



Never stop dreaming.



May 10, 2017 — Catpacker officially opened its doors.

Since that day, a seed of passion destined to redefine Kinmen's culinary culture was planted, beginning its journey of growth.

The Chef, a culinary expert from a bustling city, and **The Owner**, a warm and lighthearted Kinmen local, met by fate. Not wanting their connection to become a missed opportunity, they chose to marry just 99 days after they first met. The Chef left her career behind and relocated to Kinmen with their three beloved cats. Together, they began a new chapter—founding Catpacker and tirelessly pursuing their shared dream ever since.

Our commitment is simple: selecting premium fresh ingredients, developing innovative dishes, and investing in professional culinary equipment. These efforts—sometimes seen as unnecessary—are rooted in a deep love for Kinmen. We strive to bring fresh energy to the local food scene, aiming to become a benchmark for distinctive dining in Kinmen.

Kinmen deserves this level of dedication and excellence.

To every guest who travels miles to visit us, we hold your support close to our hearts. We hope that on your next visit, you will truly feel the growth and evolution of Catpacker.

Our Ingredients

- 🌀 Italian Long-Grain Rice (Carnaroli)
- 🌀 Imported Italian pasta (Barilla, De Cecco)
- 🌀 Extra Virgin Olive Oil
- 🌀 Fresh seafood from Penghu
- 🌀 Japanese sashimi-grade scallops
- 🌀 Taiwanese Changhua black pork, Yilan duck breast, Spanish Iberico pork, and U.S. beef
- 🌀 In summer, we feature high-mountain produce from the chef's brother's farm in Cuifeng, Nantou
- 🌀 In winter, we harvest specialty greens, fresh vegetables, and herbs grown on our own farm.



Specialty Dishes

- 🌀 Generous portions designed for sharing, with a focus on quality and refinement.
- 🌀 We maintain strict food safety and hygiene standards, using filtered water and proper sanitation practices.
- 🌀 From farm to table, we source ingredients across Taiwan.
- 🌀 No artificial seasonings (such as chicken powder) are used, and our broths contain no added flour—preserving the natural flavors of the ingredients.

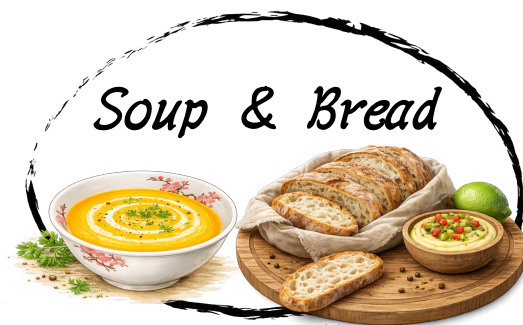


Handmade Bread. \$189

pickled melon, tomato, soy milk lemon sauce.

Seasonal Soup. \$100

Just as intense as my love for you.



A Tiny Garden, Petite Salad. \$269

House-grown specialty greens, seasonal fruits, sesame dressing.

📌 Salad dressings are fixed and cannot be changed!

Extra Large Seasonal Salad. \$498

House-grown specialty greens, seasonal fruits, sesame dressing.

Tomato, Cheese and Nuts Salad with Vinaigrette. \$498

Homegrown specialty lettuce, Tomato, ⚠️ Nuts, Mozzarella.

Grilled Vegetables and Sausage Warm Salad. \$528

Seasonal vegetables , sausage (beef) , Balsamic vinegar.



Smoked Salmon Grana Padano Caesar Salad. \$568

House-grown specialty greens, tomatoes, smoked salmon, salmon roe, Grana Padano cheese, capers, Caesar dressing.

Smoked Duck Breast & Summer Fruit Salad. \$598

📌 Duck breast is slow pan-seared. Please allow extra time.

House-pickled peaches, specialty greens , seasonal fruits, balsamic reduction , yuzu vinaigrette
⚠️ contains walnuts.



