

Let's Eat Ice!

呷冰

tsiah

ping!

順著山脊河川閱讀台灣，
透過晶瑩冰霜與瓜果農產，
映照台灣人的四季風土與在地人情。

狀元
極糖

Explore Taiwan through its mountain ridges and winding rivers. Through glistening ice and the island's abundant fruits and harvests, discover the seasonal rhythms, local character, and heartfelt hospitality that shape Taiwanese life.

風格 冰菓室 地圖

2026

A Stylish Ice
Parlor

Map of Taiwan

- ✦ 攜手知名跨界美食旅遊作家與攝影師 CHEZ KUO
- ✦ 深耕台灣文創逾 15 年的設計品牌針線球 Yarnball
- ✦ 從 40 年老店到新創口味，5 間冰菓室將台灣人的夏天日常濃縮於玻璃杯、瓷碗與鐵盤中

誠品生活南西
eslite spectrum nanxi

風格冰菓室地圖
雙語系列刊物獨家發行

“You seem a little down today... want to grab a drink?”

你今天心情不好喔？那要不要喝飲料？

呷冰
tsiah
ping!

Taiwanese compliment for dessert:
“This is so good... and it's not even too sweet!”

台灣人稱讚甜點的最高榮譽
「這超好吃，不會很甜！」

“Wait... but is it better than the one near my house?”

欸！這跟我家巷口那一間哪間比較好吃？

Let's Eat Icee!

八時神仙草



66

台灣人的日常金句——

你今天心情不好喔？那要不要喝飲料？

A classic Taiwanese way of showing you care: “You seem a little down today... want to grab a drink?”

99

Pashih Mesona —

Discover the Evolution of Taiwan's “Black Gold” Desserts

呷冰
秘技

負責人 Luke 在台灣一級美食戰區台中逢甲看見八時神仙草對於該專項的堅持，因此運用整合行銷專業，為品牌建立企業識別系統、導入專業 SOP 製程與加盟制度，並致力於以多元型態推廣仙草特色。

Founder Luke first discovered Pashih Mesona in Taichung's fiercely competitive Fengjia food district, where he was deeply impressed by the brand's dedication to grass jelly (mesona) desserts. Drawing on his background in integrated marketing, he helped establish the brand's visual identity, introduce professionalized SOP systems and franchise operations, and expand the possibilities of grass jelly culture through new and creative dessert formats.

► 品牌標誌性的雪花冰基底，以膠質豐富的仙草冰磚製成，刨冰中吃得得到天然的條狀纖維。

The brand's signature shaved ice base is made from grass jelly ice blocks crafted with naturally extracted mesona essence, revealing delicate strands of herbal fiber throughout the snow-like ice.

★亮點推薦★
Signature Recommendations



1 抹茶雙重奏雪花盛盤 | 219 元
Matcha Duo Snow Ice Platter | NT\$219



2 芋泥嫩仙草盛盤 | 89 元
Taro Paste Grass Jelly Dessert Bowl | NT\$89

冰榜頭名

— 滿分 5 顆星 —
Iced Ranking 5 Stars Maximum

台灣感性指數

Taiwan Nostalgia Index

暑氣退散指數

Beat-the-Heat Index

選擇障礙指數

Decision Paralysis Index

配料誠意指數

Generous Toppings Index



翻開台味地景誌
看見黑金系甜點進化論

▲ 目前位於六條通的店面前身座落在赤峰街老宅，因此把紅磚與水泥的意象注入新店面。

The current shop in Taipei's Liu Tiao Tong Business District was inspired by the red brick and concrete textures of the old Chifeng Street house where the brand's earlier store was once located.



▲ 「八時」品牌名稱的由來為台中創始店堅持不添加鹼粉並耗時 8 小時熬煮陳年仙草乾，完整釋放仙草膠質。

The name “Pashih” (八時, literally “eight hours”) comes from the Taichung founding store's insistence on simmering aged mesona leaves for eight hours without adding alkaline powder, allowing the natural herbal richness and gelatinous texture to fully develop.



