觅到

吧沐

MEET
by BAR MOOD



MEET by BAR MOOD

圓山大飯店 MEET BAR 與 BAR MOOD 吧沐
攜手呈現國際性台灣的調和風味

圓山大飯店不僅是一座宮殿式建築，更是台灣豐富歷史的縮影，
見證了台灣從史前到如今躍上國際舞台的蛻變歷程。
圓山大飯店的轉型，是從歷史傳承中汲取養分、適應變遷，展現新的生命力，
這與BAR MOOD 吧沐致力於展現台灣獨特文化認同的精神不謀而合。

BAR MOOD Taipei 吧沐餐酒館型雞尾酒吧強調在地食材，
秉持「在地元素最大化」的理念，完美呼應圓山大飯店重新詮釋台灣文化的目標。

這次合作將在 MEET BAR 覓到酒吧帶來別具風格的品飲體驗，
以精湛調酒工藝，揉合台灣在地酒材與西方調酒藝術，創造東西方文化交融，
映照台灣發展的國際形象；亦透過在地酒款和國際酒款的材料類比，
展現異質元素的參照與輝映，讓旅客體驗台灣獨特的多元風味。

BAR MOOD 吧沐創辦人 吳盈憲

MEET BAR of the Grand Hotel Taipei and BAR MOOD
come together to present the blended flavors of the globalized Taiwan.

The Grand Hotel is not only built like a palace, it also encapsulates the colorful history of Taiwan. It has witnessed the metamorphosis of Taiwan from prehistoric times to becoming the international superstar that it is today. Through the years, the Grand Hotel has transformed, changing itself as the time changes, imbibing from historical legacy and adapting to the new world around it in the process, resulting in the vivacity that it displays today. Incidentally, BAR MOOD also strives for global recognition of Taiwan' s unique culture. This is where the two paths meet.

BAR MOOD Taipei is a gastro-bar that places local ingredients front and center.
The credo of capturing the essence of the land and maximizing local elements echos flawlessly with the goal of the Grand Hotel, which is to reinterpret Taiwanese culture. With this collaboration, a tasting experience like no other will be presented at Meet Bar. Through exquisite artisanal mixology, liquors native to Taiwan will be melded with those of the Western world, creating a fusion of the local and the global that will showcase how Taiwan has developed and project the image of Taiwan as the world sees it today. Also, through an analogy of local and global spirits, showing reference to different elements and making them shine, visitors will experience the diversity of flavors that can only be found in Taiwan.

With this collaboration, we hope to remind people who have lived here all their lives to taste again the wonderful flavors of local spirits that might have been long forgotten. With our reinvention and reinterpretation, these precious treasures that are also historical legacies will be brought back to the eyes, tongues and minds of people. This is not merely a drink service, but also an invitation to savor the story of Taiwan and the Grand Hotel,and to embark on an exciting journey of Taiwanese flavors, with every single sip full of Taiwanese goodness.



BAR MOOD - FOUNDER



No.11

蓬萊醺歌 $400

Drunken Song from the Land of Gods

台灣玉山白蘭地 | 台灣苦艾酒 | 自製艾草利口酒 | 檸檬 | 梔子花純露 | 自製糖漿

Taiwan Brandy | Taiwan Vermouth | Mugwort Liqueur
Lemon | Gardenia Floral Water | Simple Syrup

用梔子花蒸餾玉山雲霧
以苦艾酒譜曲酸與甜是林間回聲

Misty clouds and fog of the Jade Mountain created with gardenia distillate;
echoes in the forest composed of the sweet-and-sour notes of vermouth.

玉山台灣凍頂白蘭地 Yushan Craftsman Oolong Brandy

融合了台灣在地風味與精湛釀造工藝，選用彰化金香白葡萄，
低溫釀製並多次蒸餾，萃取純淨酒心。再特別浸漬台灣著名的凍頂烏龍茶，
使茶香與酒液完美融合。經適當熟成後，茶香飄逸，酒體甘潤，層次豐富。
採用高貴大方的青花瓷瓶盛裝，茶香與酒香交織，甘潤順口，
既展現台灣風土，也完美結合傳統與創新，值得細細品味與珍藏。

