

西班牙海鮮飯  
Seafood Paella



法式洋蔥湯  
Classic Onion Soup





羅西尼鴨肝牛菲力

“Rossini” Beef Tenderloin with Foie Gras, Beef Jus



**The Chapter** 培根起司牛肉漢堡  
**The Chapter** Cheese Burger



印尼炒飯  
Nasi Goreng



The Chapter

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## MENU

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### CLASSIC APPETIZERS & SALAD

#### CLASSIC SOUPS

#### CLASSIC LIGHT FOOD

#### CLASSIC SEAFOOD

#### CLASSIC MAINS

#### CLASSIC ORIENTAL

#### CLASSIC PASTA

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### CLASSIC APPETIZERS & SALAD 傳統經典開胃菜

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傳統凱薩沙拉 Caesar Salad	\$ 350
尼斯沙拉 Salad Nicoise	\$ 380
田園沙拉 Garden Salad with Port Figs Sauce	\$ 300
燻鮭魚蕃茄乳酪沙拉佐蘿勒醬汁 Bufflo Cheese Salad "Capress" with Tomato, Basil Dressing	\$ 450
炒培根鮮蝦蘑菇溫熱沙拉 Sauté Mushroom, Shrimp, Bacon Warm Salad with Spicy Balsamico Sauce	\$ 380
嫩煎波特酒無花果鴨肝 Seard Foie Gras with Port Figs Sauce	\$ 400

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### CLASSIC SOUPS 經典湯品

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法式洋蔥湯 Classic Onion Soup	\$ 270
海鮮巧達湯 Seafood Chowder Soup	\$ 250
奶油蘑菇濃湯 Cream Mushroom Soup	\$ 250

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本餐廳僅提供義大利進口礦泉水  
以上價格均為新台幣，並外加一成服務費

Mineral water or sparkling water is provided at NT200 by one bottle.  
Prices are quoted in NT dollars and subject to 10% service charge.

CLASSIC LIGHT FOOD  
經典輕食

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The Chapter 炸薯條 The Chapter Fries	\$ 200
精選起司盤 Selected Cheese Platter	\$ 480
什錦冷肉盤 Cold Cut Platter	\$ 400
The Chapter 經典總匯三明治 (本餐點可另外提供蛋奶素製作方式) The Chapter Club Sandwich (Vegetarian Lacto-ovo Meal Upon Request) (Smoked Chicken, Bacon, Cheese, Egg, Guacamole, Lettuce, Tomatoes, and Fries)	\$ 420
法式火腿乳酪三明治 “Croque” Ham and Cheese Sandwich with French Fries , Mix Salad	\$ 300
The Chapter 培根起司牛肉漢堡 The Chapter Cheese Burger (USDA Beef Patty, Cheddar Cheese, Tomato, Bacon, Lettuce, Mustard Butter, Fries, Pickles)	\$ 480

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CLASSIC SEAFOOD  
經典海鮮

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香煎鮭魚附季節時蔬佐蕃茄莎莎 Sear Salmon Fillet with Vegetable and Tomato Salsa	\$ 650
西班牙海鮮飯 Seafood Paella	\$ 620
蕃茄海鮮千層麵 Seafood Lasagne with Tomato Sauce	\$ 420

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CLASSIC MAINS  
經典慢工火侯

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慢燉牛頰附洋芋泥 Beef Shank Stew with Mash Potato	\$ 1100
羅西尼鴨肝牛菲力 “Rossini” Beef Tenderloin with Foie Gras, Beef Jus	\$ 1280
美國安格斯肋眼牛排佐奶油胡椒醬汁 Pan Fried Ribeye with Mustard Seed Sauce	\$ 880
香料春雞佐雞骨原汁 Grilled Herb Spring Chicken with Chicken Jus	\$ 650

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CLASSIC ORIENTAL  
經典亞洲美饌

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印尼炒飯 Nasi Goreng	\$ 330
海南雞飯 Hainanese Chicken Rice	\$ 520
精選牛肉麵 Braised Beef Noodle Soup (Beef Shank/Beef Tendon)	\$ 520
新加坡炒米粉 (本餐點可另外提供蛋奶素製作方式) “Min-Goreng” Singapore Style	\$ 360

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CLASSIC PASTA  
經典義大利麵

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經典每周精選義大利麵 (本餐點可另外提供蛋奶素製作方式) The Weekly Special Pasta	\$ 420
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The Chapter

◆ 無國界旅人雙人分享餐 ◆

**NT\$1400+10%**

傳統凱薩沙拉

Caesar Salad

奶油蘑菇濃湯

Cream Mushroom Soup

任選2款

香煎鮭魚附季節時蔬佐蕃茄莎莎

Seared Salmon Fillet with Vegetable and Tomato Salsa

香料春雞佐雞骨原汁

Grilled Herb Spring Chicken with Chicken Jus

印尼炒飯

Nasi Goreng

任選2款

珠寶櫃甜點

Dessert



◆ 無國界旅人四人分享餐 ◆

**NT\$2800+10%**

尼斯沙拉

Nicoise Salad

海鮮巧達湯

Seafood Chowder Soup

經典每週精選義大利麵

The Weekly Special Pasta

(本餐點可另外提供蛋奶素製作方式)  
(Vegetarian Lacto-ovo Meal Upon Request)

任選3款

**The Chapter** 培根起司牛肉漢堡

The Chapter Cheese Burger

(USDA Beef Patty, Cheddar Cheese, Tomato, Bacon, Lettuce, Mustard Butter, Fries, Pickles)

