



The Chapter



APPETIZER & SALAD

SOUP

BREAD & PASTA

MAINS

ORIENTAL TASTE

DESSERT



À La Carte

🌶️ - 辣 Spicy

🌿 - 素 Vegetarian

👨🍳 - 主廚推薦 Chef's Recommend

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.

開胃小食&沙拉 APPETIZER & SALAD



傳統凱薩沙拉-白鰵魚/培根/羅蔓生菜/帕瑪森起士/烤麵包片 \$ 420
Caesar salad – white anchovy, bacon, romaine lettuce, parmesan cheese, croûton

👨🍳 蔚藍海岸尼斯沙拉 \$ 420
- 油漬鮪魚/白鰵魚/水煮蛋/番茄/洋芋/四季豆/黑橄欖

Niçoise salad – canned tuna, white anchovy, boiled egg, tomato, potato, green bean, black olive

香蒜奶油鮮蝦 \$ 450
Butter garlic shrimps, ciabatta

燒烤雞肉沙嗲串 \$ 420
Chicken satay with peanut dipping sauce

美味好湯 SOUP



🌿 牛肝菌磨菇奶油濃湯 \$ 260
Wild porcini mushroom cream soup, butter garlic breadstick

焦化洋蔥湯 \$ 260
Onion soup, cheesy bread

品味東方 ORIENTAL TASTE



🌿 苦茶油炒時蔬-磨菇/櫛瓜/青花椰/彩椒/附苦茶油麵線 \$ 400
Stir-fried mushroom, zucchini, broccoli, bell pepper, served with camellia oil vermicelli

鮮蝦烏魚子炒飯 \$ 480
Fried rice, shrimp, mullet roe

經典台式白鯧米粉湯 \$ 600
Taiwanese style white pomfret rice noodle soup

👨🍳 廣式海鮮炒麵-鮮蝦/透抽/干貝/雞肉片 \$ 560
Cantonese seafood crispy noodle, shrimp, squid, scallop, sliced chicken

🌶️ 炙燒澳洲和牛頰牛肉麵 \$ 600
Flaming braised Australia wagyu beef cheek noodle soup

漢堡&義大利麵 BREAD & PASTA



👨🍳 經典美國牛肉漢堡 \$ 560
U.S. beef burger – cheddar cheese, lettuce, tomato, onion, pickled cucumber, mayo, soft brioche bun, skin-on fries & coleslaw

🌶️ 碳烤肯瓊雞肉漢堡 \$ 560
Cajun chicken burger – chargrilled chicken fillet marinated in Cajun spices, garlic mayo, soft brioche bun, skin-on fries & coleslaw

總匯三明治-維吉尼亞火腿/巧達起士/水煮蛋/番茄/生菜 \$ 450
Club sandwich – Virginia ham, cheddar cheese, boiled egg, tomato, lettuce, skin-on fries

義式蔬菜烤餅-野菇/彩椒/綜合生菜 \$ 400
Piadina – wild mushroom, bell pepper, mixed greens, balsamic reduction

義式肉醬千層麵 \$ 480
Lasagna al forno – handmade U.S. beef ragu, béchamel sauce, silky pasta and topped with melted mozzarella cheese

🌶️ 香蒜鮮蝦橄欖油細扁麵 \$ 500
Prawn aglio olio – tagliatelle, garlic, basil, red chili padi, olive oil & Italian parsley

番茄海鮮斜尖麵-蛤蜊/干貝/鮮蝦/透抽 \$ 560
Seafood pomodoro – penne, pomodoro sauce, clam, scallop, shrimp, squid, basil, garlic & Italian parsley

經典主菜 MAINS



爐烤美國帶骨肋眼牛排30盎司 阿根廷青醬 \$ 2,900
Grilled U.S. OP beef rib eye 30oz, chimichurri, balsamic fig glaze

杜松子鮮蔬燴雞 \$ 860
Braised chicken, spring vegetable, juniper berries sauce

爐烤酥皮海鱸魚 茴香荷蘭醬 \$ 900
Roasted puff pastry sea bass, fennel hollandaise sauce

👨🍳 義式紅酒燉牛膝 番紅花燉飯 \$ 900
Veal ossobuco, gremolata, saffron risotto

漁村海鮮飯-鮮蝦/透抽/蛤蜊/干貝/鮮魚片 \$ 1,080
Seafood paella – saffron risotto, jumbo shrimp, squid, clam, scallop, fish slice

