PARIS
1930

de

Hideki
Takayama

五星飯店唯一正統高端精緻法式餐宴
Aesthetic and unique French fine dining in a five star hotel of Taiwan

《臺灣米其林指南》一星餐廳
One MICHELIN Star Rating by MICHELIN Taiwan
ミシュラン 一つ星

葡萄酒鑑賞家｜兩個酒杯最佳卓越獎
Wine Spectator Best of Award of Excellence
ワイン・スペクテーター ベスト オブ アワード オブ エクセレンス

2022 米其林首屆最佳侍酒師獎（最佳酒單）
MICHELIN Guide Sommelier Award
ミシュランガイドでソムリエアワード

榮獲2022~2023年米其林一星、2022年首屆侍酒師獎暨最佳酒單，巴黎廳 1930 x 高山英紀是國內法式高端精緻料理的先驅，致力呈現餐飲藝術中視覺與味覺的完美經驗，始終是饕客心目中追求美食職人之藝的典範。

餐廳廚藝總監高山英紀 Hideki Takayama，為兩次獲得擁有「廚藝界奧運」之稱的包庫斯世界烹飪大賽 Bocuse d'Or 之亞太區冠軍，更於2015年創下世界第五佳績。餐廳以高山英紀熱愛的台灣茶為主軸，解析茶款特色呼應料理特性，在食材與料理的悠蕩中，飄出一縷茶園清雅；餐期間融入視、嗅、觸、味、聽覺等五感，置身優雅的美妙體驗。

不只獲得一星殊榮肯定，2022年更獲頒米其林首屆侍酒師獎暨最佳酒單，同時也是台灣首間為客人提供專業侍酒服務的餐廳。巴黎廳 1930 x 高山英紀周延全面的酒單涵蓋法國五大酒莊、歐洲、與新世界產區，餐酒搭配中亦見清酒之列，在「飲」與「食」的料理搭配中呼應日籍主廚料理的內斂與溫暖。

生長於福岡鄉間的高山英紀，以洗鍊與自然回歸料理最真實的「凝聚」與「分享」，同步其於神戶的 entre nous 餐廳，一脈相承、真心款待，意猶未盡的滿足刻畫著嘴角微揚的幸福笑顏，以最純粹的食材與豐富台灣茶品，串接料理間滋味跌宕的味蕾光譜。

訓練有素的優雅服務，體貼至微、殷勤有禮，來自內心真誠的溫暖底蘊，僅盼此宴珍藏於您的記憶扉頁。

期待您的細細品味 美饌感官之旅。

Awarded with one Michelin star and the first to receive the newly introduced Michelin Sommelier Award in 2022, Paris 1930 de Hideki Takayama has been the pioneer of fine dining French cuisine in Taiwan. All team members are dedicated to entice guests by engaging all five senses for unparalleled dining experiences.

The restaurant's culinary director, Hideki Takayama, has twice won the Asia-Pacific champion of the Bocuse d'Or, known as the "Culinary Olympics", and achieved fifth place in the world during 2015. Hideki Takayama incorporates Taiwanese tea by understanding all its characteristics into all his creations, awaiting to be discovered by discerning guests.

In addition to the Michelin star accolade, the restaurant is honored for recognition of Michelin Sommelier Award and the Best Wine List in 2022. Paris 1930 de Hideki Takaya has been the first restaurant in Taiwan to provide exquisite sommelier service along with its comprehensive wine list from five major wineries in France, Europe, and New World production areas. Sake is also seen in the food and wine pairing. Matching food with the perfect wine reflects our hospitality and professionalism.

Hideki Takayama, who grew up in the countryside of Fukuoka, provides authentic "cohesion" and "sharing" of cooking, which synchronizes with his restaurant Entre Nous in Kobe. His sincere hospitality, and satisfaction depicts the happiness on the corners of his mouth. With a smiling face, he uses the purest ingredients and rich Taiwanese tea products to connect the taste bud spectrum for all his dishes.

With professional and elegant service, we always strive to create an impeccable dining experience for every guest – creating lasting moments that will always be cherished forever.

Looking forward to your savoring culinary sensory journey with us.