Ice Tasting Secrets

八時的仙草有著「挖不起來的仙草」之稱，創造相較一般仙草產品更加滑嫩、隨時滑落湯匙的效果，搭配自製芋薯圓與飽滿關西紅豆，口感極具層次。在地服務 6 年，八時神仙草已與在地住民與觀光客建立默契又溫馨的連結；加之日韓雜誌介紹，進而吸引中山商園的外籍旅客前來一會仙草魅力，形成中山街角溫潤的洄游處。

Pashih's grass jelly is famously known as “the grass jelly you can't scoop up,” thanks to its exceptionally silky texture that gently slips off the spoon. Paired with handmade taro balls, sweet potato balls, and plump red beans from Guanxi, each dessert offers layers of texture and flavor. Over six years in the neighborhood, Pashih Mesona has built a warm and familiar connection with both local residents and travelers alike. Features in Japanese and Korean magazines have further drawn international visitors to the Zhongshan district, turning this quiet street corner into a welcoming stop for discovering Taiwan's grass jelly culture.

◎台北市中山區中山北路一段 135 巷 5 號

No. 5, Lane 135, Section 1, Zhongshan North Road, Zhongshan District, Taipei City

◎週一 - 日 12:00 - 22:00

Mon - Sun 12:00 - 22:00

▼ 延續誠品生活南西的店型定位「人情的窗景」，佐綠意與天光，讓店內外的人物皆能互相成為彼此的風景。



Inspired by eslite spectrum Nanxi's concept of "windows into human warmth," the space blends greenery and natural light, allowing people inside and outside the restaurant to become part of each other's scenery.

呷冰
秘技

位於誠品生活南西館內的台式餐廳「食習」與在地選品店「神農生活」，一齊將台灣風土故事與好食帶入都會日常。擅於結合台灣各地產地食材與節氣更迭的自然變化，打造經久耐吃、能在繁忙節奏中隨時透過味蕾喚起家鄉記憶的料理。

Located inside eslite spectrum Nanxi Store, Taiwanese restaurant "have a sEAT" and local lifestyle store Maji Treats have teamed up to bring the stories, flavors, and spirit of Taiwan into everyday urban life. By pairing seasonal ingredients from across Taiwan with the rhythm of nature and the changing seasons, the restaurant creates comforting dishes that feel timeless, offering flavors that can instantly bring back memories of home amid the rush of city life.

Ice Tasting Secrets

翻轉台式味蕾 城市裡的老派的浪漫

- ① 桂花釀杏仁豆腐 / ② 員林仙草茶凍
- ③ 經典鹽滷傳統豆花 (使用山海豆花) 皆 120 元
- ① Almond Tofu with Osmanthus Syrup
- ② Traditional Grass Jelly
- ③ Nigari Tofu Pudding (Made with MATA Tofu Pudding) NT\$120 each

★亮點推薦★ Signature Recommendations



▲ 鹽滷製豆花，口感軟嫩帶彈性、豆香明顯，自然的凝結感是沒有額外加工的美味配方。

Nigari Tofu Pudding (Made with MATA Tofu Pudding) is soft, delicate, and slightly springy, with a rich soybean aroma. Its naturally formed texture reflects the simple beauty of traditional craftsmanship without unnecessary processing.

食習 have a sEAT

have a sEAT —
A Taste of Taiwan's Everyday Romance



食習的「台式甜點心」系列讓旅客與遊逛者在台灣夏季的艳阳下，覓得一個怡然清涼的所在，而最能體現台灣人照顧脾胃、沁涼不忘溫補的智慧，莫過於天然仙草與鹽滷豆花，讓品嘗冰涼甜品之餘，和暑熱達成體內平衡。

The restaurant's Taiwanese dessert selection offers travelers and city wanderers a cool and comforting retreat from Taiwan's intense summer heat. Among the most beloved local treats are herbal Traditional Grass Jelly / Nigari Tofu Pudding (Made with MATA Tofu Pudding), desserts that reflect the Taiwanese philosophy of enjoying something refreshing while still nourishing the body from within.

“那欸！這跟我家巷口
一間哪間比較好吃？”

台灣人的日常金句



A phrase every Taiwanese person knows by heart:
“Wait... but is it better than the one near my house?”

◀ 將傳統台式鋁製茶壺以及最能代表台灣人互助、好客「奉茶」意象的陶杯，呈現傳統台灣茶的儀式感。

Traditional Taiwanese aluminum tea kettles and ceramic cups — iconic symbols of Taiwan's warm hospitality and the custom of serving tea to guests — evoke the ritual and charm of traditional Taiwanese tea culture.



