



The Chapter

ANTIPASTI / APPETIZER

PRIMI PIATTI / SOUP & PASTA & RISOTTO

SECONDI PIATTI / MAIN COURSE

DOLCI / SWEET

TASTE JOURNEY



À La Carte



素 Vegetarian



堅果類 Nuts



甲殼類 Shellfish



辣 Spicy

若您對任何食物有過敏或食物不耐症，請於點餐前告知服務人員

本餐廳供應礦泉水為佐餐水，每位收費新台幣 90 元，可享無限暢飲

所有價格均為新台幣，並另加一成服務費

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.
Unlimited still water/sparkling water is available for NT\$90 per person.
Prices are quoted in NT dollars and subject to a 10% service charge.

開胃菜 ANTIPASTI / APPETIZER



番茄番茄布拉塔 Insalata Caprese \$ 520
布拉塔起司、黑柿番茄、牛番茄、巴薩米克醋、蘿勒油
Burrata cheese, tomato, balsamic vinegar, basil oil

佛羅倫斯番茄燉牛肚 Trippa alla Fiorentina \$ 480
慢燉蜂巢牛肚、去皮番茄、香芹鮮橙皮碎
Braised beef tripe, peeled tomato, gremolata

皮埃蒙特風味小牛薄片 Vitello Tonnato \$ 460
低溫水煮小牛薄片、酸豆、鮪魚美乃滋醬
Sous vide sliced veal, caper, creamy tuna sauce

杜蘭小麥粉酥炸海鮮 Fritto Misto di Mare \$ 500
魚條、中卷、鮮蝦、干貝
Fried fish strip, calamari, shrimp, scallop

利古里亞風白酒蝦 Code di Gamberi alla Ligure \$ 480
白蝦、番茄、橄欖、白酒醬汁
Pan-seared shrimp, tomato, olive, white wine sauce

香料杏仁綠橄欖 Olive Verdi Ripiene di Mandorle \$ 320
烘烤杏仁、醃漬綠橄欖
Green olive stuffed w. almond

自製手工拖鞋麵包 Ciabatta con Tapenade di olive \$ 160
附橄欖抹醬、特級橄欖油
Homemade ciabatta, tapenade & extra virgin olive oil

尋味食光 TASTE JOURNEY



炙燒澳洲和牛頰牛肉麵 \$ 680
慢燉和牛頰肉、紅燒湯頭、手工拉麵
Flaming braised wagyu beef cheek noodle soup

鮮蝦烏魚子炒飯 \$ 580
台灣烏魚子、白蝦
Fried rice, cured mullet roe, shrimp

苦茶油炒時蔬 \$ 400
櫛瓜、野菇、青花椰、玉米筍、彩椒
Stir-fried colorful vegetables

客家手工鹹湯圓 \$ 400
特製內餡湯圓、古法爆香清湯
Hakka savory sticky rice ball soup

酥炸紅糟燒肉 \$ 280
台灣豬肉二層肉、自製紅糟醃酒醬
Crispy red yeast pork

經典美國牛肉漢堡 \$ 560
帶皮薯角、美乃滋沙拉
Classic U.S. Beef burger w. skin-on fries & coleslaw

雙重起司墨西哥薄餅 \$ 420
附酪梨醬、優格薄荷醬
Double Cheese Quesadilla w. guacamole & mint sour cream

湯/義大利麵/燉飯 PRIMI PIATTI / SOUP & PASTA & RISOTTO



托斯卡尼風味海鮮湯 Cacciucco alla livornese \$ 480
鮮蝦、淡菜、鱸魚、干貝、蒜片麵包
Seafood soup-shrimp, mussel, seabass, scallop, garlic bread

開心果干貝燉飯 Risotto al Pistacchio e Capesante \$ 680
北海道干貝、開心果、Acquerello 義大利陳年米、帕瑪森乳酪
Pistachio risotto, seared Hokkaido scallop, parmesan cheese

蒜香軟絲手工墨魚麵 Spaghetti al Nero con Calamari, Aglio e Olio \$ 520
東北角軟絲、新鮮蒜碎、特級初榨橄欖油
Handmade squid ink spaghetti, calamari, garlic & olive oil

主菜 SECONDI PIATTI / MAIN COURSE



米蘭式燉犢牛膝番紅花燉飯 Ossobuco alla Milanese \$ 900
紐西蘭小牛膝、番紅花、Acquerello 義大利陳年米、香芹鮮橙皮碎
Slow braised NZ veal shank, saffron risotto, gremolata

地中海爐烤紙包海鱸魚 Branzino e Vongole al cartoccio \$ 800
海鱸魚片、蛤蜊、野菇、香料
Baked seabass & clam in papillote, wild mushroom, herb

義式嫩煎香草檸檬雞 Pollo alle Erbe e Limone \$ 770
舒肥雞胸肉、番茄、香草奶油醬汁
Sous vide chicken breast, tomato, herb butter sauce

托斯卡尼風味油封鴨腿 Confit d'Anatra alla Toscana con Aglio e Salvia \$ 770
櫻桃鴨腿、番茄、香料馬鈴薯、烤時蔬
Duck confit, tomato, roasted spiced potato & vegetable

低溫烹調戰斧豬排 Tomahawk di Maiale a Bassa Temperatura \$ 1,400
美國極黑豬、烤時蔬
Sous vide tomahawk pork chop (USA), roasted vegetable

燒烤美國特級肋眼切片牛排 10 盎司 Tagliata di Manzo \$ 1,880
美國特級牛排、芝麻葉、帕瑪森起司、巴薩米克醋
Grilled U.S.D.A prime rib-eye "Tagliata"

甜點 DOLCI / SWEET



典藏提拉米蘇 Tiramisù Classico \$ 340
馬仕卡邦起司、手指餅乾、濃縮咖啡、咖啡酥餅
Mascarpone cream, lady finger, espresso, coffee pastry

檸檬瑞可塔蛋糕 Torta Soffice al Limone e Ricotta \$ 320
檸檬瑞可塔起司、檸檬奶餡、糖漬檸檬
Lemon & ricotta cheese cake, lemon cream, candied lemon



The Chapter

4-Course Menu

開胃前菜 APPETIZER

蜜瓜帕瑪火腿盤
Prosciutto melon

或 or

海岸尼斯沙拉
Niçoise salad

義大利麵/湯 PASTA / SOUP

香蒜辣椒銀絲麵
Tagliolini, garlic & chili, olive oil

或 or

經典歐式洋蔥湯
Onion soup

經典主菜 MAIN COURSE

香煎海鱸魚塔香番茄奶油醬
Pan-fried seabass,
tomato cream sauce, basil

或 or

紅酒香草燉牛舌
Stewed beef tongue,
herb red wine sauce

北海道干貝番紅花燉飯
Saffron risotto, Hokkaido scallop

或 or

炭烤雞肉蔬菜串
Grilled chicken skewer

低溫烹調
戰斧豬排 (每日限量)
Sous vide tomahawk
pork chop (USA) (Daily limited)
+NT\$800

或 or

燒烤美國特級肋眼
切片牛排 10 盎司 (每日限量)
Grilled U.S.D.A prime rib-eye
“Tagliata” 10 oz (Daily limited)
+NT\$900

主廚創意甜點 PASTRY CHEF'S CREATION

手工麵包、咖啡或茶 HOMEMADE BREAD, COFFEE OR TEA

雙杯微醺組合
Two-Glass Flight
NT\$690

Trio 微醺組合
Three-Glass Flight
NT\$990

每位 NT\$1,550，需另加 10% 服務費。
4-course menu NT\$1,550 and subject to a 10% service charge.