A

Seasonal soup x2
Truffle Sea Salt Fries
+279

C

Seasonal Salad
Handmade Bread
+329

Set Menu

B

NT\$100 Beverages x2
Handmade Chicken Popcorn
+299

D

Can't decide?
Get them all.

A + B + C
Seasonal desserts x2
+1090

📌 A variety of drinks are available. Spend over NT\$100 and get an NT\$ 80 off.

(Excluding alcoholic beverages)

Crispy fries with Truffle Mayonnaise. \$129

Black truffle mayonnaise and crispy fries, which I know you'll like too.

Handmade Spiced Chicken Popcorn. \$139

Made fresh for you, seasoned with our house spices—worth the wait.

Crispy Fried Cuttlefish. \$698

Fried Cuttlefish, Tartar sauce.

Buffalo Spicy Chicken Wings.🌶🌶 \$388

Five chicken wings with Buffalo Sauce.

Large Fries And All Your Favorite Sauces. \$328

Tartar sauce, ketchup, Mala Cream Sauce, Truffle Mayonnaise, Honey Mustard.

Crispy Shrimp Balls with Mala Cream Sauce. \$458

Crispy pastry crumbs, house-made squid & shrimp paste, mala cream sauce, garlic, Sichuan pepper powder, parsley.



Florentine tripe stew with French bread. \$498

A dish of beef tripe, slowly stewed over a low flame with the chef's utmost patience.

Lemon-Braised Potatoes with Italian White Sausage. \$498

Potatoes, lemon, Italian white sausage, onion, garlic, white wine.

Clam with cream and French Bread. \$598

600 grams of clams, butter, Whipped cream, rosemary, French bread.

Garlic-flavored Stir-fried Sweet Shrimp. \$598

Shrimp, butter, garlic, white wine, Parsley, tomatoes.

Mediterranean-Style Mussels in Tomato Broth. \$698

Chilean mussels, fresh tomatoes ,zucchini, parsley, lemon, finished with French cultured butter.

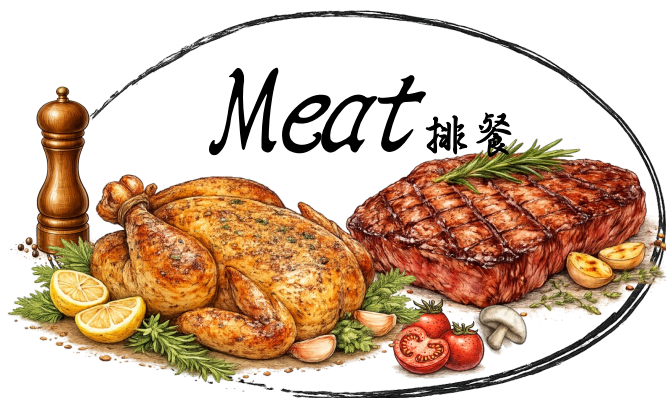
Sautéed Mixed Mushrooms with Balsamic Vinegar. \$290

Mixed mushrooms, onion, garlic ,Italian herbs, balsamic vinegar ,French cultured butter.

Oven-Baked Garlic Mashed Potatoes with Cheese & Sour Cream. \$390

Parsley, garlic, potatoes ,chopped pickles, mozzarella, French cultured butter.





Roasted Bone-in Beef Short Ribs- Market Price.

Fried garlic, rosemary, slow-roasted 1855 Choice bone-in beef short ribs, cheesy garlic mashed potatoes, and refreshing fruit vinegar (Ideal for 1-2 people)

Smoky Slow-Roasted Thick-Cut Grilled Beef - Market Price.

Specialty greens, crispy fries, red onions, baby corn, and truffle sea salt.

✦ Daily cuts and grades may vary; please ask our staff for details.

1983 Black Pork Ribs. \$1598

Taiwanese black pork ribs, specialty greens, house-pickled sides, seasonal fruit, and potato wedges.