冰榜題名

— 滿分 5 顆星 — Iced Ranking 5 Stars Maximum

台灣感性指數 Taiwan Nostalgia Index : 🍧🍧🍧🍧🍧

暑氣退散指數 Beat-the-Heat Index : 🍧🍧🍧🍧🍧

打卡誘惑指數 Instagrammable Appeal Index : 🍧🍧🍧🍧🍧

時髦精緻指數 Effortlessly Stylish Index : 🍧🍧🍧🍧🍧

憑本地圖至神農生活 MAJI TREATS
當日單筆滿 1,000 送 50

| 注意事項 Terms & Conditions |

- 優惠使用期限至 2026.12.31 Thu.，限神農生活 - 誠品生活南西 4F 門市使用，逾期無效。
- 單筆消費限用乙次，滿 1,000 元方可抵用；恕不與店內其他優惠併用，一經折抵恕不退還。
- 活動專櫃或有異動及本活動其它未盡事宜，依現場公告為主，神農生活及誠品生活保有調整變更活動內容之權利。

● Offer valid through December 31, 2026, exclusively at MAJI TREATS, eslite spectrum Nanxi 4F. Expired offers are not accepted. ● Limited to one use per transaction. A minimum purchase of NT\$1,000 is required. This offer cannot be combined with any other in-store promotions. Once redeemed, the discount may not be refunded or exchanged. ● Participating brands and promotion details are subject to change. Please refer to on-site announcements. MAJI TREATS and eslite spectrum reserve the right to amend or modify the promotion at any time.



飲食作家盧怡安獨家食譜
Food writer Millio Lu's special recipe



居家迷你冰菓室開張！
神農生活的冰菓室食譜提案
Your Own Mini Ice Parlor at Home!
Cool Treat Recipes from MAJI TREATS

◎台北市中山區南京西路 14 號 4 樓
4F, No. 14, Nanjing West Road, Zhongshan District, Taipei City
◎週日 - 四 11:00 - 22:00 / 週五 - 六 11:00 - 22:30
Sun - Thu 11:00 - 22:00 / Fri - Sat 11:00 - 22:30

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「這超好吃，不會很甜！」

台灣人的日常金句

A classic Taiwanese compliment for dessert: "This is so good... and it's not even too sweet!"

滋粒冰菓室

Zily Icestore — A Bowl of Tofu Pudding Inspired by Taiwan's Food-as-Medicine Philosophy

呷冰秘技

「滋源為本、頂天立地」即是滋粒冰菓室創辦人香香的信條，出身自台東關山農家，加之婆家為大稻埕已經經營超過一甲子的南北貨貿易品牌，香香以「推廣台灣在地風土」為己任，悉心選用小農契作，更致力突破乾貨價格、品質不透明的刻板印象，將代表高單價食材的燕窩呈現在平易近人的冰菓室中，融入大稻埕在地生活。
"Rooted in nourishment, grounded in integrity" is the philosophy of Chanel Li Kaley, founder of Zily Icestore. Raised in a farming family in Guanshan, Taitung, and inspired by her husband's family, a long-established dried goods business in Dadaocheng with over 60 years of history, she has made it her mission to showcase Taiwan's local ingredients and culinary culture. By working closely with smallholder farmers and sourcing ingredients with care, she also hopes to challenge the traditional perception that premium dried goods must be expensive or inaccessible. Even luxurious bird's nest is thoughtfully transformed into approachable desserts that naturally blend into the everyday life of Dadaocheng.



▲ 滋粒現址正位於大稻埕早期著名的聲色場所街區，入門處以應召女攬客時的推窗為靈感，將「阿公店」外觀忠實呈現給旅客。

The shop is located in what was once one of Dadaocheng's historic nightlife districts. The entrance window design draws inspiration from the sliding windows once used to greet passing guests, recreating the nostalgic atmosphere of old Dadaocheng for modern visitors.