A blend of authentic local flavors and excellent craftsmanship,
golden muscat grapes from Changhua are chosen as the base for this spirit.
The grapes are fermented under low temperature, then distilled numerous
times to obtain the purest of hearts. The distillate is then infused with prestigious
Dong Ding Oolong tea of Taiwan, so the aroma of the tea is melded in seamlessly.
After proper maturation, it becomes richly layered with a lusciously sweet texture
and ethereal fragrance of tea.Bottled in blue-and-white porcelain that gives it a grand,
aristocratic air, the drink itself is sweet and smooth with the aromas of spirit and tea
exquisitely intertwined. It showcases Taiwanese terroir as well as combines flawlessly
tradition and innovation—a true gem worth savoring and treasuring.



台灣玉山白蘭地
Yushan Craftsman
Oolong Brandy



No.12

青鳥信使 $400
Bluebird Messenger

蘋果白蘭地 | 台灣苦艾酒 | 菊花茶 | 茉莉花綠茶糖漿
Calvados | Taiwan Vermouth | Chrysanthemum | Jasmine Tea Syrup

傳說中西王母的青色信使鳥
銜來西方蘋果與東方茶香
Queen Mother of the Western Skies had bluebirds as messengers,
who deliver apples from the Western World and perfume of tea from the Orient.

蘋果白蘭地 Calvados

Calvados蘋果白蘭地是一款源自法國諾曼地的經典烈酒，製作過程極為嚴謹，
從選用諾曼地最優質的蘋果、天然發酵後、傳統蒸餾技術提煉出純淨的蘋果蒸餾酒。
其酒體散發著濃郁的蘋果香氣，在AOC等級的老橡木桶中陳年至少兩年，伴隨著橡木桶帶來
的香草、焦糖與辛香氣息，入口柔順，餘韻悠長，是一款兼具傳統與現代風味的頂級蘋果白蘭地。
Calvados的名字源自於第一艘登陸諾曼地的西班牙船隻“El Calvador”，象徵著這款酒與
諾曼地歷史的深厚連結。不僅是當地風土的體現，更是釀酒師匠心獨運的結晶。

Calvados is a classic apple -based spirit that originated from Normandy, France. The production process is extremely meticulous. First, only apples of the best quality from Normandy are selected. Then the apples go through natural fermentation, and are distilled in the traditional method afterwards to extract the purest essential spirit. The distillate, which is filled with intense apple aroma, goes through at least two years of maturation in AOC certified barrels. This brings notes of vanilla, caramel and spices, as well as a smooth texture and a long finish. The flavor is traditional and contemporary at the same time.The name Calvados comes from the first Spanish vessel to reach Normandy, which was named "El Calvados", symbolizing how the spirit is deeply rooted in local history.Calvados is not only the embodiment of local terroir,but also the materialization of supreme craftsmanship."



蘋果白蘭地
Calvados



No.21

暖焙橙砂 $400
Sun-roasted Warm Orange Sand

玉泉台灣之美紅葡萄｜酒炭焙烏龍茶糖漿｜檸檬｜柳橙
Taiwan Red Wine | Roasted Oolong Tea Syrup | Lemon | Orange

炭火晨光焙暖紅酒河床
碎的風乾柳橙成河面閃爍金砂
Riverbed of red wine warmed by the morning sunshine and a charcoal fire; glistening, glittering golden sand of crumbled dehydrated orange sprinkled on the face of the river.

玉泉台灣之美葡萄酒 Ilha Formosa Red Wine

以台灣風土為靈感，融合國際與在地特色，並以「ILHA FORMOSA」
這個名稱呼應16世紀葡萄牙航海家初見台灣時的驚艷，象徵這片美麗之島的驕傲。
不僅體現了台灣多元與包容的文化，更彰顯了釀酒師對品質的熱情與堅持。
這款酒精選卡本內-蘇維翁（Cabernet Sauvignon）和梅洛（Merlot）兩大國際品種，
並巧妙融入台灣本土的黑后葡萄，創造出層次豐富的獨特風味。卡本內-蘇維翁賦予酒體
結構與深度，梅洛增添柔順果香，黑后葡萄則展現台灣的風土特色，三者相輔相成，
打造出果香馥郁、半乾微甜的典雅酒款，散發經典法式風味。