Roasted Corn-Fed Chicken with Herb-Seasoned Vegetables. \$1880

Baby corn, seasonal greens, bell peppers, pumpkin, sweet potato, potato, tomato, and a whole Luye golden corn-fed chicken. ✦ Requires reservation 3 days in advance.

Roasted Iberico Pork Secreto with Warm Salad. \$1480

Iberico pork secreto, flame-charred seasonal vegetables, balsamic glaze, and Parmesan cheese.

Creamy Herb Butter Sea Bass "En Papillote". \$1298

Scallops, clams, asparagus, golden sea bass, squid, New Zealand mussels, Chilean mussels, heavy cream, and lemon ✦ Requires reservation 3 days in advance.

Acqua Pazza. \$1298

Scallops, clams, squid, New Zealand mussels, capers, black & green olives, sun-dried tomatoes, basil, seasonal seafood, and seasonal greens. ✦ Requires reservation 1 day in advance.



Chef's Note

Every dish here is crafted with care and takes time to prepare.

Thank you for your patience—good food is always worth the wait.



Spicy Creamy Fresh Shrimp Linguine. 🌶️🌶️ \$598

Sichuan peppercorns, chili oil, handmade spicy sauce, white shrimp, clams, white wine, Padano cheese, heavy cream, Barilla linguine.

Lime & Mint White Wine Clam Spaghetti. 🌶️ \$588

Lemon, mint, clams, white wine, Barilla spaghetti, red & green chili, Padano cheese.

White Truffle Cream Mushroom & Sausage Farfalle. \$498

White truffle, button mushrooms, white sausage, Padano cheese, heavy cream, De Cecco farfalle (bow-tie pasta).

Porcini Meat Sauce Conchiglie with Poached Egg. \$498

Porcini mushrooms, mixed mushrooms, Taiwan pork, poached egg, Mozzarella, Padano cheese, De Cecco conchiglie (shell pasta).

Spicy Chicken & Vegetable Gemelli al Pomodoro. 🌶️ \$528

Seasonal vegetables, herbed chicken thigh, mushrooms, tomatoes,

Balsamic vinegar, Padano cheese, De Cecco Gemelli

🌶️ Porcini mushrooms are a type of fungi, not beef!

Pan-Seared Penghu Baby Squid with Pine Nut Pesto Rigatoni. \$658

Pine nuts, scallions, basil, clams, Penghu baby squid, squid, Padano cheese, De Cecco Rigatoni (large tube pasta).

Black Truffle & Goat Cheese Smoked Bacon Linguine. \$598

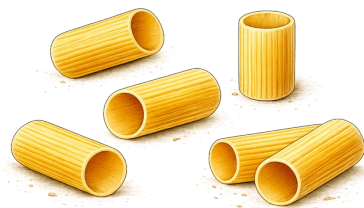
Black truffle sauce, mixed mushrooms, handmade smoked bacon, goat cheese, Padano cheese, Barilla linguine.

Shaoxing XO Sauce Seafood Ink Spaghetti “En Papillote” \$698

Hokkaido sashimi-grade scallops, New Zealand mussels, clams, white shrimp, squid, XO sauce (contains lard), Red Argentinian shrimp, Jasmine ink spaghetti.

🌶️ Shellfish dishes may contain small fragments of shells;
Please enjoy with care.

🌶️ Mild / 🌶️🌶️ Medium / 🌶️🌶️🌶️ Spicy





Seared Chicken & Roma Tomato "En Papillote" \$ 498

Herbed chicken thigh, Roma tomatoes, local cherry tomatoes, Parmesan cheese, Mozzarella cheese, Italian Carnaroli rice.

Lemon Butter Smoked Salmon "En Papillote" \$ 498

Capers, salmon roe, Norwegian smoked salmon, mixed mushrooms, Parmesan cheese, heavy cream, Italian Carnaroli rice.

Crispy Fried Oyster & Scallion Pesto Risotto. \$ 658

Fresh oysters, dried oysters, clams, local scallions, king oyster mushrooms, Parmesan cheese, heavy cream, Italian Carnaroli rice.