做一碗藥食同源的命定豆花

冰榜題名

滿分 5 顆星 Iced Ranking 5 Stars Maximum

台灣感性指數 Taiwan Nostalgia Index

暑氣退散指數 Beat-the-Heat Index

養顏滋補指數 Beauty & Wellness Appeal Index

全台獨家指數 One-of-a-Kind in Taiwan Index

Ice Tasting Secrets



「手工製作」是 AI 時代中不可思議的存在，滋粒堅持手搓來自阿里山的愛玉、採用大甲芋頭製作原料超過 80% 的芋圓，最具亮點莫過於使用符合極為嚴格 Halal 清真認證的燕窩入料，更曾獲比利時 iTQi 風味絕佳獎章，是名符其實的台灣之光。

In an age increasingly shaped by AI and automation, handmade craftsmanship has become something rare and precious. Zily Icestore still hand-rubs aiyu jelly made from Alishan aiyu seeds and prepares taro balls using over 80% Dajia taro. One of its most distinctive ingredients is its bird's nest, made with exceptionally strict Halal-certified standards. The shop has also received recognition from the International Taste Institute with the iTQi Superior Taste Award, making it a true showcase of Taiwanese flavor and craftsmanship.

◀ 「隔水加熱」是保留原始風味的最佳方式，也是滋粒面對食材的溫柔之道。

Gentle double-boiling is used to preserve the ingredients' original flavors, reflecting Zily's thoughtful and delicate approach to dessert-making.



★亮點推薦★ Signature Recommendations



- 1 懷舊麵茶冰 | 150 元 Nostalgic Wheat Tea Shaved Ice | NT\$150
2 燕窩杏仁豆腐 | 180 元 Bird's Nest Almond Tofu | NT\$180
3 燕窩豆花 | 180 元 Bird's Nest Tofu Pudding | NT\$180

◎台北市大同區南芳里延平北路二段 272 巷 16 號
No. 16, Lane 272, Section 2, Yanping North Road, Nanfang Borough, Datong District, Taipei City
◎週日 - 週一 12:30 - 18:00 / 週六公休
Sun - Mon 12:30 - 18:00 / Closed Saturdays

「我沒有學歷但有勞力，
這個工作我會做到我不能做為止。」

A phrase many hardworking Taiwanese grew up hearing: "I may not have much education, but I have the strength to work — and I'll keep going for as long as I can."



▲詹老闆非常自豪的就是不加一滴水的木瓜牛奶，用極致單純的2個原料一決勝負。

One of Mr. Jan's proudest creations is his papaya milk, made without adding a single drop of water — relying on just two simple ingredients for pure flavor.

呷冰
秘技

同時深受在地人與國際旅客青睞的「寧夏夜市」，在地經營超過40年的詹記水果，是最具指標的創始攤位之一。74歲的詹老闆每天皆親自到臺北市第一果菜批發市場挑選時令鮮果，日復一日，以縱橫阡陌的刀尖起落，讓南部特有的甜口油膏薑泥緩緩滲入寧夏圓環的住民記憶中。

Beloved by both locals and international travelers, Ningxia Night Market is home to one of its most iconic original stalls: "Zhan Fruit," a family-run fruit stand that has been part of the neighborhood for more than 40 years. Every morning, 74-year-old Mr. Zhan still personally visits Taipei's wholesale produce market to handpick the freshest seasonal fruit. Day after day, with swift and practiced knife work, he transforms Taiwan's harvest into beautifully plated fruit, paired with the distinctly southern Taiwanese flavor of sweet soy glaze and ginger purée — a taste deeply woven into the memories of generations around Ningxia Circle.

Zhan Fruit — Slicing Taiwan's Sweet-and-Sour Seasons onto a Metal Plate



從彰化到台北，詹老闆夫妻在寧夏夜市周邊落地生根，將40年代台灣人的堅韌與勤懇展現得淋漓盡致，無論是數十年的熟客，亦或慕名而來的觀光人潮眼中，從未停下的篤實雙手和櫥窗的五彩鮮果，形成一道對比度極高的台灣風景線。

Originally from Changhua, Mr. Zhan and his wife built their lives around Ningxia Night Market after moving to Taipei, embodying the resilience and diligence of an earlier generation of Taiwanese. To longtime regulars and curious visitors alike, the couple's tireless hands and their brightly colored fruit display have become a vivid and unforgettable scene of everyday Taiwan.



