



yellowlemontaipei



Yellow Lemon



PLEASE FOLLOW US

*We advise our respectable guests, the seating time is limited to 2 hours,
thank you for your understanding. Mr. Lemon*
親愛的朋友們，用餐限制為兩個小時，謝謝您的諒解。黃檸檬先生

YELLOW LEMON

店名靈感來源：取自於-黃色，是一個令人開心、有活力的顏色，亦是主廚Andrea的最愛。黃檸檬，是在Andrea的家鄉西西里被廣泛使用的一種水果，從內而外都能發揮在甜點中。

Yellow Lemon提供消費者用餐時的創新感受，注重食材的選用及品質，每一口都能感受到主廚的用心，顛覆過去的感官體驗！結合創意X藝術X玩樂，提供充滿驚喜的用餐饗宴。

主廚Andrea Bonaffini (IG: cretinofelice)不拘一格的烹飪風格是由絕對的風味、鮮豔的色彩與諷刺的擺盤組合而成。出生成長於義大利，很早便離開家鄉遊訪世界各地米其林餐廳追求更進階的美食，其中包括著名的分子料理餐廳The Fat Duck。2014年他決定座落於台北大直明水路開了他第一間甜點吧「黃檸檬」。Andrea是一位不受傳統技術限制的專業甜點主廚，其富饒的烹飪理念是將甜與鹹的原始風味結合，但最重要的是「難忘的美食經驗」。

YELLOW ART

600NTD /person

Table surprise combination
主廚桌邊驚喜甜點料理組合
(minimum 2 people)
(每人600元，同桌每人皆需點一份，最低出餐人數為兩位，不便之處請見諒。)



PIC-NIC

600NTD /person

Yellow Lemon pic-nic, seasonal assorted savory and sweet bite (minimum 2 people)

黃檸檬風格野餐，季節鹹點與甜點組合按人數收費，每人600元，同桌每人皆需點一份，最低出餐人數為兩位。不便之處請見諒。





CRUNCH

380NTD

Puff pastry,
mascarpone cream,
seasonal fruit, lime, mint
焦糖千層酥皮, 季節水果
馬茲卡彭奶油, 萊姆, 薄荷



SOUFFLE

380NTD

Dark chocolate soufflé,
mango sorbet, salty caramel
黑巧克力舒芙蕾搭配
芒果冰淇淋與鹹焦糖醬

WHISKY

350NTD

Canadian 100% maple syrup mousse,
cinnamon bake apple, frozen whisky
milk chocolate, lemon bubble
加拿大頂級楓漿慕斯, 肉桂烤蘋果,
冷凍威士忌牛奶巧克力, 檸檬泡泡



FLOWER

350NTD

Lychee yogurt mousse,
rose water jelly,
rose caramel, strawberry foam
荔枝優格慕斯搭配玫瑰花凍
玫瑰焦糖, 草莓泡泡



TIRAMISU

350NTD

Coffee sponge, tiramisu foam,
meringue, coffee sago,
cappuccino panna cotta
咖啡海綿, 提拉米蘇泡泡, 蛋白霜
咖啡西米露, 卡布奇諾奶酪



WINTER

350NTD

Crunchy shiso leaves, praline pudding,
coffee crumble, chestnut, lemon magao
jelly, sea salt
酥脆紫蘇葉, 榛果布丁, 咖啡碎餅,
栗子, 檸檬馬告果凍, 海鹽

酌收一成服務費
+10% service charge

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+10% service charge

BRUNCH



SALMON

588NTD

Smoked salmon sour dough toast with scrambled eggs, ikura, kale
燻鮭魚炒蛋酸麵包、鮭魚卵、羽衣甘藍

(套餐皆附：沙拉、烤蘑菇、蘆筍、蕃茄、馬鈴薯餅、優格、咖啡或茶)

(Side dish: salad, roasted mushroom, roasted asparagus, roasted tomato, hash browns, vanilla yogurt, coffee or tea)

AVOCADO

588NTD

Avocado sour dough toast with poached eggs and parma ham
酪梨水波蛋酸麵包搭配帕瑪火腿

(套餐皆附：沙拉、烤蘑菇、蘆筍、蕃茄、馬鈴薯餅、優格、咖啡或茶)