🦀 This dish may contain small shell fragments; Please enjoy with care.

Smoked Duck Breast with Crispy Taro & Taro Risotto. \$ 658

Smoked duck breast, crispy taro shreds, taro, dried oysters, Parmesan cheese, heavy cream, Padano cheese, Italian Carnaroli rice.

Deep-Fried Scallop Shrimp Balls & Pumpkin Cream Risotto. \$ 698

Shrimp paste, squid ink, sashimi-grade small scallops, dried scallops, clams, Parmesan cheese, heavy cream, Padano cheese, Italian Carnaroli rice.

Penghu Baby Octopus Squid Ink Risotto. \$ 698

Penghu baby octopus, squid, squid ink, clams, cherry tomatoes, Parmesan cheese, Padano cheese, Italian Carnaroli rice.

Premium Saffron Seafood Paella (Spanish Style). \$ 1298

Scallops, white shrimp, Red Argentinian shrimp, Chilean mussels, sashimi-grade scallops, New Zealand mussels, clams, squid, lemon, and other premium seasonal selection.

🦀 Shellfish dishes may contain small fragments of shells; Please enjoy with care.





Tomato & Seasonal Vegetable Spaghetti. 🍅🧀🧄 \$390

Seasonal vegetables, black & green olives, mixed mushrooms, beefsteak tomatoes, cherry tomatoes, Barilla spaghetti.

White Truffle Cream Mushroom Farfalle. 🧀🍄 \$428

Seasonal vegetables, white truffle cream, mixed mushrooms, Parmesan cheese, heavy cream, Barilla farfalle.

Black Truffle Cream Mushroom Linguine. 🧀🍄 \$498

Black truffle sauce, mixed mushrooms, Padano cheese, heavy cream, Barilla linguine.

Black Truffle Mushroom & Cheese Risotto. 🍄🧀🥚 \$498

Black truffle sauce, mixed mushrooms, crispy fried Enoki mushrooms, poached egg, Parmesan cheese, heavy cream, Italian Carnaroli rice.

Pumpkin Cheese Risotto 🍄🧀 \$528

Candied sweet potato, creamy pumpkin sauce, button mushrooms, pumpkin, zucchini, Parmesan cheese, heavy cream, Italian Carnaroli rice.

Herbed Tomato & Vegetable Risotto. 🍅🧀🧄 \$458

Seasonal vegetables, Roma tomatoes, black & green olives, button mushrooms, cherry tomatoes, Italian Carnaroli rice.

📌 Vegan risotto takes about 1 hour to prepare

🥚 **Ovo-Vegetarian** (Contains Eggs)

🧀 **Lacto-Vegetarian** (Contains Dairy)

🧄 **Alliums** (Contains Garlic/Onion/Leeks)

🌱 **Vegan Option Available** (Can be prepared vegan)

Please let our staff know your dietary preferences when ordering.

. Flavor is a mathematical concept of addition and subtraction—the fewer ingredients we can include, the fewer layers of flavor the dish will have.



Roasted Lamb Shoulder with Seasonal Vegetables. \$3680

Sour cream chive mashed potatoes, butter-roasted corn, fried garlic, seared seasonal vegetables, honey mint apple jam. (Ideal for 4-5 people)

French Beef Bourguignon with Herbed Risotto. \$1480

Red wine, button mushrooms, rosemary, 1855 Choice beef short ribs, onions, red grapes, Italian long-grain rice. (Ideal for 2-3 people)

Indian Butter Chicken with Turmeric Risotto. \$1398

CAS certified boneless chicken thigh, Roma tomatoes, onions, yogurt, chili flakes, butter, heavy cream, Italian long-grain rice. (Ideal for 2-3 people)

Mexican Slow-Braised Beef Shank with Fried Potato. 🌶️🌶️ \$1480

Chili peppers, oregano, black beans, U.S. beef shank, sour cream, onions, potatoes, tortillas. (Ideal for 2-3 people)

Spicy Creamy Braised Pork Ribs with Handmade Rice Cakes. 🌶️🌶️ \$1598

1983 Black pork ribs, onions, butter, Korean spicy sauce, milky handmade rice cakes, steamed white rice. (Ideal for 2-3 people)

Seasonal "Hidden" Menu - Market Price

Sugar, salt, spices, and the finest seasonal ingredients prepared with the chef's care and attention.