◀ 薑汁番茄切盤是輝達(NVIDIA)執行長黃仁勳的口袋名單，吸引大批粉絲前往朝聖。

The ginger sauce tomato plate is famously a favorite snack of Jensen Huang, founder and CEO of NVIDIA, drawing fans from around the world eager to taste it for themselves.

冰榜題名

— 滿分5顆星 — Iced Ranking 5 Stars Maximum

台灣感性指數 Taiwan Nostalgia Index : 🍷🍷🍷🍷🍷

暑氣退散指數 Beat-the-Heat Index : 🍷🍷🍷🍷🍷

打卡誘惑指數 Instagrammable Index : 🍷🍷🍷🍷🍷

童叟無欺指數 Honest-to-Goodness Authenticity Index : 🍷🍷🍷🍷🍷

把台灣的四季甜酸
切進金屬小盤

Ice Tasting Secrets



★亮點推薦★
Signature Recommendations



① 木瓜牛奶 | 60 元
Papaya Milk | NT\$60

② 薑汁番茄切盤 | 40 元
Ginger Sauce Tomato Plate | NT\$40



◀ 屏東枋寮的蓮霧與西瓜、台南玉井與台東枋山的芒果、南投信義與花蓮吉安的黑柿番茄……詹老闆與妻子將台灣獨有的酸甜裝進金屬小盤，在玻璃櫃中靜待饕客欽點。

Wax apples and watermelons from Fangliao in Pingtung, mangoes from Yujing in Tainan and Fangshan in Taitung, tomatoes from Xinyi in Nantou and Ji'an in Hualien... Mr. Jan and his wife serve Taiwan's uniquely balanced sweet-and-sour flavors on small metal plates, waiting behind the glass counter to be chosen by hungry passersby.

◎台北市大同區星明里寧夏路攤位

Ningxia Road Stall Area, Xinming Borough, Datong District, Taipei City

◎週一 - 日 17:00 - 23:00 (售完提早收攤) / 下雨天公休

Mon - Sun 17:00 - 23:00 (may close early when sold out) / Closed on rainy days



“「剛剛好」與「儀式感」

台灣人的日常金句

台灣人做事都有一種特別的

”

A very Taiwanese way of doing things:
“There's always a certain sense of 'just right' and quiet ritual in everyday life.”



▲ 人如其名，秉持「人生得意須盡歡」的得意哥，希望自己一手打造的店面可以成為這個街區容納所有年齡與族群的溫柔所在。

True to his name, De-Yi (得意, literally meaning “contented” or “joyful”) lives by the spirit of “enjoy life while you can.” He hopes the shop he built by hand can become a gentle gathering place welcoming people of all ages and backgrounds in the neighborhood.

鐵馬杏仁麵茶

Iron Horse Almond & Roasted Wheat Flour Tea — Shaving Taiwan's 1960s Memories into a Bowl of Ice

Ice Tasting Secrets

呷冰秘技

擔任超過 30 年事務機維修技師的得意哥，受 covid-19 疫情影響主業停擺，卻意外激發他以自身愛好「麵茶與杏仁茶」作為新的起點，結合手作專長與橫跨日治及戰後時期的數百件台式生活藏品，將百年台灣日常凝固在三角窗，成為獨一無二、最為迷人的台灣感性。

After working for more than 30 years as an office equipment repair technician, De-Yi unexpectedly found his main business brought to a halt during the COVID-19 pandemic. What began as a personal love for traditional roasted wheat flour tea and almond tea gradually became a new chapter in life. Combining his hands-on craftsmanship with a collection of hundreds of Taiwanese everyday objects spanning the Japanese colonial era through the postwar decades, he transformed a corner storefront into a one-of-a-kind space where the warmth, memories, and aesthetics of everyday Taiwan come alive.



◀ 以麵茶沖煮壺為例，接縫焊接雖稍嫌粗糙，但底部卻精巧打造宛如不倒翁的上翹弧形，降低高溫與重量帶來的風險，這就是屬於台灣人的浪漫與貼心。

Take the kettle used for preparing roasted wheat flour tea as an example: while the welded seams may appear rough and unpolished, the base is thoughtfully designed with a rounded wobble-proof curve to reduce the risks caused by heat and weight. This quiet practicality reflects a uniquely Taiwanese sense of warmth and romance.



