





irunden



Welcome to Iru Den, meaning “The Den”.

A hidden home where guests are invited into our kitchen and story.

Chef-owner Javier Low began this journey in 2018 as a one-man team

at IL DEN, which has since evolved into today’s Iru Den.

**From European-Japanese roots to a period of Japanese focus,
our path has grown into its current expression:**

Contemporary Taiwanese cuisine.

**Inspired by Chef Javier’s Taiwanese wife, Emily,
and Taiwan’s rich agricultural abundance, we reimagine its produce
through a European-Japanese lens.**

***Each ingredient is personally sourced and imported by us,
ensuring authenticity and respect for its origins.***

**From Emily’s mother’s aged cai pu to the island’s vibrant seasonal
harvests, every dish is both a tribute and a reinvention.**

**At Iru Den, we celebrate Taiwan’s agricultural richness,
its soulful flavours, and above all — the warmth of home.**

LUNCH MENU



開胃小點 SNACKS

涼拌鮪魚 MAGURO

Maguro, Roasted Sesame & Plum

媽媽10年老菜脯 AGED RADISH

Homemade Spring Onion Shio Pan, Brown Butter Caipu

麵線 MEE SUA

Taichung Wheat Noodles, Uni & Prickly Ash

胭脂蝦 CARABINERO

Red Prawn, Shellfish Broth, Fermented Bean Sauce & Egg Custard

和牛 BEEF

Short Rib, Pickle Chili Miso & Maqaw

or

羊腰脊排

LAMB SHORT LOIN (+\$28)

Fermented Round Cabbage,
Burnt Leek & Sweet Bean Sauce

季節釜釜飯 SEASONAL CLAYPOT RICE (+\$18)

“Taro” Rice

棗子 - JUJUBE

Jujube Crumble Pie, Pickled Jujube & Amazake

費南雪 FINANCIER

White Miso

BEVERAGE FLIGHTS

2 Glass- \$45

3 Glass- \$68