(Side dish: salad, roasted mushroom, roasted asparagus, roasted tomato, hash browns, vanilla yogurt, coffee or tea)



SPINACH PANCAKE

588NTD

Spinach scallion pancake with sunny side up, smoked cheese, canadian maple syrup
菠菜青蔥煎餅、太陽蛋、煙燻起司、加拿大楓糖

(套餐皆附：沙拉、烤蘑菇、蘆筍、蕃茄、馬鈴薯餅、優格、咖啡或茶)

(Side dish: salad, roasted mushroom, roasted asparagus, roasted tomato, hash browns, vanilla yogurt, coffee or tea)



BANANA PANCAKE

320NTD

Caramelized banana, blueberry, 100% canadian maple syrup, vanilla whipped butter
香蕉藍莓鬆餅佐、加拿大楓糖
香草打發奶油

588元套餐皆附美式咖啡或紅茶，可免費續杯乙次。欲點其他飲品，需補差額。

All 588NTD set include Black Coffee or Black Tea, can refill once for free.

If desire to choose other drinks, you can pay the difference.

每日供應到下午2點

Everyday till 2:00pm

酌收一成服務費

+10% service charge



CRAB MACARON

350NTD

Black pepper macaron shell, crab, lemon mayo, ikura (4PC)

黑胡椒蟹肉馬卡龍，
佐檸檬美乃滋與鮭魚卵(4入)



POTATO

350NTD

Hasselback potato, pumpkin veloute, sweet corn salsa, quinoa, crispy kale
爐烤馬鈴薯、南瓜起司醬、水果玉米莎莎、酥炸藜麥、雨衣甘藍



AVOCADO

320NTD

Sour dough, avocado, mozzarella, radish, lemon
(Add organic eggs 90 ntd)
酸麵包、酪梨、馬茲瑞拉起司、櫻桃蘿蔔、檸檬

酌收一成服務費
+10% service charge



CAESAR SALAD

350NTD

Pan seared chicken breast, romaine lettuce, bacon, parmesan cheese
雞肉凱薩沙拉, 蘿蔓, 培根, 帕馬森起司

PIZZA SALMON

350NTD

Tomato, smoked salmon, ikura, mozzarella, lemon confit
番茄披薩, 煙燻鮭魚, 鮭魚子, 莫札瑞拉起司, 油封檸檬



SOUP

250NTD

Chef daily soup
主廚每日精選湯品

酌收一成服務費
+10% service charge

WAGYU BURGER

450NTD

Mini burger, wagyu patty, pickles, micro green, smoked cheese, BBQ sauce, (2PC, limited portion)
迷你和牛肝連起司堡, 生菜, 煙燻起司, 烤肉醬, 酸黃瓜 (2入, 限量供應)



CHICKEN BURGER

380NTD

Chicken burger, emmenthal bacon, onion jam, rocket
黃檸檬雞肉堡, 艾夢塔起司, 培根, 洋蔥醬, 芝麻葉

PULLED PORK DELIGHT

350NTD

Home made flat bread, tuna sauce, pork tenderloin, chives
自製薄餅, 鮪魚醬, 豬里肌, 蝦夷蔥



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+10% service charge

HAM AND CHEESE TOAST

380NTD

Ham and cheese toast, black truffle onion, seasonal greens
火腿起司松露洋蔥三明治
搭配季節沙拉



STEAK

680NTD

dry age prime rib eye, butter mash potato, carrot and baby cabbage
乾式熟成頂級肋眼, 奶油馬鈴薯泥, 紅蘿蔔, 娃娃菜



CAPRESE TOAST

380NTD

Mozzarella and confit tomato toast, basil pesto, seasonal greens
油封蕃茄莫札瑞拉起司
三明治佐羅勒醬
搭配季節沙拉

PORK CHOP

580NTD

Berkshire pork chop, Indonesian sambal chutney, cucumber mint salad
嫩煎戰斧豬排佐自製番茄辣椒醬
配小黃瓜沙拉



LASAGNA

400NTD

Bolognese, pork and beef ragout, mozzarella cheese
波隆那牛豬肉醬千層麵
馬茲瑞拉起司



OCTOPUS

480NTD

Octopus, pickled dragon fruit flower, broccoli, romesco sauce
嫩煎章魚, 醃漬火龍果花, 花椰菜, 西班牙紅椒醬

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