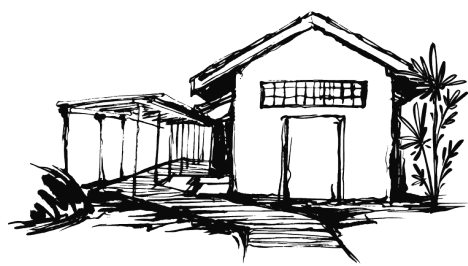


*iru den*

**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.**



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**LUNCH MENU (\$128++)**

**開胃小點 SNACKS**

**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, Seasonal & Prickly Ash (刺蔥)

**扇貝 - SCALLOP**

Shellfish Broth, Fermented Bean Sauce & Chilli Oil

**和牛 - BEEF**

Short Rib, Pickle Chili Miso & Maqaw

**野生大竹午 (+\$28)**

**- FOURFINGER THREADFIN**

TW Bonito Broth,

Mala Beancurd & 原住民 Pickled Bamboo Shoots

*or*

**季節釜飯 - SEASONAL CLAYPOT RICE (+\$18)**

**黑糖 - BLACK SUGAR**

Gula Jawa, Banana & Boba

**費南雪 FINANCIER**

White Miso

**BEVERAGE FLIGHTS**

3 Glass- \$68