📌 All items in this section require reservation one week in advance.



Classic Margherita. 358

Basil / Fresh Tomatoes / Extra Virgin Olive Oil / Mozzarella

Backpacker's Five-Cheese Pizza. \$358

Mozzarella / Gorgonzola / Goat Cheese / Parmesan / Smoked Cheese

Rich Five-Cheese with Honey Pizza. \$398

Mozzarella / Gorgonzola / Goat Cheese / Parmesan / Smoked Cheese / Honey / Walnuts

Spanish Chorizo & Salami Pizza. \$458

Spanish Chorizo (contains beef) / Black & Green Olives / Confit Tomatoes / Balsamic Glaze / Mozzarella

Jalapeño & Mixed Wild Mushrooms Pizza. 🌶️🍄 \$ 498

Assorted Wild Mushrooms / Jalapeño / Red Onions / Garlic / Mozzarella

Spicy Creamy Garlic Chicken & Vegetable Pizza. 🌶️ \$598

Herbed Chicken / Seasonal Vegetables / Garlic / Red Onions / Cherry Tomatoes / Mozzarella

Garlic Potato Duet Pizza. \$ 580

Rosemary / Sliced Potatoes / Sour Cream Garlic Mashed Potatoes / Garlic / Mozzarella

Grilled BBQ Spicy Beef Pizza. 🌶️ \$588

U.S. Beef Short Plate / Spanish Chorizo (contains beef) / Red Onions / Black & Green Olives / Mozzarella

White Truffle Mushroom & White Sausage Pizza. \$528

Mushrooms / White Truffle Sauce / White Truffle Oil / Garlic / Cream / Red Onions / White Sausage

Seafood Deluxe Pizza. \$698

Sea Bream / White Shrimp / Octopus / Squid / Salmon Roe / Mozzarella

Black Truffle Double Cheese Pizza. 🍄 \$880

King Oyster Mushrooms / Black Truffle Oil / Black Truffle Sauce / Fresh Mozzarella / Mozzarella

Grilled Beef & Gorgonzola Pizza. \$728

U.S. Choice Beef / Gorgonzola / Red Onions / Black & Green Olives / Mozzarella

Mulberry, Honey & Cereal Flakes Pizza. \$428

Mulberry / Honey / Mint / Mascarpone / Cereal Flakes

Dried Fruit, Honey & Lemon Custard. \$428

Dried Fruits / Lemon / House-made Custard / Mozzarella



Sparkling Water (Unlimited Refill), \$100/person

Seasonal Fruit Jam Sparkling Drink \$100

Chef's homemade seasonal fruit jams:

Mulberry, Pomelo, Plum, Citrus, Pineapple,
Roselle, etc. Selections vary; please check with our staff.

Hibiscus & Wild Berry Lightly Sparkling Iced Tea \$180

Blackcurrant Lightly Sparkling Iced Tea \$180

Sparkling Water
啵啵氣泡水



Fresh Juice

新鲜果汁



Apple & Pineapple Juice \$130

Kiwi Juice \$140

Just Apple & Milk \$150

Honey Carrot Milk \$140

Papaya Milk \$160

Mulberry Smoothie Milk \$200

Daily Special Juice - Market Price

Mulberry Sparkling Wine \$180

Pomelo & Apple Cider Vinegar Cocktail \$180

Calpis Shochu Sour \$190

Sorghum & Plum Shochu Sour \$190

Sour

果微醺



🍷 Items in the 'Fruit Sour' section contain alcohol.