Inspired by the unique terroir of Taiwan and integrating the local with the global, the name ILHA FORMOSA describes the awe felt by Portuguese explorers upon the first encounter, and symbolizes the pride of this lovely island. It not only embodies the integrated, diverse and inclusive culture of Taiwan, but also puts front and center the passion and insistence on quality of the winemakers.This wine takes Cabernet Sauvignon and Merlot – two of the most internationally well-known grapes—and blends them skillfully with the Black Queen grapes native to Taiwan to create a luxurious flavor in a league of its own. Cabernet Sauvignon gives it depth and structure of body, Merlot gives it silky smooth fruity fragrance, and Black Queen showcases the special qualities of Taiwanese terroir. The three come together to create a wine that is rich in fruity fragrance and elegantly off-dry while being classically French in flavor.



玉泉台灣之美
紅葡萄酒
Ilha Formosa Red Wine

No.22



葡影琉光 $400

Violet Shadows, Lights of Glaze

義式白蘭地 | 琴酒 | 玉蘭花純露 | 金銀花純露 | 九層塔糖漿 | 檸檬 | 洛神橙花水
Italian Grappa | Gin | Magnolia Floral Water | Honeysuckle Floral Water | Lemon Taiwan basil Syrup | Roselle Orange Flower Blossom Water

洛神浮層如琉璃光暈，各式花香暈染痕跡
無色但孕育了香氣底蘊
Floating hibiscus creates a glazy halo, with ombré marks of various floral fragrances.
Colorless, but the aromatic foundation is already developing within.

義式白蘭地 Grappa

是義大利北部代表性烈酒之一，以葡萄酒釀造後的葡萄渣（果皮、果肉、果核、果梗）為原料，經傳統蒸餾製成，酒精濃度約35%至60%，多數約37.5%，保留葡萄香氣並展現層次豐富的風味。Grappa的風味取決於葡萄品種及蒸餾工藝。大眾款式可能保留果梗，風味濃烈；精品款去梗，酒質細膩純淨。未經陳釀的格拉帕色澤清澈，帶有果香和草本氣息；木桶陳釀則呈現暗金色，帶有香草、焦糖及辛香風味，口感圓潤甜美。

One of the most iconic spirits in northern Italy, grappa is made by distilling what is left from winemaking (the skin, pulp, pits and stems of the grapes) in the traditional way. The ABV level is usually between 35% and 60%, with most being 37.5%. It retains the aroma of grapes and displays a multi-layered flavor profile.The precise flavor profile of grappa will depend on the variety of grape(s) used and the craft of distillation applied. Products aiming for the general public might be distilled with the stems intact for a more intense flavor, while those aiming for a more exquisite palate will be distilled without stems for a cleaner, more delicate texture. Grappa that has not gone through maturation is clear in color with notes of fruits and herbs, while grappa that has been barrel-aged will be a dark shade of gold with notes of vanilla, caramel and spices, feeling rounded and sweet in the mouth



義式白蘭地
Grappa



No.31

梅霧竹海 $450

Mist of Green Plums, Sea of Bamboos

竹葉青 | 金萱茶 | 青梅醋 | 自製糖漿

Bamboo Leaf Liquor | Jin Xuan Tea | Green Plum Vinegar | Simple Syrup

晨軒梅醋化為阿里山晨霧
金萱茶香在竹葉青酒浪中舒展
Green plum vinegar becomes the morning mist of the Alishan Mountains.
Aroma of Jinxuan tea spread out through waves of Green Bamboo Leaf liquor [Zhuyeqing Jiu].

竹葉青 Chu Yeh Ching Bamboo Leaf Green Liqueur

竹葉青酒是中國傳統草本利口酒，起源可追溯至南北朝，唐代已有文獻記載，
明清時期更成為宮廷御酒。它以優質白酒為基底，融合十多種草本植物精華釀製而成。
酒色碧綠，清香優雅，甜潤柔和，既保留白酒的醇厚，又散發草本芳香。
是中國藥食同源文化的經典代表。常以高粱或米香型白酒為基底，酒體純淨、香氣清雅，
並佐以竹葉、砂仁、梔子、丁香、陳皮與當歸等草本，增添層次感與風味。