精選甜點 DESSERT

巧克力布朗尼-香草冰淇淋/糖衣核桃/焦糖淋醬 \$ 320
Chocolate brownie, vanilla ice cream, candied walnuts, caramel sauce

焦糖布丁-野莓果醬/柳橙海棉蛋糕/香草起士餡/季節水果 \$ 320
Caramel pudding, wild berry jam, orange sponge cake, vanilla cheese filling, seasonal fruits

喜悅冰淇淋
Assorted ice cream delights

單球 Single scoop \$ 160 | 雙球 Double scoop \$ 260



The Chapter

無國界旅人套餐

■ 任選一道輕享沙拉 **Choice of one salad**

傳統凱薩沙拉-白鯷魚/培根碎/麵包片/蘿蔓生菜

Caesar salad – white anchovy, bacon, croûton, romaine lettuce

蔚藍海岸尼斯沙拉-油漬鮭魚/白鯷魚/水煮蛋/番茄/四季豆/黑橄欖/檸檬油醋

Niçoise salad – canned tuna, white anchovy, hard-boiled egg, tomato, green bean, black olive, vinaigrette

■ 任選一道湯品 **Choice of one soup**

牛肝菌磨菇奶油濃湯(素)

Wild porcini mushroom cream soup, butter garlic breadstick

焦化洋蔥湯

Onion soup, cheesy bread

■ 任選一道經典主菜 **Choice of one main course**

爐烤美國肋眼牛排 季節時蔬 紅酒醬汁

Grilled U.S. beef rib eye, seasonal vegetable, red wine sauce

碳烤海大蝦 鱸魚 磨菇薏仁米

Grilled jumbo shrimp, seabass, mushroom barley

爐烤伊比利豬小里肌 紅酒醬義大利寬麵

Roasted Iberico pork loin, fettuccine, wine gravy

法式油封鴨腿 紅酒醬義大利寬麵

Duck confit, fettuccine, wine gravy

單人套餐 NT\$1,090

任選一道 沙拉+湯+主菜 含咖啡或茶

3 Course menu NT\$1,090

Each course choice of one with coffee or tea

■ 精選蛋糕

Featured dessert

優惠加價 +\$170

Special offer

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

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The Chapter Café

悅讀微醺下午茶

精選甜點 Featured Desserts

- 經典深巧克力蛋糕 Classic chocolate cake
蜜桃乳酪優格慕斯 Peach cheese yogurt mousse
咖啡貝禮詩酒慕斯 Coffee baileys mousse cake
香檸百香芒果蛋糕 Lemon passion fruit and mango cake
紅玉紅茶奶蓋戚風 Ruby black tea chiffon cake
新鮮水果百匯蛋糕 Fresh season fruit cake

經典司康 Classic Scone

- 手作原味司康(2顆) | 風味果醬 | 鮮奶油 NT\$ 190
Handmade scones (2 pieces) | Flavored jam & whipping cream

鹹點小集 Canapé Set

- 燻鮭乳酪三明治 | 燒烤薄片牛肉全麥麵包 | 松露蛋沙拉酥盒 NT\$ 290
Salmon cream cheese sandwich | Roasted beef baguette | Truffle egg salad puff pastry

咖啡 Coffee

- 美式咖啡 Café Americano 拿鐵咖啡 Café Latte

茶 Tea

- | | |
|------------------|-------------------------|
| 德國茶 TEEKANNE | 唐寧茶 TWINNINGS |
| 洋甘菊茶 Chamomile | 皇家伯爵茶 Classic earl grey |
| 薄荷草本茶 Peppermint | 英倫早餐茶 England breakfast |

下午茶組合 Offering Hour : 03:00pm - 05:00pm

Chapter I NT\$ 550

- 精選甜點(6選1)+經典司康(1份)+單人份咖啡或茶 可續杯
1 dessert + 2 scones & coffee or tea

Chapter II NT\$ 1,300

- 精選甜點(6選2)+經典司康(2份)+鹹點小集(1份)+雙人份咖啡或茶 可續杯
2 desserts + 4 scones + 1 canapé set & coffee or tea

加購 Add 精選葡萄酒/氣泡調酒(不可替換) 無限暢飲2小時 +499
All you can drink white wine / red wine / mimosa cocktail (cannot be exchanged)
- 2 hours

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