



The Chapter



LIGHT FOOD

ORIENTAL TASTE

VEGAN FRIENDLY

MAIN COURSE

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



雞胸肉蘿蔓優格沙拉 \$ 380
Chicken breast, romaine lettuce, yogurt honey sauce

蔚藍海岸尼斯沙拉-油漬鮪魚/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

👨🍳 香料雞腿排起司漢堡-艾曼達起司/巧達起士/生菜/番茄/洋蔥/酸黃瓜/附薯條 \$ 520
Chicken thigh cheese burger – emmental cheese, cheddar cheese, lettuce, tomato, onion, pickled cucumber, french fries

美國牛肉起司漢堡- \$ 560
艾曼達起司/巧達起士/生菜/番茄/洋蔥/酸黃瓜/附薯條
U.S. beef 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/附薯條
Club sandwich – smoked salmon, boiled chicken, cheddar cheese, boiled egg, lettuce, tomato, pickled cucumber, french fries

傳統義式培根鮮蝦奶油麵 \$ 480
Fettuccine, shrimp, bacon, carbonara

👨🍳 手工紅麴麵 蒜苗紅糟肉 \$ 480
Handmade red yeast pasta, leek red yeast pork

👨🍳 辣椒酥腐乳炸雞塊 \$ 280
Taiwanese fried chicken – marinated fermented bean curd, crisp dried chili

黃金脆薯條 \$ 220
French fries

友好食蔬 VEGAN FRIENDLY



薏仁洋芋青花椰菜湯 \$ 260
Potato broccoli soup, pearl barley

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

義式番紅花燉飯 烤季節蔬菜 \$ 420
Saffron risotto, mushroom, red pepper, broccoli, eggplant

微辣溫燉番茄銀絲麵 \$ 380
Tagliatelle pasta, arrabbiata

👨🍳 義式蔬菜烤餅-杏鮑菇/生菜/番茄/櫛瓜/義大利陳年醋 \$ 380
Piadina – abalone mushroom, lettuce, tomato, zucchini, balsamic reduction

經典主菜 MAIN COURSE



燒烤美國肋眼牛排紅酒醬 \$ 1,080
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

👨🍳 法式油封鴨腿 酒漬櫻桃醬 \$ 780
Confit duck leg, wine-soaked cherry

燒烤香料雞胸 柑橘薄荷醬 \$ 780
Roasted chicken breast, citrus mint sauce

燒烤現流海鱸魚 香料松露奶油 \$ 720
Pan-fried seabass, truffle garlic butter

品味東方 ORIENTAL TASTE



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

🌿 苦茶油炒時蔬-蘑菇/櫛瓜/青花椰菜 \$ 380
Stir-fried mushroom, zucchini, broccoli

👨🍳 鮮蝦烏魚子青醬炒飯 \$ 480
Pesto fried rice, shrimp, mullet roe

鐵鍋塔香三杯土雞腿 \$ 480
Taiwanese three cup chicken-sesame oil, rice wine, soy sauce

蔥薑海鱸魚蛤蠣湯 \$ 380
Clam seabass fish soup, ginger, scallion

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

澳洲和牛頰澄清湯細粉 \$ 550
Australia wagyu beef cheek glass noodle soup

精選甜點 DESSERT

精選冰淇淋(2球) \$ 260
Selection of ice cream (choice of 2 scoops)
vanilla, strawberry, chocolate



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-油漬鮪魚/白鯷魚/水煮蛋/番茄/四季豆/黑橄欖/檸檬油醋

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

■ 任選一道湯品 **Choice of one soup**

主廚特製湯品 或 義式蔬菜清湯

Chef's special soup or mixed vegetable soup

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

燒烤美國肋眼牛排 山葵番茄麵

Grilled U.S. rib-eye steak, fettuccine pasta, “Alishan” wasabi tomato sauce

蜂蜜芥末烤雞胸 山葵番茄麵

Roasted honey mustard chicken breast, fettuccine pasta, “Alishan” wasabi tomato sauce

檸檬香煎海鱸魚 蘑菇薏仁米

Pan fried seabass, mushroom barley risotto

白蘭地海大蝦 蘑菇薏仁米

Jumbo shrimp, mushroom barley risotto

■ 現磨咖啡或精選茶 **Freshly brewed coffee or black tea**

NT\$1,090 /人

Set Menu NT\$1,090 per person

■ 加點甜點(每份) **Extra order dessert**

莓果天使蛋糕佐柳橙醬 或 焦糖布丁佐椰子西谷米

Mix berries angel cake, orange sauce or caramel pudding, coconut sag

+\$160

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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