



EAST END ▶



ENJOY THE MOMENT

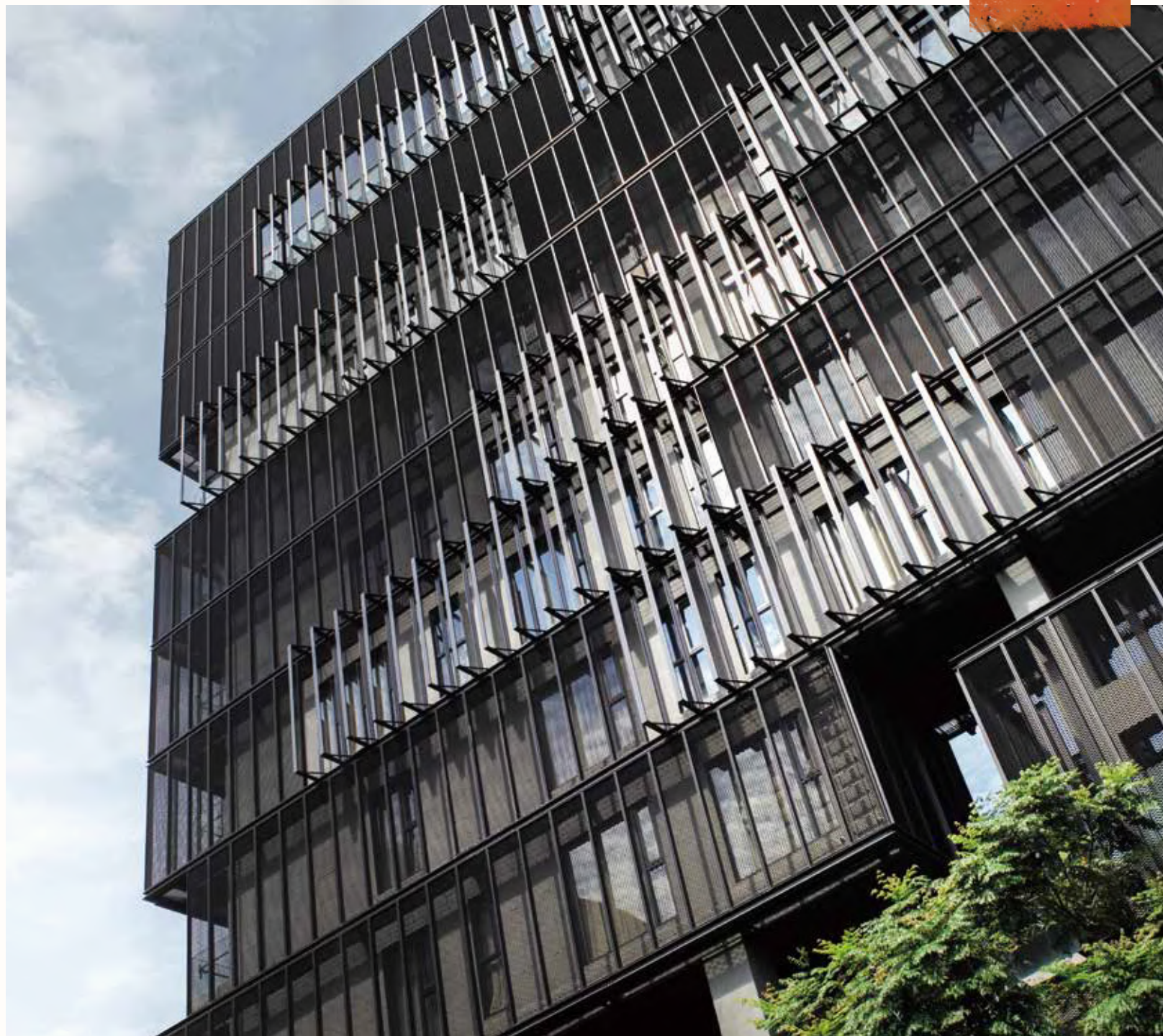
It's like stepping into a modern art painting, accompany with relaxing music and crafted cocktails that present cultural fusion, you can immerse all your senses with each poetic sip and fill the glass canvas with liquid dreams.

彷彿走進一幅現代藝術畫中，放鬆舒適的音樂，混合文化交匯的創意調酒，每一口都是一句詩句，玻璃杯是液體夢想的畫布，讓你的感官全然沉浸在藝術的海洋中。

HOTEL PROVERBS Taipei

In the diverse and culturally blended East District of Taipei, HOTEL PROVERBS Taipei reinterprets the definition of "trend," creating a refined aesthetic space where sophisticated luxury and serenity converge. It showcases a delicate taste and a carefree attitude towards life's enjoyment, making it a secret base for fashion-forward individuals.

