



# The Chapter



APPETIZER & SALAD

SOUP

MAIN COURSE

ORIENTAL TASTE

LIGHT FOOD

DESSERT



## 開胃前菜 &amp; 沙拉 APPETIZER &amp; SALAD



傳統凱薩沙拉 (白鰵魚/培根碎/麵包片/蘿蔓生菜) \$ 360  
Caesar Salad – White Anchovy, Bacon, Croûton, Romaine Lettuce

🌿 繽紛田園生菜沙拉 | 雪莉酒油醋 \$ 360  
Garden Salad, Sherry Wine Vinaigrette

鮪魚尼斯沙拉 \$ 390  
(油漬鮪魚/白鰵魚/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

爐烤蔬菜串 \$ 420  
Grilled Vegetable Skewer – Zucchini, Sweet Pepper, Eggplant, Onion, Abalone Mushroom

## 精選湯品 SOUP

義式鄉村野菇濃湯 \$ 260  
Mushroom Cream Soup

🌿 派克蔬菜清湯 \$ 260  
Parker Vegetable Soup

## 經典主菜 MAIN COURSE



燒烤美國沙朗牛排250g | 迷迭香烤蒜頭 | 阿根廷青醬 \$ 1,180  
Grilled US Sirloin 250g, Rosemary Garlic Chimichurri Sauce

👨‍🍳 西班牙番紅花海鮮飯 (鮮蝦/干貝/淡菜/透抽/檸檬) \$ 980  
Paella Marinera, Spanish Saffron, Shrimp, Scallop, Mussel, Squid, Lemon

BBQ烤豬肋排 | 炸薯條 \$ 900  
BBQ Pork Rib, French Fries

香煎鮭魚 | 海大蝦 | 季節時蔬 \$ 880  
Pan-Fried Salmon, Jumbo Shrimp, Seasonal Vegetable

## 輕享食尚 LIGHT FOOD



👨‍🍳 經典美式起司漢堡 \$ 460  
(牛肉/培根/艾曼塔起士/生菜/番茄/酸黃瓜/洋蔥/橄欖/炸薯條)  
Cheese Burger – Beef Patty, Bacon, Emmental cheese, Lettuce, Tomato Pickles, Onion, Olive, French Fries

總匯三明治 \$ 380  
(燻雞肉/培根/巧達起士/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

🌶️ 塔香辣味透抽雞蛋銀絲麵 \$ 480  
Tagliolini Pasta, Squid, Chili, Basil

## 輕享食尚 LIGHT FOOD

墨西哥蔬菜薄餅 | 酥炸脆薯條 \$ 420  
Vegetable Quesadilla, French Fries

🌶️ 沙嗲辣味牛肉串 | 辣味玉米脆餅 \$ 360  
Satay Beef Skewer, Nachos

酥炸腐乳雞塊 | 辣椒酥 \$ 280  
Fried Chicken – Marinated Fermented Bean Curd, Crispy Chili

酥炸脆薯條 \$ 180  
French Fries

## 品味東方 ORIENTAL TASTE



👨‍🍳 麻油薑蔥香煎蛋 \$ 260  
Fried Egg, Ginger, Scallion, Sesame Oil

清炒牛肉 | 蘑菇 | 櫛瓜 | 青花椰菜 \$ 360  
Sautéed Beef, Mushroom, Zucchini, Broccoli

干貝花菇雞清湯 \$ 320  
Chicken Soup, Dry Scallop, Dried Mushroom

精燉牛肉清湯 \$ 280  
Slow-Braised Beef Soup

酥炸鱈魚韭黃蔬菜黃金春捲 \$ 380  
Cod Fish & Chives Spring Roll

蔥香蝦仁肉絲蛋炒飯 \$ 320  
Fried Rice, Shrimp, Shredded Pork, Egg, Scallion



👨‍🍳 主廚特製砂鍋羊肉煲 | 茶籽油麵線 \$ 520  
Chef Special Lamb Pot, Camellia Oil Vermicelli

🌶️ 炙燒澳洲和牛牛頰湯麵 \$ 520  
Flaming Braised Australia Wagyu Beef Cheek Noodle Soup



印度風味雞肉蔬菜咖哩 | 咖哩雞肉串 | 全麥麵餅 \$ 520  
Indian Style Chicken Vegetable Curry, Chicken Skewer, Whole Wheat Pancake

## 精選甜點 DESSERT

黑森林蛋糕 \$ 180  
Black Forest cake

藍莓重乳酪蛋糕 \$ 180  
Blue Berry Cheese Cake

經典奧培拉 \$ 180  
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.