This is a traditional Chinese herbal liqueur with a history that can be traced back to the Northern and Southern Dynasties(420—589). Records of it existed in the Tang Dynasty(618—907). By the Ming(1368—1644) and Qing(1636—1912) Dynasties, it has become reserved for the royal court. It is made with Chinese white spirit (baijiu) of superior quality as base and infused with the essence of more than ten kinds of herbs. It is emerald green in color, with an elegant, clean fragrance, sweet, smooth and soft in texture. The bouquet of herbs emanates through the robustness of the baijiu, a perfect example of the Chinese tradition of food and medicine originating from the same source. Most of the time, a sorghum spirit or a baijiu with rice aromas will be chosen as base, resulting in a pure, clean body and refreshing fragrance. That, accompanied with herbs such as bamboo leaves, amomum fruit, gardenia, cloves, dried tangerine peels and Chinese angelica, creates layers and layers of flavor.



竹葉青
Chu Yeh Ching
Bamboo Leaf Green Liqueur



No.32

絲路銅鈴 $400
Caravan Bells of the Silk Road

艾碧斯 | 東方美人茶 | 雷根香橙苦精
Absinthe | Oriental Beauty Tea | Regan’s Orange Bitters

艾碧斯的歐洲魔幻融合苦精的層次
東方美人茶如沙漠商隊搖晃的銅鈴風味一直回繞在口中
European psychedelic magic of absinthe melds with the layered quality of bitters;
Oriental Beauty tea rings and echoes in the mouth like swinging caravan bells.

艾碧斯 Absinthe

艾碧斯是歐洲最具神秘色彩的烈酒之一，以「三聖草」：苦艾（Artemisia absinthium）、茴香（Anise）和茴芹（Fennel）為核心風味。釀造時，先將草本植物浸泡於高濃度酒精（中性穀物酒或葡萄酒蒸餾酒）數小時至數天，再經蒸餾，萃取植物的精油與香氣，形成無色透明的基酒。部分酒廠還會進行二次浸泡（如加入薄荷、檸檬香茅等），以增加風味層次。傳統工藝還包含「著色」步驟，將酒液與新鮮草本（如小白菊、苦艾葉）再次浸泡，使酒液呈現經典的翠綠色（隨時間或光照可能轉為琥珀色）。
裝瓶前，酒精濃度通常調整至45%至74% ABV。

With the “Holy Trinity Herbs”—wormwood, anise and fennel—at its core, absinthe is one of the spirits from Europe that is most clouded in mystery. It is made by macerating the herbs in high-proof alcohol (most often neutral grain spirit or grape spirit) for a few hours to a few days, and then distilled to extract the essential oils and aromatics, resulting in a clear, colorless base spirit. Some producers will take the product through a second maceration (with extra herbs such as mint and lemongrass) to add more layers to the flavor.In the traditional production method, the spirit then goes through a “coloring” process. This is done through another maceration process with fresh herbs such as feverfew and artemesia leaves to make it the classic shade of bright green we are all familiar with (which could turn amber with the passage of time or after exposure in light). The ABV level is usually adjusted to 45%—74% before bottling.



艾碧斯
Absinthe



No.41

金門之韻 $450

Hymn to Kinmen

58金門高粱 | 茉莉花糖漿 | 檸檬 | 檜木苦精 | 雷根柳橙苦精

Kinmen Kaoliang | Jasmine Tea Syrup | Lemon | Hinoki Bitters | Regan' s Orange Bitters

58高粱的戰地風情，檜木墜入星河
茉莉花綠茶是沙灘岩縫鑽出的白花細語

Sceneries and atmosphere of a land marked by war are illustrated with 58% Kinmen Kaoliang [Sorghum] Liquor, with cypress falling into the starry skies, and jasmine green tea embodying the whispers of white flowers emerging from the cracks between the rocks along the beach.