PARIS
1930
de
Hideki
Takayama

餐廳團隊

Our restaurant team is comprised of the following

廚藝總監 Culinary	高山英紀 Hideki Takayama
料理長 Chef de Cuisine	緒方雲 Kumo Ogata
甜點 Pastry	游睿恩 Rui En Yu
餐廳管理 Dining	陳聖文 Owen Chen
顧客關係 Guest Relations	柳信郎 Jack Liu
侍酒師 Sommelier	林柔甄 Candice Lin
侍茶師 Tea Sommelier	陳乃慈 Shayne Chen

經典法式料理的細膩詮釋，配合體貼入微的貼心服務
帶來臻至完美的用餐體驗，是我們的使命

Our mission is to elevate classic French cuisine through an unparalleled dining experience sparking curiosity and exploration with impeccable guest service to create lasting memories.

Paris 1930 de Hideki Takayama 歡迎您的蒞臨

Paris 1930 de Hideki Takayama welcomes you to dine with us.

若有自備酒水需求，本飯店將酌收葡萄酒每瓶(750ml) NT$1,500；烈酒每瓶 NT$2,500 之杯具清潔費用。

The corkage fee for wine is NT$1,500 per bottle (750ml) and
for other hard liquor or alcoholic beverage is NT$2,500 per bottle.

慕雪．漫冬．迎曦
Embracing winter snow during morning light

你和我相愛了，
就像靜止的雪花，
來自超現實的黃昏天空。
落在孤獨的街道上，
和悲傷的夜晚的心。

就像雪花響應冬天的召喚，
彼此相戀的兩個人，將身邊的一切，
交附予天堂，
變成了嚮往的美麗。

-克萊爾．埃斯特維茲

You and I fell in love
Much like quiescent snowflakes,
From surreal dusking skies.
Falling upon solitary streets,
And the heart of saddened nights.

Like snowflakes to winter's call
We too, ceded our souls;
To the inviting yearn to fall.
And everything around us,
Became something beautiful.

-Clairel Estevez

La Scène

供應日期：2023.12.15~2024.3.20
Winter Menu Will be Offered from December 15, 2023 to March 20, 2024.

主廚歡迎小點
Amuse Bouche

季節蔬果千層
Seasonal Vegetables with Sushi Rice

『2015 Bocuse d'Or 世界大賽』最佳料理呈現
在地季節食材結合法國千層和家鄉壽司所呈現的法日風格料理
Exclusive dishes presented at the 2015 Bocuse d'Or World Competition
Using seasonal and local ingredients to create Chef's variation of mille-feuille and sushi

白蘆筍・北寄貝・碧螺春
White Asparagus, Surf Clam, Biluochun Tea

蟹肉蕪菁舒芙蕾
Crab, Soufflé, Turnip

季節鮮魚・馬賽醬汁
Seasonal Fish, Bouillabaisse Sauce

鴨胸
Duck Breast

巨峰葡萄・茉莉綠茶
Kyoho Grape, Jasmine Tea

八千女抹茶千層 或 無花果・波特酒・白乳酪
Matcha Mille Feuille or Fig, Porto Wine, Fromage Blanc Sorbet

精緻小點
Petit Fours

咖啡 或 茶
Coffee or Tea

$3,300 Per Person
餐點需加價一成服務費
All Price are subject to a 10% service charge

餐點內容依季節不同而有所變動，請依現場供應食材為主
All menu items are subject to change according to seasonality and availability.

La Saison

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Amuse Bouche

季節蔬果千層
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白蘆筍・北寄貝・碧螺春
White Asparagus, Surf Clam, Biluochun Tea

蟹肉蕪菁舒芙蕾
Crab, Soufflé, Turnip

鮑魚燉飯
Abalone Risotto

季節鮮魚・馬賽醬汁
Seasonal Fish, Bouillabaisse Sauce

伊比利豬
Iberico Pork

巨峰葡萄・茉莉綠茶
Kyoho Grape, Jasmine Tea

八千女抹茶千層 或 無花果・波特酒・白乳酪
Matcha Mille Feuille or Fig, Porto Wine, Fromage Blanc Sorbet

精緻小點
Petit Fours

咖啡 或 茶
Coffee or Tea

$3,900 Per Person
餐點需加價一成服務費
All Price are subject to a 10% service charge

餐點內容依季節不同而有所變動，請依現場供應食材為主
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La Prime Saison

供應日期: 2023.12.15~2024.3.20
Winter Menu Will be Offered from December 15, 2023 to March 20, 2024.