Signature Americano. (h/i) \$100

Steamed Americano. (i) \$110

Sicilian Lemon Coffee. (i) \$140

Dark Roast Cafe Latte. (h/i) \$150

Flavored Cafe Latte.(h/i) \$160

(Hazelnut / Caramel / Rose / Lavender)



Twinings Earl Grey Fresh Milk Tea.(h/i) \$140

Matcha Milk Au Lait.(h/i) \$165

Cocoa Milk Au Lait.(h/i) \$165

Brown Sugar Winter Melon Tea with Milk Foam.(h/i) \$185

Black Tea with Brown Sugar Milk Foam.(h/i) \$185

Peach Oolong Tea Milk Foam.(i) \$205

Roasted Buckwheat & Barley Tea Milk Foam.(i) \$205

Lychee Fruit Tea Milk Foam.(i) \$205 *Contains pecans/nuts*



Hot Tea



Alps Vanilla Herbal Tea.(h) \$100

German Fairytale Stress Relief Tea.(h) \$100

Lime & Honey Pomelo Black Tea.(h) \$200/Pot

Chrysanthemum & Goji Berry Brown Sugar Tea.(h) \$200/Pot

Ginger, Longan & Red Date Brown Sugar Tea.(h) \$200/Pot

Sweet & Sour Fresh Fruit Tea.(h) \$320/Pot

• *Made with fresh fruit, house-dried fruit, and natural jam*

📌 Drink responsibly. Or not at all.

Carta vieja Chardonnay. \$1290 (Bottle)

Grape· 100% Chardonnay.

Lacour Peyrade Bergerac. \$270 (150c.c) / \$1290 (Bottle)

Grape· Cabernet ,Sauvignon ,Melot ,Cabernet Franc.

RIVANI Moscato. \$1680 (Bottle)

Grape· 100% Moscato.

VIVIUS Sparking Wine Mavam. \$1290 (Bottle)



★
📌 K Beer 330ml / (Bottle)



Kamikaze Lion – Kaoliang Wheat Beer (5.8%) \$ 200

Tycoon Lion – Brown Sugar Stout (5.5%) \$ 200

Surfing Lion – Sunny Lemon Lager (3%) \$ 200

Sherbet Lion – Kaoliang Plum Soda (4%) \$200

Blazing Lion – Kinmen Kaoliang Strong Ale (12%) \$ 250

Tequila. \$180

Roku Gin. \$180

Jägermeister. \$180

Tanqueray Gin. \$200

Cointreau Orange Liqueur. \$200

Jack Daniel's Whiskey. \$200

Captain Morgan Rum. \$180

Baileys Irish Cream. \$200

Mango Vodka. \$180

📌 A shot – 2 oz

Rémy Martin V.S.O.P. Cognac. \$300

The Dalmore 12 Year Old Single Malt. \$320

58% Chilled Kinmen Kaoliang Liquor. \$150

Today's Special. - Market Price



Seasonal Flavor Panna Cotta. \$100

Original, Sesame, Mulberry, Cereal.
(Flavor depends on the owner's mood of the day.)



Don't Break My Heart Crème Brûlée. \$120

Fresh Milk, Cream, Japanese Nakazato Sugar, Eggs. If you don't order this, I might be a little heartbroken.

Ice Cream Single \$100 / Double. \$190

House-made ice cream. Daily flavors vary - please ask our staff.