金門高粱酒 Kinmen Kaoliang Sorghum Liquor

金門高粱酒「白金龍」自1962年問世以來，結合金門特有的紅高粱、數十年的釀造經驗與獨特工藝，成為台灣高粱酒的代表作，也見證了金門歷史與台灣酒業的發展。它將金門的自然饋贈與釀酒師的匠心技藝，化為令人驚嘆的酒液，充分展現了金門的風土與文化底蘊。選用紅高粱，運用固態發酵與酒廠獨家技術，造就風味獨特、層次豐富的佳釀。香氣層次分明，初聞大麴清香撲鼻，隨後散發糧食的醇香及淡淡的瓜果甜香與花香，清新優雅；入口甘冽有勁，酸澀平衡，酒體飽滿細膩，尾韻柔和綿長，帶有淡淡甜味與細膩變化，餘韻悠長。

Otherwise known as the "White and Gold Dragon", Kinmen Kaoliang blends the red sorghum special to Kinmen with decades of experience and unique craft in distillation. It has not only been an iconic sorghum spirit of Taiwan since 1962, but also witnessed the history of Kinmen as well as the development of the Taiwanese spirit industry. This spectacular spirit is the result of the gifts from the natural environment of Kinmen and the expertise of the distilled masters, totally embodying the terroir and culture of Kinmen. Red sorghum, solid fermentation and other exclusive techniques of the distillery all contribute to the unique and richly layered flavor of this amazing spirit. Distinct layers can be detected in the bouquet, with the fresh fragrance of the da-qu starter culture revealing itself first, then the comforting scent of cereals and light sweetness of melons and flowers that is fresh and elegant showing up once it is gone.It is crisp and biting as it enters the mouth, with a good balance of tartness and astringency. The body is full and smooth, the finish soft, lingering with a subtle sweetness and nuanced changes through the long echo.



58金門高粱
58 Kinmen Kaoliang



No.42

龍眼焚風 $450

Burning Winds of Longan

高帝高 1530 白龍舌蘭 | 龍眼乾 | 哈密瓜利口酒 | 苦艾酒 | 雷根香橙苦精

CÓDIGO 1530 Blanco TEQUILA | Longan | Melon Liqueur | Bianco Vermouth | Regan’s Orange Bitters

白龍舌蘭的沙漠焚風炙烤台灣龍眼乾
苦艾酒蒸氣凝成仙人掌刺尖的露珠

White tequila brings the burning winds of the desert, toasting dehydrated longan from Taiwan on its way. Vermouth becomes dewdrops on the tip of cactus needles through condensation with the magic of rotary evaporation.

高帝高1530白龍舌蘭 Código 1530 Blanco Tequila

是墨西哥最具代表性的烈酒之一。這款酒以Weber Blue Agave（韋柏藍色龍舌蘭）為原料，
結合傳統的釀造工藝與現代技術，展現優質的龍舌蘭展現出令人驚艷的層次感。
清新的青草香氣撲鼻而來，隨後逐漸釋放出柑橘、香草、胡椒等複雜香氣，整體香氣清新而不失深度，
令人回味無窮。墨西哥Jalisco（哈利斯科州）獨特的氣候與火山土壤孕育出優質的Blue Agave，
而當地釀酒師數百年來的釀造經驗與技術。
這款酒承載了墨西哥的歷史與文化，見證了龍舌蘭酒業的發展與創新。

Made with Blue Weber Agave and a combination of traditional craft and contemporary techniques, this is one of Mexico’s signature spirits. The stunning layers put the excellence of the agave on full display—first you are embraced by the fresh fragrance of grass, then you are greeted by complex scents of citrus, vanilla, and pepper. The bouquet as a whole is refreshing while not lacking in depth, making you longing for more.
Blue agave grown in Jalisco, Mexico is extremely superior in quality due to the region’s unique climate and volcanic soil. The distilled masters of the place have perfected their craft through hundreds of years of experience and legacy, and likewise, the spirit embodies the history and culture of Mexico while seeing through the development and innovation of the tequila industry at the same time.



高帝高1530白龍舌蘭
CÓDIGO 1530 Blanco Tequila



No.51

熱帶炭焙 $450
Charcoal Roasted in the Tropics

噶瑪蘭珍選 No.1 | 炭焙烏龍茶 | 安格氏苦精 | 費氏黑核桃苦精 | 可可苦精 | 黑可可利口酒
Kavalan Select No.1 | Roasted Oolong Tea | Angostura Bitters
Black Walnut Bitters | Cacao Bitters | Black Cacao Liqueur

炭火炭焙烏龍茶，可可苦精滲入土地
熱帶叢林中感受噶瑪蘭酒液
Charcoal fire roasted oolong tea, with chocolate bitters seeping into the earth.
Feel the Kavalan whisky in the jungle!

