



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



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

蔚藍海岸尼斯沙拉 \$ 420
- 油漬鮭魚/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

👨🍳 招牌美國牛肉漢堡 或 塔香醬燒雞腿漢堡 \$ 560
- 巧達起士/生菜/番茄/洋蔥/酸黃瓜
U.S. beef or basil teriyaki chicken thigh burger - cheddar cheese, lettuce, tomato, onion, pickled cucumber, french fries

總匯三明治 - 維吉尼亞火腿/巧達起士/水煮蛋/番茄/生菜 \$ 420
Club sandwich - Virginia ham, cheddar cheese, boiled egg, tomato, lettuce, french fries

義式香料豬肉手工雞蛋寬麵 \$ 460
Handmade fettuccine, spice pork, olive, onion, tomato, garlic, olive oil

漁村番茄海鮮義大利麵 - 鮮蝦/干貝/蛤蜊/透抽 \$ 560
Tomato seafood tagliolini - shrimp, scallop, clam, squid

黃金脆薯條 \$ 220
Crispy french fries

品味東方 ORIENTAL TASTE



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

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

🌿 苦茶油炒時蔬 附麵線 - 蘑菇/櫛瓜/青花椰菜/彩椒 \$ 380
Stir-fried - mushroom, zucchini, broccoli, bell pepper, camellia oil, served with angel hair noodles

👨🍳 鐵鍋塔香三杯雞 附白飯 \$ 480
Taiwanese three cup chicken, served with steamed rice

酒香黑麻油鮮蝦鍋 附麵線 \$ 560
Taiwanese style shrimp pot, served with angel hair noodles

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

雪菜松露水餃15顆(台灣豬肉) \$ 450
Truffle mustard greens pork dumpling

酥炸腐乳雞塊 \$ 280
Taiwanese fried chicken nugget, crispy dried chili

經典主菜 MAIN COURSE



爐烤美國6盎司菲力牛排 季節時蔬 紅酒醬汁 \$ 1,180
Grilled U.S. beef tenderloin 6oz, seasonal vegetable, red wine sauce

爐烤頂級紐西蘭羊肋排 番茄義大利寬麵 \$ 1,180
Roasted N.Z. lamb rock, tomato fettuccine

👨🍳 碳烤什錦海鮮 - 海大蝦2尾/北海道干貝2顆/透抽/石斑魚 \$ 1,180
Grilled seafood - jumbo shrimp, Hokkaido scallop, squid, grouper

碳烤海大蝦 石斑魚 蘑菇薏仁米 \$ 980
Grilled jumbo shrimp, grouper, mushroom barley

法式油封鴨腿 紅酒醬義大利寬麵 \$ 800
Confit duck leg, wine gravy fettuccine

義式香料烤春雞 番紅花燉飯 \$ 800
Roasted spring chicken, saffron risotto, seasonal vegetable

友好食蔬 VEGAN FRIENDLY



焦化洋蔥湯 \$ 260
Onion soup, cheesy bread

義式蔬菜烤餅 - 野菇/彩椒/綜合生菜/義大利陳年醋 \$ 380
Piadina - wild mushroom, bell pepper, mixed greens, balsamic reduction

👨🍳 鮮蔬番紅花燉飯 - 野菇/彩椒/櫛瓜/紫茄 \$ 420
Saffron risotto - wild mushroom, bell pepper, zucchini, eggplant

精選甜點 DESSERT

義大利提拉米蘇 \$ 200
Tiramisu

蘋果起士蛋糕 \$ 200
Apple cheese cake



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

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**

焦化洋蔥湯

Onion soup, cheesy bread

燕麥南瓜奶油濃湯

Pumpkin of cream oat soup

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

燒烤紐西蘭帶骨小牛肋排 紅酒醬汁

Grilled New Zealand veal chop, red wine sauce

碳烤海大蝦 石斑魚 蘑菇薏仁米

Grilled jumbo shrimp, grouper, mushroom barley

法式油封鴨腿 紅酒醬義大利寬麵

Confit duck leg, wine gravy fettuccine

義式香料烤春雞 番紅花燉飯

Roasted spring chicken, saffron risotto

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) served coffee or black tea

■ 加點特製甜點 (每份) **Extra order dessert**

+\$160

焦糖布丁

Crème brûlée

法式栗子蒙布朗

Mont blanc cake

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