



## The Chapter



LIGHT FOOD

ORIENTAL TASTE

MAIN COURSE

VEGAN FRIENDLY

DESSERT





🌶️ - 辣 Spicy

🌿 - 素 Vegetarian

👨🍳 - 主廚推薦 Chef's Recommend

# À La Carte

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.

## 輕享食尚 LIGHT FOOD



蔚藍海岸尼斯沙拉 (油漬鮭魚/白鯷魚/水煮蛋/番茄/洋芋/四季豆/黑橄欖) \$ 380  
Salade Niçoise – canned tuna, white anchovy, boiled egg, tomato, potato, green bean, black olive

加州風味碳烤雞柳野菜沙拉 \$ 420  
California style grilled chicken breast, avocado, pineapple, tomato, mixed green

👨🍳 美國沙朗牛排雙味起司漢堡 \$ 560  
(艾曼達起司/巧達起士/生菜/番茄/洋蔥/酸黃瓜/炸薯條)  
U.S. sirloin steak cheese burger – emmental cheese, cheddar cheese, lettuce, tomato, onion, pickled cucumber, french fries

海陸總匯三明治 \$ 420  
(煙燻鮭魚/水煮雞肉/巧達起士/水煮蛋/生菜/番茄/酸黃瓜/炸薯條)  
Club sandwich – smoked salmon, boiled chicken, cheddar cheese, boiled egg, lettuce, tomato, pickled cucumber, french fries

🌿 松露奶油手工菠菜馬鈴薯麵疙瘩 \$ 420  
Handmade spinach gnocchi, truffle cheese cream sauce

🌶️ 塔香辣味透抽烏巢細扁麵 \$ 480  
Tagliolini pasta, squid, chili flake, basil

👨🍳 炙燒澳洲和牛頰牛肉麵 \$ 520  
Flaming braised “Australia” wagyu beef cheek noodle soup

酥炸腐乳雞塊 \$ 280  
Fried chicken nugget – marinated fermented bean curd, crisp dried chili

黃金脆薯條 \$ 200  
French fries

## 品味東方 ORIENTAL TASTE



麻油薑蔥香煎蛋 \$ 280  
Fried egg, scallion, ginger, sesame oil

鮑魚花菇雞湯 \$ 320  
Chicken soup, abalone, dried mushroom

蝦仁肉絲蔥香蛋炒飯 (台灣豬肉) \$ 320  
Fried rice, shrimp, shredded pork, egg, scallion

👨🍳 川味水煮鮮牛肉 (美國牛肉) \$ 420  
Sichuan style – boiled U.S. beef in chili soup

茶油薑香鮮時蔬 (蘑菇/櫛瓜/彩椒/青花椰菜) \$ 360  
Sautéed mushroom, zucchini, bell pepper, broccoli, sliced ginger

👨🍳 麻油酒香薑母鴨 (高麗菜/冬粉絲/凍豆腐/鴨肉丸/滷鳥蛋) \$ 560  
Braised ginger duck pot – cabbage, glass noodle, frozen tofu, duck meat ball, quail egg

## 經典主菜 MAIN COURSE



精燉美國帶骨牛小排綠胡椒醬 \$ 880  
Stewed U.S. short rib, seasonal vegetable, green peppercorn sauce

燒烤美國肋眼牛排紅酒醬 \$ 900  
Grilled U.S. rib-eye steak, seasonal vegetable, red wine sauce

👨🍳 西班牙番紅花海鮮飯 \$ 980  
Paella marinera, saffron, shrimp, scallop, mussel, squid

西班牙伊比利帶骨豬排 \$ 800  
Rack Iberico bellota, vegetable skewer

法式蘿勒芥末烤雞肉 \$ 780  
Roasted basil chicken thigh, seasonal vegetable

炭烤紐西蘭羊排莓果醬汁 \$ 920  
Roasted N.Z lamb rock, vegetable skewer, berry sauce

## 友好食蔬 VEGAN FRIENDLY



芝麻葉堅果沙拉 (堅果/燕麥/薏仁/檸檬油醋) \$ 360  
Arugula salad – mixed nuts, oatmeal, barley, lemon vinaigrette

鄉村番茄蔬菜湯 (櫛瓜/高麗菜/青花椰/紅蘿蔔/西芹/番茄) \$ 260  
Tomato vegetable soup – zucchini, cabbage, broccoli, carrot, celery, tomato

佛陀沙拉碗 (醋汁黑米飯/酪梨/蘆筍/紅蘿蔔/玉米筍/黑豆/彩椒丁) \$ 380  
Buddha bowl – plum vinegared black rice, avocado, asparagus, honey carrot, baby corn, honey black bean, bell pepper

🌶️ 椰汁綠咖哩時蔬黑米飯 \$ 380  
Green curry vegetable, black rice

👨🍳 山葵櫛瓜青醬寬扁麵 \$ 360  
Fettuccine pasta, zucchini, wasabi pesto sauce

義式蔬菜烤餅 (芝麻葉/杏鮑菇/生菜/番茄/櫛瓜/義大利陳年醋) \$ 380  
Piadina – arugula, abalone mushroom, lettuce, tomato, zucchini, balsamic reduction

## 精選甜點 DESSERT

半潤巧克力蛋糕 | 香草冰淇淋 \$ 280  
Chocolate bundt cake, vanilla ice cream

提拉米蘇 | 巧克力冰淇淋 \$ 280  
Tiramisu, chocolate ice cream