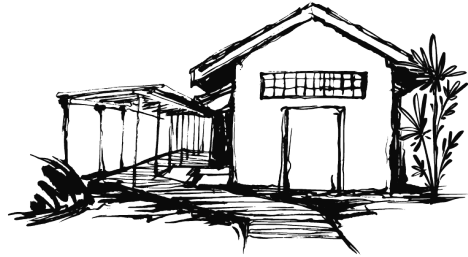


iru den

**Welcome to Iru Den, your hidden sanctuary away
from the hustle and bustle of life.**

**Helmed by Chef-Owner Javier Low, Iru Den celebrates
Taiwan's rich agricultural diversity through a cuisine that
highlights Taiwanese produce and flavours, crafted with
Japanese-European culinary approaches.**



irunden

DEGUSTATION MENU (\$158++)

菜脯雞湯 - "CAI PU" CHICKEN BROTH

開胃小點 SNACKS

番茄 TOMATO- Plum & Pickled Cherry Tomato
蚵嗲 x UFO - Oyster, San Dan Gui & Sweet Spicy Sauce

涼拌紅肉旗魚 - STRIPED MARLIN

Marlin Tataki, Soursop & Seaweed

媽媽10年老菜脯 - AGED RADISH

Homemade Ciabatta, Brown Butter Caipu

素面 - SOMEN (+\$32)

Taichung Somen, Uni & Prickly Ash (刺蔥)

扇貝 - SCALLOP

Shellfish Broth, Fermented Bean Sauce & Chilli Oil

豬頰肉-PORK CHEEK

Pork Cheek, 3 cup Sauce & Basil Chimichurri

季節釜釜飯 SEASONAL CLAYPOT RICE

"Taro" Rice

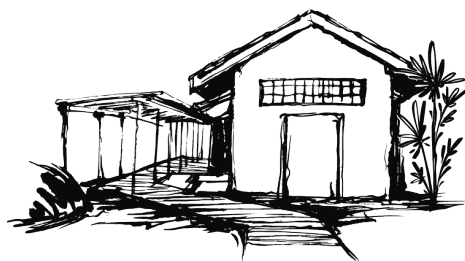
黑糖 - BLACK SUGAR

Gula Jawa, Banana & Boba

BEVERAGE FLIGHTS

3 Glass - \$68 | 6 Glass - \$128

3 Glass Cocktail - \$58



iru den

CHEF EXPERIENCE MENU(\$218++)

菜脯雞湯 - "CAI PU" CHICKEN BROTH

開胃小點 - SNACKS

番茄 TOMATO- Plum & Pickled Cherry Tomato

蜂窩餅 ROSETTE- Fermented Chilli & Tartare

蚵嗲 x UFO - Oyster, San Dan Gui & Sweet Sour Sauce

涼拌紅肉旗魚 - STRIPED MARLIN

Marlin Tataki, Soursop & Seaweed

媽媽10年老菜脯 - AGED RADISH

Homemade Ciabatta & Brown Butter Caipu

素面 - SOMEN

Taichung Mee Sua, Uni & Prickly Ash (刺蔥)

角蝦- LANGOUSTINE

Langoustine, Shellfish Broth, Fermented Bean Sauce & Egg Custard

野生大竹午 - (+\$12)

FOURFINGER THREADFIN

Pepper Leaf, Fish Broth,

Pickled Mustard Green & Clams

or

豬頰肉-PORK CHEEK

(+\$38 A4 Wagyu Striploin)

Pork Cheek,

3 cup Sauce & Basil Chimichurri

季節釜釜飯 -

SEASONAL CLAYPOT RICE

"Taro" Rice

or

滷肉飯 -

LU ROU FAN CLAYPOT

Five Spice Pork Belly, "Taro" Rice

黑糖- BLACK SUGAR

Gula Jawa, Banana & Boba

費南雪 FINANCIER

White Miso

BEVERAGE FLIGHTS

3 Glass - \$68 | 6 Glass - \$128

3 Glass Cocktail - \$58