香煎鮭魚附季節時蔬佐蕃茄莎莎

Seared Salmon Fillet with Vegetable and Tomato Salsa

西班牙海鮮飯

Seafood Paella

香料春雞佐雞骨原汁

Grilled Herb Spring Chicken with Chicken Jus

任選3款

珠寶櫃甜點

Dessert





The Chapter

## TRAVELER'S BREAKFAST

### SEMI-BUFFET

平日 **Mon. - Fri. 06:30 - 10:00**

成人 Adult NT\$680 / 兒童 Child (6-12歲 year-old) NT\$380

假日 **Sat. & Sun. 06:30 - 10:30**

成人 Adult NT\$780 / 兒童 Child (6-12歲 year-old) NT\$480

### À LA CARTE MENU

#### 美式早餐 / American Breakfast

NT  
\$500

任選視好蛋作法(份量為2顆)

炒蛋 / 歐姆蛋 / 單雙面生熟煎蛋

煎烤脆培根 / 早餐腸 / 火腿(三選二)

薯塊 / 洋芋泥 / 薯餅(三選一)

Two Golden Lutein Eggs of Your Choice:

Scrambled, Omelette, Fried Eggs(Sunny side up/Over Easy/Over Hard)

Bacon, Sausage, Ham(Choose Two)

Potato Chips Grid, Gravy Potato Mud, Hash Browns(Choose One)

#### 日式早餐 / Japanese Breakfast

NT  
\$450

煎鯖魚 | 日式蛋捲 | 和風時蔬 | 黑豆 | 納豆

紫蘇梅 | 醃製海帶 | 牛蒡絲 | 干貝唇 | 白飯 | 味噌湯

Pan-fried Mackerel | Japanese-style Omelet | Vegetables of Japanese Style | Black Bean | Natto

Purple Samui | Marinated Seaweed | Burdock | Scallops Lip | Rice | Miso Soup

#### 台式早餐 / Taiwanese Breakfast

NT  
\$380

魚片粥: 虱目魚 | 鹹粥 | 蔥花 | 薑絲

Fish Gruel: Milkfish | Gruel | Green Onion | Ginger

鮑魚粥: 貴妃鮑魚 | 鹹粥

Abalone Gruel: Abalone | Gruel

親子粥: 鹹粥 | 雞腿肉 | 視好蛋

Baby Gruel: Gruel | Chicken | Egg

擔仔麵: 油麵 | 自製滷肉 | 韭菜 | 豆芽菜 | 香菇貢丸

Dan Noodles: Alkaline Noodle | Braised Pork | Garlic Chives | Bean Sprout Leaf | Mushroom Meatball

所有餐點現做約需15分鐘，請耐心等待

All meals above require 15 minutes preparation.



THE CHAPTER  
TEA TIME

MEAL

巴洛克花園雙人午茶

NT. 1180

Barocco Garden Afternoon Tea For Two

南棗核桃糕 | 台式馬卡龍 | 覆盆子柑橘果醬餅乾 | 紅豆沙餅

紅心地瓜蛋糕 | 水果塔 | 法式可麗露 | 瑪德蓮

每日精選 | 燻鮭魚小點 | 現烤斯康 | 輕食三明治

*Date & Pecan Fudge | Taiwanese Macaron | Fruit Jam Cookies | Red Bean mini-pie*

*Sweet Potato Cake | Fruit Tart | Canelé | Madeline*

*Daily Cake | Smoked Salmon Canapé | Scone | Egg Salad Sandwich*

經典每週精選義大利麵

NT. 520

The Weekly Special Pasta

經典總匯三明治

NT. 520

The Chapter Club Sandwich

*Smoked Chicken, Bacon, Cheese, Egg, Guacamole, Lettuce, Tomatoes, and Fries*

培根起司牛肉漢堡

NT. 520

The Chapter Burger

*USDA Beef Patty, Cheddar Cheese, Tomato, Bacon, Lettuce, Mustard Butter, Fries, Pickles*

餐點可任選咖啡或茶 | Coffee or tea are included in the price of your meal.

DRINK

Coffee



美式咖啡 Café Americano Hot | Iced

卡布奇諾 Cappuccino Hot | Iced

摩卡咖啡 Café Mocha Hot | Iced

拿鐵咖啡 Café Latte Hot | Iced

Tea

TEEKANNE 德國茶

伯爵茶 Earl Grey Tea

香草紅葉茶 Rooibos Vanilla

薄荷草本茶 Peppermint

HEDIARD 法國茶

嚴選錫蘭茶 Ceylon O.P. Tea

焦糖茶 Caramel Tea

皇家蘋果茶 Royal Apple Tea

Offering Time . 14:00-17:00

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The Chapter

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NT\$700  
+  
10%

火腿田園沙拉佐胡麻醬汁  
Garden Salad with Ham and Sesame Dressing

每日精選例湯  
Daily Soup

—— 主菜二選一 ——

香料春雞佐雞骨原汁  
Grilled Herb Spring Chicken with Chicken Jus

清蒸鮭魚菲力佐蕃茄莎莎附水煮洋芋與季節時蔬  
Steam Fresh Salmon with Tomato Salsa and Vegetable

**Lavazza** 咖啡或德國草本茶  
Lavazza Coffee or Teekanne Tea

—— 任選1款 ——

珠寶櫃甜點  
Dessert

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