◀ 採金合記冬瓜糖的手工熬煮糖水與槓糖，呈現天然甜味，回歸台灣人的「呷涼」本質。

Winter melon syrup made with Jin He Ji's winter melon sugar and handmade honeycomb toffee bring out a naturally mellow sweetness, capturing the simple joy of enjoying something cool in true Taiwanese fashion.



把台灣 60 年代佐麵粉與糖水，慢慢創成一碗冰

身為 50 年雙連在地人，得意哥經歷雙連車站拆除與台北城西商團復興，在兼具國際潮流與在地氛圍的交織之中，找到衷於台灣獨有味道、成分純粹的寧靜平衡。店內的三輪車不僅是藏品，更是能實際在大稻埕街區出攤販售的工具，從不插電的手動刨冰機到專用熱水壺，成為通往台灣 60 年代的時光機，延伸出麵茶與杏仁茶的儀式感。

A lifelong Shuanglian local for over 50 years, De-Yi witnessed the demolition of Shuanglian Railway Station and the gradual revival of western Taipei's neighborhoods. Amid the blend of international trends and local street culture, he found a quiet balance rooted in Taiwan's own flavors and simple, honest ingredients. The vintage tricycle inside the shop is not merely a display piece, but a working street cart still used in Dadaocheng today. From the hand-operated shaved ice machine to the dedicated kettles used for preparing roasted wheat flour tea and almond tea, every detail feels like a small time machine back to 1960s Taiwan, recreating the rituals and charm surrounding these classic flavors.

冰榜題名

— 滿分 5 顆星 —
Iced Ranking 5 Stars Maximum

台灣感性指數
Taiwan Nostalgia Index



暑氣退散指數
Beat-the-Heat Index



發呆友善指數
Daydream-Friendly Index



人情味指數
Human Warmth Index



★亮點推薦★ Signature Recommendations

(1)



(2)



① 麵茶槓糖刨冰 | 70 元
Roasted Wheat Flour Tea Crushed Ice with Honeycomb Toffee | NT\$70

② 杏仁茶 | 65 元
Almond Tea | NT\$65

◎ 台北市大同區雙連里錦西街 38 巷 28 號轉角第一間

First corner shop at No. 28, Lane 38, Jinxi Street, Shuanglian Borough, Datong District, Taipei City

◎ 週一 - 五 10:30 - 12:00 / 雙週六 13:30 - 19:00 / 單週六、週日公休

Mon - Fri 10:30 - 12:00 / Alternate Saturdays 13:30 - 19:00 / Closed Sundays and every other Saturday



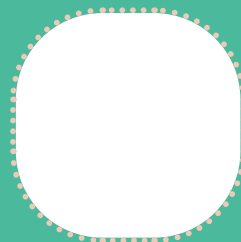
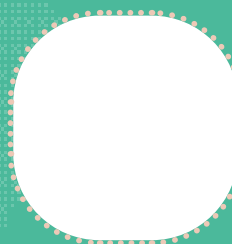
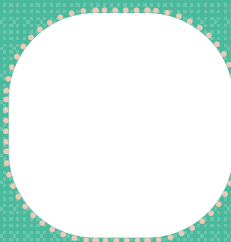
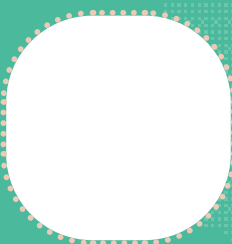
BEING CHILL TOGETHER Stamp Rally



集章活動

持本地圖至 2 間（含）以上地圖店家（需含誠品生活南西館內指定品牌乙家）
消費並完成蓋章，即可兌換
全台獨家「BEING CHILL TOGETHER 自組刨冰貼紙」乙份！

Present this map and make purchases at two or more participating locations featured on the map (including at least one designated brand at eslite spectrum Nanxi) to collect stamps and redeem an exclusive BEING CHILL TOGETHER Custom Shaved Ice Sticker Set.