在這多元文化衝擊卻又相互融合的臺北東區裡，賦樂旅居重新詮釋「潮流」的定義，洗鍊奢華的新美學空間，展現細膩品味與肆意享樂的生活態度，成為時尚前衛人士的秘密基地。





EAST END

Located on the 3rd floor of HOTEL PROVERBS Taipei, EAST END, inspired by the same-named area known for its bars and plebeian cultures in east London, has created a bar space rare in Taipei with its one-of-a-kind interior design and talented bartending team.

EAST END 位於賦樂旅居三樓，名稱發想源自英國倫敦市東側以酒吧和庶民文化聞名的同名區域。其獨樹一格的空間設計及堅強實力的調酒團隊，構成臺北罕有的酒吧空間。



Elmer Chen 陳敬原
Head Bartender of EAST END

2023 Martini Cocktail Competition Taiwan Winner
2022 Angostura Taiwan Cocktail Challenge 3rd place

THE ARTISTIC FEAST OF CULTURAL FUSION

World Class Bartender champion Michito Kaneko utilizes the fruits, tea leaves, and unique spices of Taiwan as the foundation, combines the essence of Japanese bar culture to create a brand-new cocktail menu for EAST END. Each cocktail represents a flavorful journey, innovatively paying homage to Taiwan's culinary traditions while making a unique contribution to the global art of mixology, offering an unprecedented sensory experience for discerning palates.

世界調酒冠軍金子道人以臺灣的風味水果、茶葉和獨特香料為調酒基礎，融入了日本酒吧文化的精髓，為 EAST END 創作出全新酒單。這裡的每一杯調酒都是一場風味之旅，是對臺灣美食傳統的創新致敬，同時也是對全球調酒藝術的獨特貢獻，為品味者帶來了前所未有的感官享受。



Michito Kaneko 金子道人

2015 Diageo World Class Bartender Competition Global Winner
2015 Diageo World Class Bartender Competition Japan Winner
The owner of LAMP BAR ranked #23 in Asia's 50 Best Bars 2023.



Lamp Negroni

Kanomori Gin
Lamp Bitter
Lillet Blanc

\$500



Amber Time

Glenmorangie 10Y
PX Sherry
Sauternes Wine
Oolong Tea Syrup
Wine Vinegar

\$500



Colorless

Crown Royal Whisky
Manzanilla Sherry
Champagne
Oriental Beauty Syrup
Lemongrass Syrup
Wine Vinegar

\$450



Clear Penicillin

Yoghurt Washed Whisky
Champagne
Wine Vinegar
Lapsang Smoked Tea
Infused Bowmore

\$500



Sparkling Wine?

Tanqueray
Taiwan Herbs
Apple Juice Tea

\$450



Do You Smoke?

Fig Infused Bacardi 8
Lustau Vermut
Cranberry Juice
Mango Purée
Lapsang Souchong Tea Syrup
Wine Vinegar

\$500



Taiwan Herbal Gin & Tonic

Gin & Tonics
Seasonal Herbs
Spices

\$420



Taiwanese Fermentation Guava High Ball

Johnnie Walker Black
Fermented Green Guava Soda
Pink Guava and Pink Pepper Espuma

\$450



IPA Gin Tonic

IPA Hop and Passion Fruit Infused Tanqueray
Lime Juice
Tonic Water

\$420



B.B.B

Banana and Butter Washed Jim Beam
Lapsang Souchong Tea Syrup
Spicy Honey
Lemon Juice

\$450



TWN Aviation Sour

Tanqueray No.10 Infused Chrysanthemum
Luxardo Maraschino / MB Parfait Amour
Pineapple Juice / Egg White

Inspired by Singapore Sling, this Taiwanese version of the classic cocktail is full of citrus, floral, fruity aroma from chrysanthemum-infused Tanqueray No.10, orange blossom liqueur, maraschino, and pineapple juice.

以新加坡司令為靈感，將臺灣菊花浸泡於 Tanqueray No.10，搭配橙花利口酒、鳳梨汁，賦予柑橘調、花香與果香，構成臺灣風格的新加坡司令。

\$450



Takumi Watanabe 渡邊匠

2010 Diageo World Class Bartender Competition Global 9th
2013 Absolut ELYX Cocktail Competition Japan Winner
2013 Casa Noble Cocktail Competition Japan champion
Published cocktail book named "日本雞尾酒" in Taiwan and China
The owner of The Sailing Bar ranked #88 in Asia's 50 Best Bars 2023.





Bubble Kaikan

Tanqueray No.10 Infuse Black Tea
Brown Sugar Sour Mix / Fresh Milk / Soda

Inspired by the famous Taiwan bubble tea, this “Kaikan Fizz” technique cocktail uses Tanqueray No.10 infused honey-scented black tea, milk washing to balance tea tannins, and brown sugar syrup, to elevate its layers of flavor.

發想自臺灣珍珠奶茶，並以經典調酒「會館 Fizz」的手法呈現。蜜香紅茶放入 Tanqueray No.10 浸泡，透過奶洗手法平衡茶單寧，加入黑糖漿提升此款調酒整體風味及層次。

\$420



Manabu Ohtake 大竹學

2011 Diageo World Class Bartender Competition Japan Winner
2011 Diageo World Class Bartender Competition - Bartender of the Year in the global final, New Delhi.

