



The Chapter

## 輕享食尚 LIGHT FOOD

<p><b>經典美國牛肉漢堡   U.S. beef burger</b>            自製漢堡牛肉、巧達起司、美乃滋沙拉、帶皮薯角            Beef, cheddar cheese, mayonnaise, skin-on fries &amp; coleslaw</p>	NT\$ 560
<p><b>海陸總匯三明治   Club sandwich</b>            煙燻鮭魚、維吉尼亞火腿、巧達起司、帶皮薯角            Virginia ham, smoked salmon, cheddar cheese, boiled egg, tomato, lettuce, skin-on fries</p>	520
<p><b>海鮮咖哩炒麵   Seafood curry fried noodle</b>            蛤蜊、鮮蝦、透抽、干貝、豬肉片            Clam, shrimp, squid, scallop, sliced pork</p>	580
<p><b>苦茶油炒百合櫛瓜   Stir-fried vegetable</b>            百合、櫛瓜、季節時蔬、老薑            Lily bulb, zucchini, vegetable, age ginger, camellia oil</p>	520
<p><b>鮮蝦烏魚子炒飯   Fried rice, shrimp, dried mullet roe</b>            藍鑽蝦、烏魚子            Shrimp, dried mullet roe</p>	580
<p><b>炙燒澳洲和牛頰牛肉麵   Flaming braised "Australia" wagyu beef cheek noodle soup</b>            慢燉和牛頰肉、紅燒湯頭、手工拉麵</p>	680

## 甜點 SWEETS

<p><b>西西里卡諾里捲   Cannoli</b>            麗可達冰淇淋   風味卡士達            Ricotta &amp; ice cream / flavored custard</p>	NT\$ 340
<p><b>典藏提拉米蘇   Tiramisu</b>            馬仕卡邦乳酪餡、手指蛋糕、義式咖啡、咖啡酥餅            Mascarpone, lady finger, espresso, coffee pastry</p>	320

若您對任何食物過敏或具食物不耐症，請於點餐前主動告知服務人員，我們將為您做調整。

所有價格均為新台幣，並另加一成服務費。

本餐廳提供礦泉水為佐餐水，每位收取新台幣 90 元，可享無限暢飲。

If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering.

Prices are quoted in NT dollars and subject to a 10% service charge.

We provide mineral water for free flow and additional charge of NT\$90 per person.



### 旅人套餐 | NT\$ 1,190

任選開胃前菜一道 + 經典主菜一道  
(頂級主菜 + NT\$700)

2 courses choice of 1\* appetizer + 1\* main course  
(+ NT\$700 premium course)

以上套餐皆提供、自製麵包、每日例湯、咖啡或茶 Set menu includes homemade bread, daily soup, coffee & tea.

### 饗樂套餐 | NT\$ 1,490

任選開胃前菜二道 + 經典主菜一道  
(頂級主菜 + NT\$700)

3 courses choice of 2\* appetizer + 1\* main course  
(+ NT\$700 premium course)

### 頂級主菜 PREMIUM COURSE

頂級牛排 | Premium steak

美國肋眼牛排 10 盎司  
Roasted U.S. rib eye steak 10oz

NT\$ 1,550

爐烤法式羊排 | Roasted lamb rack

紐西蘭小羔羊排、紅酒醬汁  
New Zealand lamb rack, red wine gravy sauce

1,550

### 開胃前菜 APPETIZER

尼斯沙拉 | Salade Nicoise

綜合生菜、油漬鮪魚、洋芋、番茄、水煮蛋、黑橄欖、白鰵魚、油醋汁  
Mixed greens, canned tuna, potato, boiled egg, tomato, black olive, white anchovy, vinaigrette

NT\$ 460

凱薩沙拉 | Insalata Caesar

蘿蔓生菜、白鰵魚、培根碎、麵包片、凱薩沙拉醬  
Romaine lettuce, white anchovy, bacon, croûton, caesar dressing

420

鮪魚醬小牛薄片 | Vitello tonnato

小牛薄片、鮪魚醬、皮埃蒙特風味醬汁  
Veal, tuna sauce, Piemonte style

480

香蒜奶油鮮蝦 | Gamberi all'aglio e burro

奶油、蒜蝦  
Butter garlic prawn

480

馬鈴薯蟹肉球 | Crocchette di patate

馬鈴薯可樂餅、雪蟹  
Potato croquettes, snow crab

460

檸檬香草烤雞翅 | Ali de polle al limone e erbe

烤雞翅、檸檬、香草  
Baked chicken wing, lemon, herbs

460

托斯卡尼風味海鮮湯 | Caclucco alla livornese

鮮蝦、淡菜、番茄、蒜片麵包  
Tuscany style seafood soup - shrimp, mussel

480

每日例湯 | Soup of the day

220

自製拖鞋麵包附橄欖醬 | Homemade ciabatta / tapenade

120

### 經典主菜 MAIN COURSE

米蘭式澳洲犢牛膝 | Ossobuco alla Milanese

香芹鮮橙皮碎、番紅花燉飯  
Slow braised AUS veal shank, gremolata, saffron risotto

780

燒烤小牛肋排 | Costolette di vitello

季節鮮蔬、香草紅酒醬  
NZ veal short rib, seasonal vegetable, vanilla red wine sauce

760

爐烤海大蝦 | Gamberoni al forno

櫻桃番茄、橄欖、酸豆、香蒜  
Oven baked jumbo prawn, cherry tomato, olive, caper, garlic

760

爐烤紙包石斑魚 | Cernia al cartoccio

蛤蠣、檸檬、香蒜、新鮮香料  
Grouper en papillote, clam, lemon, garlic, herbs

720

爐烤去骨嫩雞(半隻) | Polletto alla diavola

烘烤馬鈴薯、新鮮香料、檸檬  
Roasted boneless chicken, baked potato, herbs, lemon (half chicken)

700

巴里風味淡菜焗飯 | Tiella di patate e cozze

馬鈴薯、淡菜、番茄、洋蔥、起士  
Cheese baked seafood rice, potato, mussel, tomato, onion, cheese

760

塔香白酒蛤蠣銀絲麵 | Tagliatelle alle vongole

新鮮蛤蠣、橄欖油、大蒜、白酒、九層塔  
Clam, olive oil, garlic, white wine, basil

680

拿坡里風味牛肉丁醬寬板麵條 | Fettuccine al ragù napoletano

The Chapter 自製義大利麵、傳統拿坡里風格牛肉醬、帕瑪森起司  
Homemade pasta, traditional Neapolitan style beef ragu, parmesan cheese

720