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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

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The Chapter

饗樂套餐
4-Course Menu

開胃前菜
APPETIZER
擇一（**Choose one**）

- **茴香煙燻鮭魚冷盤** Smoked salmon fennel
- **傳統經典凱薩沙拉** Caesar salad

燉飯/湯
RISOTTO / SOUP
擇一（**Choose one**）

- **開心果干貝燉飯** Pistachio risotto, scallop
- **香橙紅蘿蔔濃湯** Orange and carrot soup

經典主菜
MAIN COURSE
擇一（**Choose one**）

- **燒烤紐西蘭小牛肋排** Grilled N.Z bone-in veal ribs
- **地中海爐烤紙包海鱸魚** Seabass en papillote
- **巴羅洛紅酒燉牛肉** Stewed beef, red wine sauce
- **義式嫩煎香草檸檬雞** Chicken breast, herb lemon sauce
- **低溫烹調戰斧豬排**（每日限量） +800
  Sous vide tomahawk pork chop (USA) (Daily limited)
- **燒烤美國特級肋眼切片牛排 10 盎司**（每日限量） +900
  Grilled U.S.D.A prime rib-eye “Tagliata” 10 oz (Daily limited)

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	Trio 微醺組合
Two-Glass Flight	Three-Glass Flight
NT$690	**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.

The Chapter
花神微醺｜日光下午茶

光影鹹點 Savories

干貝鮭魚卵米餅 Scallop & salmon roe rice cracker
酪梨魚子醬泡芙 Avocado mousse profiterole, caviar
蘋果醬炙燒烏魚子 Seared mullet roe, apple jam
烏魚子可麗露 Mullet roe canelé

拾光甜品 Sweet nibbles

手作司康｜明太子乳酪、風味果醬 Scone, mentaiko cream cheese, homemade jam
芒果優格慕斯 Mango & yogurt mousse
草莓開心果巧克力 Strawberry & Pistachio chocolate
水蜜桃奶酪 Peach panna cotta

飲品 Beverage

咖啡 Coffee

美式咖啡 Café Americano
拿鐵咖啡 Café Latte

德國茶 TEEKANNE

洋甘菊茶 Chamomile
薄荷草本茶 Peppermint

唐寧茶 TWINNINGS

皇家伯爵茶 Classic earl grey
英倫早餐茶 English breakfast

英式三層下午茶組 NT$ 1,500
English High Tea

加購 Add
義大利頂級氣泡酒 無限暢飲 NT$ 499/位
Canella Prosecco D.O.C.G Italy
Grape Variety : Glera 100%

大廳甜點乙款 + 手做司康乙份 + 單人份咖啡或茶 NT$ 650
The Lobby cake display choice of one & two scone & coffee or tea

— 下午茶時段 Offering Hour：15:00 - 17:00 —
以上價格均為新台幣，並外加一成服務費 Prices are quoted in NT dollars and subject to a 10% service charge