Hinoki Hop Highball

Hinoki infused Johnnie Walker Black Label
Bitter Hop Cordial / Elderflower Liqueur
Still Water

This Japanese "Mizuwari" style cocktail transpires unique aroma of hinoki, from the Taiwan hinoki soaked in Johnnie Walker Black Label whisky, elderflower and bitterness of hops on top of the woody, smoky tones of the blended whisky.

臺灣檜木浸泡於 Johnnie Walker 黑牌中，獨有的檜木香氣與啤酒花的苦味及接骨木花的香氣，結合調和威士忌的木質調與煙燻味，組成在日本受歡迎的 Mizuwari（水割）調酒。

\$420



Hiroki Yoshida 吉田宏樹

2019 Diagio World Class Global 5th (Johnnie Walker Challenge)
2019 Diagio World Class Bartender Competition Japan Winner
2016 30th H.B.A. Classic Creative Cocktail Competition Championship
2015 Chivas Masters Cocktail Competition (Japan Finalist)





Cocoa Highball

Taiwan Cacao Infused Singleton 12Y
Cold Brew Coffee Cordial / Lime Juice / Sonic Water

The fruity aroma of Taiwan cocoa beans echoes the dark chocolate finish of Singleton whisky, while slight sourness of cold brew Taiwan coffee and lime juice rejuvenating taste buds, the aroma of chocolate and nuts in the whisky are abundantly brought out.

臺灣可可豆帶有果香風味的香氣，令人聯想到尾韻帶有黑巧克力的 Singleton 威士忌，加入臺灣冷萃咖啡、萊姆汁，以輕盈的咖啡酸提振味蕾，襯托出威士忌中的巧克力與堅果香氣。

\$420



Shinya Koba 木場進哉

2021 Diageo World Class Bartender Competition Japan Winner
The head bartender of Yakoboku ranked #84 in Asia's 50 Best Bars 2023.

Tiger & Dragon

Spiced Talisker 10y
Longan and Lemonglass Americano Cocchi
Agave Syrup / Vanilla Bitter / Saline

Made from Talisker whisky infused with Taiwan longan, cinnamon, red oolong tea to add aroma of honey, tea tannins, and longan-infused absinthe plus bit of agave nectar, to unfold a smokiness of rich, multiple layers.

臺灣龍眼、肉桂與紅烏龍茶放入 Talisker 威士忌中浸泡，帶出蜜香與茶單寧的風味，搭配浸泡過龍眼的苦艾酒點上龍舌蘭花蜜，舒展開更有層次的煙燻感。

\$450



Ryu Fuji 藤井隆

2016 Diageo World Class Bartender Competition Japan Winner
The owner of Bar CRAFTROOM ranked #62 in Asia's 50 Best Bars 2023.





Superior Black Rose

Zacapa / Hand Brewed Coffee / Spiced Cranberry
Pedro Ximénez Sherry / Sugar Syrup

Created by a bartender/barista, this cocktail mixes the sweet-aftertaste Taiwan coffee with homemade spiced cranberry juice, along with Zacapa rum for its unique fruity sweetness and delicate woody aroma to bring out a balanced, elegant taste.

身兼咖啡師身份，以回甘特色的台灣咖啡加入自製香料蔓越莓汁，搭配 Zacapa 蘭姆酒特有的水果甜味與木質細緻香料香氣，呈現均衡雅緻而高貴的樣貌。

\$450



Fumiaki Nozato 野里史昭

2023 Diageo World Class Bartender Competition Japan Winner
2022 Diageo World Class Top 50 Semifinalist
2018 World Coffee Battle Signature Winner
2014 & 2016 Japan Coffee In Good Spirits Winner
The owner of ISTA COFFEE ELEMENTS.

Issui Martini

Kinobi Gin / Japanese Sake Vermouth

\$500

Daiquiri

Yogurt Washed Bacardi 8 / Lime Juice / Wasanbon

\$420

Cyenish Blossom

Clynelish 14 YO / Apple Juice / Lemon Juice / Egg White

Fruits Rouges Tea Syrup / Butter

\$500

Old Fashioned

Clynelish 14 YO / Rittenhouse Rye

Honey Angostura Bitters

\$450



White Lady

Tanqueray No. 10 / Full Moon Curaçao / Lemon Juice

\$450

Gin Fizz

Tanqueray / Lemon Juice / Syrup / Wasanbon / Soda

\$420

Manhattan

Woodford Reserve / Carpano Antica Formula / Angostura Bitters

\$450

Twenty Century

Tanquarey / Homemade White Cacao / Lillet / Lemon

\$420



酒後不開車，未成年請勿飲酒
Do not drive while drinking. Please do not drink if you are a minor.

以上價格皆須另加收一成服務費
All prices are subject to 10% service charge.