Lava Chocolate Cake (3-inch). \$280

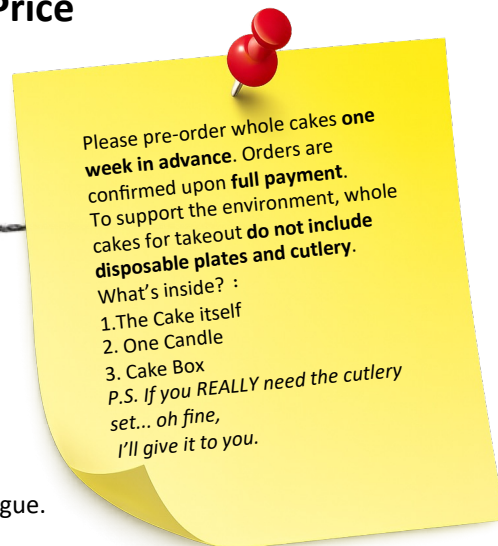
72%-82% Natural Cocoa Butter, Rum, Parrot Brand Brown Sugar, Milk, Cacao Barry Powder, CAS Fresh Eggs.

Rarity is Cruel" Honey Glazed Fried Dough. \$290

Pizza Dough, Pure Powdered Sugar, Honey, Mint. (Seriously, we might not have this today.)

"What's the Sliced Cake of the Day?" - Market Price

Whole cakes may be available by the slice today! The one you crave might not be there, but the one you never expected might appear.
It's like a lottery—you might just hit the jackpot by ask.



Basque Cheesecake. 6" \$ 890

Hokkaido Takane Cream Cheese, CAS Fresh Eggs, Madagascar Vanilla Bean, French Cream.

"Others' First Love" Lemon Tart. 7" \$ 880

Organic Green Lemons, French Fermented Unsalted Butter, Almond Sweet Crust, Low-Gluten Flour, CAS Fresh Eggs, Vanilla Bean, Italian Meringue.

Take Me Away" Tiramisu Cake. 7" \$ 880

Kahlúa Coffee Liqueur, Baileys, Rum, CAS Fresh Eggs, Espresso, Ladyfingers, Mascarpone Cheese.

Icy Berry Chiffon Cake. 7" \$ 1080

Organic Freeze-Dried Strawberries, Imported Blueberries, Madagascar Vanilla Bean, Low-Gluten Flour, French Cream, CAS Fresh Eggs, Greek Yogurt, House-made Mulberry Jam

Caramel Crunch Cocoa Chiffon Cake. 6" \$ 1080 / 8" \$ 1380

Handmade sea salt caramel sauce, cake flour, CAS fresh eggs, French fresh cream, Cocoa Barry cocoa powder, Michel Cluizel 63% Kayambe dark chocolate.

Seasonal Fruit Mille Crêpes. 6" \$ 2280 / 8" \$ 3280

5 layers of abundant seasonal fruit, CAS fresh eggs, French fresh cream, Hokkaido Takane cream cheese, Mascarpone cheese, and "the chef's layer-by-layer patience."



Dark Chocolate Mousse Cheesecake. 6" \$ 1390 / 8" \$ 1790

Michel Cluizel 85% Arkina dark chocolate, French President fresh cream, Cocoa Barry Pailleté Feuilletine (crispy flakes), CAS fresh eggs.

The Cat Shop

Chef's Selection

Italian Long-Grain Rice (Carnaroli). \$320 / 1kg (Box)

Stone-Ground Italian Squid Ink Pasta (Rummo). \$ 180 / 500g (Bag)

Tartufalba White Truffle Salt. \$690 / 100g (Jar)

Président Dairy Whipping Cream. \$350 / 1L (Carton)

Président Unsalted Butter Roll. \$350 / 454g (Block)

Extra Virgin Olive Oil (Cold Pressed). \$ 1980 / 3L (Tin)

Handmade by Chef

 Home-grown / No additives / No pesticides / Limited production / Seasonal only

Handcrafted Mulberry Jam. \$320 / 500g (Jar)

Handmade Butter Garlic Chili Sauce. \$380 / 480g (Jar)

Chilled Confit XO Seafood Sauce. \$390 / 200g (Jar)

Buffalo Wing Sauce. \$200 / 300g (Jar)


“Whether you’re looking for ingredients the chef loves or a little surprise for a special occasion...” just let us know. If the chef is in a good mood and has the time, we will do our best to fulfill your request (no promises though! XD).

Cat's Wishing Well

