



The Chapter



APPETIZER & SALAD

SOUP

MAIN COURSE

ORIENTAL TASTE

LIGHT FOOD

DESSERT



開胃前菜 & 沙拉 APPETIZER & SALAD



- 傳統凱薩沙拉 \$ 260 (小份Small)
(白鯷魚/培根碎/麵包片/蘿蔓生菜) \$ 360 (大份Large)
- Caesar Salad –
White Anchovy, Bacon, Croûton, Romaine Lettuce
- 南洋風味沙拉 \$ 260 (小份Small)
(雞胸肉/香菜/花生碎/檸檬酸香魚露) \$ 360 (大份Large)
- Southeast Asia Salad –
Chicken Breast, Coriander, Peanut, Fish Sauce & Lime Juice
- 鮭魚尼斯沙拉 \$ 380
(油漬鮭魚/白鯷魚/水煮蛋/番茄/四季豆/黑橄欖/檸檬油醋)
- Salade Niçoise –
Tuna, White Anchovy, Hard Boiled Egg, Tomato, Green Bean, Black Olive, Vinaigrette
- 爐烤蔬菜沙拉 (杏鮑菇/小番茄/櫛瓜/紫茄) \$ 360
Roasted Vegetable Salad –
Abalone Mushroom, Baby Tomato, Zucchini, Eggplant
- 焗烤菠菜香蒜田螺 | 法國麵包 \$ 420
Escargot de Bourgogne, Spinach, Garlic & Butter, Baguette
- 蘿蔓生菜 | 炒培根 | 蘑菇 | 鮮蝦 \$ 420
Romaine Lettuce, Sautéed Bacon, Mushroom, Shrimp

精選湯品 SOUP

- 法式洋蔥湯 \$ 270
French Onion Soup
- 花蓮金瓜濃湯 \$ 260
Hualien Pumpkin Soup

經典主菜 MAIN COURSE



- 燒烤美國紐約客牛排 | 無花果波特酒醬汁 \$ 900
Grilled US Strip Loin 250g, Fig & Port Wine Sauce
- 西班牙番紅花海鮮飯 (鮮蝦/干貝/淡菜/透抽/檸檬) \$ 920
Paella Marinera, Spinach Saffron, Shrimp, Scallop, Mussel, Squid, Lemon
- 低溫碳烤豬肋排 | 炸薯角 \$ 900
Slow-Braised BBQ Pork Rib, Fried Potato Wedge
- 香煎鮭魚 | 海大蝦 | 季節時蔬 \$ 880
Pan-Fried Salmon, Jumbo Shrimp, Seasonal Vegetable

品味東方 ORIENTAL TASTE

- 精燉牛肉清湯 \$ 280
Slow-Braised Beef Soup
- 麻油薑蔥香煎蛋 \$ 260
Fried Egg, Ginger, Scallion, Sesame Oil
- 胡麻醉雞藜麥涼麵 \$ 280
Cold Noodle, Shredded Drunken Chicken, Quinoa, Shredded Egg Crepe, Cucumber, Carrot, Sesame & Soy Sauce
- 麻辣奶油牛肉炒麵 \$ 460
Fried Noodle, Sliced Beef Tenderloin, Scallion, Hot Spicy Cream Sauce

品味東方 ORIENTAL TASTE



- 蝦仁肉絲蛋炒飯 \$ 290
Fried Rice, Shrimp, Shredded Pork, Egg, Scallion
- XO醬鮮蝦擔仔麵 \$ 420
Danzai Noodle Soup, Shrimp, XO Sauce, Soft Boiled Egg
- 炙燒澳洲和牛牛頰湯麵 \$ 520
Flaming Braised Australia Wagyu Beef Cheek Noodle Soup
- 雪菜素絲麵 \$ 280
Salted Mustard Green Vegetable Noodle Soup

輕享食尚 LIGHT FOOD



- 塔香辣味透抽雞蛋銀絲麵 \$ 480
Tagliolini Pasta, Squid, Chili, Basil
- 義大利肉醬麵 | 番茄醬汁 \$ 420
Spaghetti Pasta "Bolognese", Minced Pork, Tomato Sauce
- 義大利肉醬歐姆蛋 | 炒蘑菇 | 炸薯角 | 綜合生菜 \$ 260
Omelette Bolognese, Sautéed Mushroom, Fried Potato Wedge, Mixed Green Salad
- 雞肉捲餅 | 炸薯角 | 莎莎醬 | 墨西哥辣椒 | 酸奶 \$ 360
Chicken Burrito, Fried Potato Wedge, Salsa Sauce, Jalapeño, Sour Cream
- 瑪格莉特蔬菜薄餅 | 炸薯角 | 綜合生菜 \$ 380
Piadina Margarita, Fried Potato Wedge, Mixed Green Salad
- 水牛城辣味雞翅 | 藍紋乳酪醬 \$ 320
Bufflo Wing, Blue Cheese Dip
- 沙嗲辣味牛肉串 \$ 320
Satay Beef Skewer
- 總匯三明治 \$ 380
(燻雞肉/培根/巧達芝士/水煮蛋/生菜/番茄/酸黃瓜/炸薯條)
Club Sandwich –
Smoked Chicken, Bacon, Cheddar Cheese, Boiled Egg, Lettuce, Tomato, Pickled Cucumber, French Fries
- 經典美式起司漢堡 \$ 460
(牛肉/培根/艾曼塔芝士/生菜/番茄/酸黃瓜/洋蔥/橄欖/炸薯條)
Cheese Burger –
Beef Patty, Bacon, Emmental cheese, Lettuce, Tomato, Pickles, French Fries
- 酥炸花枝 | 糯米椒 | 酸奶 \$ 360
Crispy Fried Calamari, Sweet Chili, Sour Cream
- 酥炸腐乳雞塊 | 辣椒酥 \$ 280
Fried Chicken – Marinated Fermented Bean Curd, Crispy Chili
- 酥炸薯條 \$ 180
French Fries

精選甜點 DESSERT

- 藍莓大理石重乳酪蛋糕 \$ 160
Blue Berry Marlboro Cheese Cake
- 經典奧培拉 \$ 160
Classic Opera Cake

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
本餐廳僅供應礦泉水為佐餐水，每位收費新台幣90元，可享無限暢飲
以上價格均為新台幣，並外加一成服務費

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

We provide mineral water only, charge per person NT\$90 for free flow.

Prices are quoted in NT dollars and subject to a 10% service charge.