSG.

The chef presents not only delicious but creative
cuisine that would bring you the mind of great
peace and restfulness.

- Dedicated Service -

- tân restaurant -

營業用餐時間 10:30-14:30 (13:30為最後點餐時間)

Opening hours 10:00-14:30 (13:30 is the last order time)

本店內用消費需酌收10%服務費

內用每人低消200元，禁帶外食

Extra 10% service charge for dine in.

Minimum order of NT\$200 per person.

No outside food or drinks.



Appetizer

前菜 · 沙拉 · 湯

— 起 —

Introduction

*L'estomac, qui est le régulateur principal
de la joie et de la tristesse.*

Appetizer

前菜 · 沙拉 · 湯

Chef's Soup

主廚例湯

\$ 120

*Quinoa and Wild Vegetable Salad
with Sesame Sauce*

雙味藜麥野菜沙拉

(炸藜麥、煮藜麥、季節野菜、芝麻醬)

\$ 220

*Thai Seafood Salad
with Neritic Shrimp and Crushed Peanuts*

 泰式海鮮沙拉

(中卷、白蝦、花生碎)

\$ 250

Caesar Salad with Salted Pork

私房鹹豬肉凱撒沙拉

(自製鹹豬肉、鯷魚凱撒醬)

\$ 250



Brunch

經典早午餐

— 承 —

Elucidation

*L'estomac, qui est le régulateur principal
de la joie et de la tristesse.*

Brunch

經典早午餐

Classic Brunch

檸檬油醋沙拉、西式炒蛋、培根
德式香腸、手工麵包、燻鮭魚莎莎醬
*Lemon Vinegar with Salad, Scramble Egg,
Bacon, Bratwurst,
Handmade Bread,
Smoked Salmon with Salsa*

\$ 350



圖片僅供參考，料理內容依照當令食材搭配。

This photo is for reference only.

The ingredients will change depend on the seasons.



Main

主餐

— 轉 —

Transition

*L'estomac, qui est le régulateur principal
de la joie et de la tristesse.*

Main

主餐

Classic Tomato Bolognese Spaghetti

經典番茄肉醬義大利麵

慢燉番茄豬肉醬、帕瑪森起司粉

\$ 280

Salted Egg Sauce Spaghetti with Seasonal Vegetables

金沙田園時蔬義大利麵

炙烤娃娃菜、鹹蛋奶醬(蛋奶素)

\$ 280

Basil & Sesame Oil Spaghetti with Squid

塔香麻油中卷義大利麵

中卷、炸藜麥、三杯醬

\$ 320

*Pesto Spaghetti with Sous Vide Chicken
and Peanut Basil Sauce*

羅勒風味嫩雞義大利麵

舒肥雞胸、花生羅勒醬

\$ 320

Squid Ink Conchiglie with Shrimp

蝦味墨汁貝殼麵

櫻花蝦、白蝦、蝦油墨魚醬

\$ 350

Sriracha Spaghetti with Pork Jowl

🔥 是拉差辣味松阪義大利麵

香煎松板豬、是拉差辣醬

\$ 380



Shared Meal / Dish

分享餐

— 合 —

Summary

*L'estomac, qui est le régulateur principal
de la joie et de la tristesse.*

分享餐

Steak Fries with Sour Spicy Century Egg Sauce

 厚切馬鈴薯辦 & 酸辣皮蛋醬

\$ 220

*Fried Chicken Roll with Peeled Chili Pepper &
Flavored Salsa*

 剝皮辣椒炸雞捲 & 風味莎莎

\$ 280

Tortilla Chips with Beef & Bean Chili

 墨西哥脆餅 & 辣味燉豆肉醬 (含牛肉)

\$ 280

Fried seafood platter with Tuna sauce

綜合炸海鮮 & 海味鮪魚醬

\$ 390



Beverage

飲品 · 瓶裝飲料

— 續 —

To Be Continue

*L'estomac, qui est le régulateur principal
de la joie et de la tristesse.*

單點飲品 *A La Carte*

美式咖啡 ①② \$ 90

American Coffee

深烘乳香義式 ①② \$ 120

Deep Baked Latte

梅子可樂 \$ 80

Plum Coke

檸檬雪碧 \$ 80

Lemon Sprite

洛神花茶 \$ 90

Roselle Flower Tea

伯爵茶 ①② \$ 90

Earl Grey Tea

百香果氣泡飲 \$ 100

Passion Fruit Sparkling Water

野莓氣泡飲 \$ 100

Wildberry Sparkling Water

瓶裝飲品 *Bottled*

樹頂蘋果汁 \$ 50

Tree Top Apple Juice

樹頂蔓越莓汁 \$ 50

Tree Top Cranberry Juice

墾丁牧場牛奶 \$ 50

Kenting Ranch Milk



You are what you eat.

Tell me what you eat and I will tell you what you are.

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RESTAURANT