主廚歡迎小點
Amuse Bouche

季節蔬果千層
Seasonal Vegetables with Sushi Rice

『2015 Bocuse d'Or 世界大賽』最佳料理呈現
在地季節食材結合法國千層和家鄉壽司所呈現的法日風格料理
Exclusive dishes presented at the 2015 Bocuse d'Or World Competition
Using seasonal and local ingredients to create Chef's variation of mille-feuille and sushi

白蘆筍・北寄貝・碧螺春
White Asparagus, Surf Clam, Biluochun Tea

蟹肉蕪菁舒芙蕾
Crab, Soufflé, Turnip

鮑魚燉飯
Abalone Risotto

季節鮮魚・馬賽醬汁
Seasonal Fish, Bouillabaisse Sauce

美國牛菲力 或 屏東乳鴿
Prime Tenderloin or Pingtung Pigeon

巨峰葡萄・茉莉綠茶
Kyoho Grape, Jasmine Tea

八千女抹茶千層 或 無花果・波特酒・白乳酪
Matcha Mille Feuille or Fig, Porto Wine, Fromage Blanc Sorbet

精緻小點
Petit Fours

咖啡 或 茶
Coffee or Tea

$4,800 Per Person
餐點需加價一成服務費
All Price are subject to a 10% service charge

餐點內容依季節不同而有所變動，請依現場供應食材為主
All menu items are subject to change according to seasonality and availability.

La Saveur

供應日期: 2023.12.15~2024.3.20
Winter Menu Will be Offered from December 15, 2023 to March 20, 2024.

主廚歡迎小點
Amuse Bouche

季節蔬果千層
Seasonal Vegetables with Sushi Rice

『2015 Bocuse d'Or 世界大賽』最佳料理呈現
在地季節食材結合法國千層和家鄉壽司所呈現的法日風格料理
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Using seasonal and local ingredients to create Chef's variation of mille-feuille and sushi

白蘆筍・北寄貝・碧螺春
White Asparagus, Surf Clam, Biluochun Tea

蟹肉蕪菁舒芙蕾
Crab, Soufflé, Turnip

鮑魚燉飯
Abalone Risotto

季節鮮魚・馬賽醬汁
Seasonal Fish, Bouillabaisse Sauce

日本A5和牛 或 波士頓龍蝦
Japanese A5 Wagyu Beef or Boston Lobster

巨峰葡萄・茉莉綠茶
Kyoho Grape, Jasmine Tea

八千女抹茶千層 或 無花果・波特酒・白乳酪
Matcha Mille Feuille or Fig, Porto Wine, Fromage Blanc Sorbet

精緻小點
Petit Fours

咖啡 或 茶
Coffee or Tea

$5,600 Per Person
餐點需加價一成服務費
All Price are subject to a 10% service charge

餐點內容依季節不同而有所變動，請依現場供應食材為主
All menu items are subject to change according to seasonality and availability.

Le Suprême

供應日期: 2023.12.15~2024.3.20
Winter Menu Will be Offered from December 15, 2023 to March 20, 2024.

主廚歡迎小點
Amuse Bouche

季節蔬果千層
Seasonal Vegetables with Sushi Rice

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Using seasonal and local ingredients to create Chef's variation of mille-feuille and sushi

白蘆筍・北寄貝・碧螺春
White Asparagus, Surf Clam, Biluochun Tea

蟹肉蕪菁舒芙蕾
Crab, Soufflé, Turnip

鮑魚燉飯
Abalone Risotto

波士頓龍蝦
Boston Lobster

日本A5和牛
Japanese A5 Wagyu Beef

巨峰葡萄・茉莉綠茶
Kyoho Grape, Jasmine Tea

八千女抹茶千層 或 無花果・波特酒・白乳酪
Matcha Mille Feuille or Fig, Porto Wine, Fromage Blanc Sorbet

精緻小點
Petit Fours

咖啡 或 茶
Coffee or Tea

$6,800 Per Person
此套餐需雙數點選
Minimum of 2 persons
餐點需加價一成服務費
All Price are subject to a 10% service charge

餐點內容依季節不同而有所變動，請依現場供應食材為主
All menu items are subject to change according to seasonality and availability.