| 注意事項 Terms & Conditions |

- 活動贈品需於即日起 – 12.31 Thu. 至誠品生活南西 4F 顧客服務中心，出示完成集章之地圖方可兌換。
- 每日 / 每人限兌換乙份，數量有限，兌完為止。
- 館外參與品牌：八時神仙草、鐵馬杏仁麵茶、詹記水果、滋粒冰菓室。
- 誠品生活南西活動參與品牌：B1 | 小南門傳統豆花、先喝道、CHAFEE; 1F TOGO | 鶴茶樓; 2F | YABI (消費需含冰爆水果冰)、食習 (消費需含台式甜點心系列)。
- 活動專櫃或有異動及本活動其它未盡事宜，依現場公告為主，誠品生活保有調整變更活動內容之權利。
- Redemption is available now through December 31, 2026, at the Customer Service Center on 4F, eslite spectrum nanxi.
A completed stamped map must be presented for redemption.
- Limited to one redemption per person per day, while supplies last.
- Featured Participating Brands: Pashih Mesona, Iron Horse Almond & Roasted Wheat Flour Tea, Zhan Fruit, Zily Icestore.
- Participating brands at eslite spectrum nanxi: B1 | Xiaonanmen Traditional Soy Bean Jelly & Food, TAOTAO TEA, CHAFEE; 1F TOGO | He Cha Lou Tea; 2F | YABI (purchase must include a fresh fruit ice), have a sEAT (purchase must include an item from the Taiwanese Dessert Series)
- Participating brands and event details are subject to change. Please refer to on-site announcements.
eslite spectrum reserves the right to amend or modify the promotion at any time.



針線球
Yarn Ball

插畫家 | 針線球

Illustrator | Yarnball

由台灣夫妻創立的文化品牌，分別負責插畫與設計。品牌透過原創台灣特色主題（如食物、生活用品）的文具雜貨，傳達台灣在地人文與故事。代表作品包含神祈波比、台灣美而美系列等。

Founded by a Taiwanese husband-and-wife team, Yarnball is a creative brand specializing in illustration and design. Through original stationery and lifestyle products inspired by Taiwanese culture, food, and everyday life, the brand brings local stories and traditions to life. Notable works include Taiwan's Gods BOBI (Bless) You and the Good Morning! Taiwan series.

認識插畫家



攝影師 | CHEZ KUO®

Photographer | Chez Kuo

Chez Kuo 為知名跨界美食旅遊作家與攝影師 曾任流行編輯，擁有 KOL、出版作家與美食家等多重身分，經典代表作包含《咖啡寶島》與《滷肉飯寶島》等。

Chez Kuo is a renowned multidisciplinary food and travel writer, photographer, and former fashion editor. With a career spanning publishing, photography, and culinary storytelling, he is known for acclaimed works such as Coffee Taiwan 101 and Luroufan Taiwan: Braised Pork Rice in Taiwan, which explore Taiwan's food culture through a distinctive visual lens.

認識攝影師



滋粒冰菓室
Zily Icestore

民權西路 Minquan W. Rd.



捷運大橋頭站
MRT Daqiaotou Station

涼州街 Liangzhou St.

錦西街 Jinxi St.

重慶北路 Chongqing N. Rd.

民生西路 Mingsheng W. Rd.

詹記水果
Zhan Fruit

寧夏夜市
Ningxia
Night Market

南京西路 Nanjing W. Rd.

長安西路 Changan W. Rd.

中山北路 Zhongshan N. Rd.

中山線形公園
Xinzhongshan Linear Park

捷運雙連站
MRT Shuanlian Station

食羽
have a sEAT

品味生活 the eslite spectrum

捷運中山站
MRT Zhongshan Station

八時神仙草
PaShih Mesona



環河北路 Huanhe N. Rd.

迪化街 Dihua St.

延平北路 Yanping N. Rd.



大稻埕慈聖宮
Dadao cheng
Cisheng Temple

大稻埕碼頭
Dadao cheng Wharf



鐵馬杏仁麥茶
Iron Horse Almond &
Roasted Wheat Flour Tea

承德路 Chengde Rd.



捷運雙連站
MRT Shuanlian Station



針線球
Yarn Ball
Yarnball 針線球插畫
© Yarnball 127

風格冰菓室地圖

A Stylish Ice Parlor
Map of Taiwan

- ◆ 攜手知名跨界美食旅遊作家與攝影師 CHEZ KUO
- ◆ 深耕台灣文創逾 15 年的設計品牌針線球 Yarnball
- ◆ 從 40 年老店到新創口味，5 間冰菓室將台灣人的夏天日常濃縮於玻璃杯、瓷碗與鐵盤中