噶瑪蘭珍選威士忌No.1 Kavalan Select No.1

噶瑪蘭威士忌來自台灣金車噶瑪蘭酒廠(Kavalan Distillery)，創立於2005年，
是台灣首座威士忌酒廠。酒廠位於宜蘭，擁有純淨水源、亞熱帶氣候及高溫高濕的環境，
讓威士忌熟成快速並展現獨特風味。
「噶瑪蘭珍選系列 Select」展現酒廠在橡木桶挑選與調和技藝上的卓越水準，
以細膩的風味層次與獨特香氣聞名。首款作品 No. 1，融合熱帶水果香氣
並帶有奶油太妃、木質和香草的氣息，口感柔和、層次豐富，尾韻甜感悠長。
整體香氣與口感絲滑甜美，完美展現噶瑪蘭的桶陳工藝。

Established in 2005, the Kavalan Distillery is the first fully Taiwanese whisky distillery.
It is situated in Yilan, where the water is clean and the subtropical climate makes both temperature and humidity high, which is good for fast maturation and development of unique flavors.
The “Kavalan Distillery Select” series showcases excellence in barrel choice and craft of blending, and is known for its nuanced flavors and one-of-a-kind fragrance. The first in the series—No. 1—is a fusion of tropical fruit aromas with butterscotch taffy and notes of wood and vanilla.
The texture is soft and supple with rich layers,the finish long and sweet. Silky, sweet and exquisite on the palate, it fully showcases the artisanal barrel-ageing of Kavalan



噶瑪蘭珍選 No.1
Kavalan Select No.1



山嵐醺林 $550

Mountain Haze Intoxicated Forest

麥卡倫雙雪莉桶12年 | 金萱茶 | 香蜂草 | 馬告

The Macallan Double Cask 12 Years Whisky | Jin Xuan Tea | Lemon Balm | Makauy

高山金萱奶香雲霧覆蓋山林間
雪莉雙桶木質香流動在空氣中

The forests and the mountains are covered by a haze of high-mountain Jinxuan milk tea, with woody aromas of Macallan Double Cask flowing in the air.

麥卡倫雙雪莉桶12年 The Macallan Double Cask 12 Years Whisky

麥卡倫創立於1824年，是蘇格蘭斯佩賽(Speyside)最具代表性的單一麥芽威士忌酒廠之一，
也是當地最早取得合法蒸餾許可的酒廠。名稱源自蓋爾語「Maghellan」，象徵肥沃的土地與僧侶
聖菲蘭的歷史淵源。酒廠擁有純淨的斯佩河水源、優質大麥，並以雪莉桶陳釀工藝聞名，堅持所有酒色
皆來自橡木桶，不添加人工焦糖色素。建於1700年的精神莊園Easter Elchies House至今仍是品牌象徵；
2018年啟用的新酒廠結合現代設計與環境永續，展現麥卡倫對品質與創新的堅持。每一瓶麥卡倫，
都是蘇格蘭釀酒文化的縮影，融合歷史、自然與匠心，訴說著從橡木森林到琥珀酒液的非凡旅程。

The Macallan distillery, which was established in 1824, is not only one of the most significant distilleries of single malt whisky in Speyside, Scotland, but also one of the first in the region to receive a license to distill legally.The name comes from the Gaelic word “Maghellan”, which symbolizes the fertility of the land and the historical association with St. Fillan. The distillery uses supreme quality barley and the cleanest water of all Speyside, and is best-known for its exceptional craft in sherry-cask-ageing. The color of the spirits produced come exclusively from barrels, no human interference with caramel coloring, on this they insist. The Easter Elchies House, which has been the brand’s spirit mansion since it was built in 1700, is still the emblem of the brand to this day. The new distillery, which officially started operating in 2018, combines contemporary design and sustainability, and is a manifestation of Macallan’s endless pursuit for qualityand innovation. Every bottle of Macallan encapsulates the culture of distillation in Scotland, integrating history, nature and craftsmanship, and telling the story of the extraordinary journey from forest of oak to precious liquor of amber.



麥卡倫雙雪莉桶12年
The Macallan Double Cask 12 Years Whisky