



# The Chapter

ANTIPASTI / APPETIZER

PRIMI PIATTI / SOUP & PASTA & RISOTTO

SECONDI PIATTI / MAIN COURSE

DOLCI / SWEET

TASTE JOURNEY



# À La Carte



素 Vegetarian



堅果類 Nuts



甲殼類 Shellfish



辣 Spicy

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

本餐廳供應礦泉水為佐餐水，每位收費新台幣 90 元，可享無限暢飲

所有價格均為新台幣，並另加一成服務費

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

Unlimited still water/sparkling water is available for NT\$90 per person.

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

## 開胃菜 ANTIPASTI / APPETIZER



番茄番茄布拉塔 Insalata Caprese \$ 520  
布拉塔起司、黑柿番茄、牛番茄、巴薩米克醋、蘿勒油  
Burrata cheese, tomato, balsamic vinegar, basil oil

佛羅倫斯番茄燉牛肚 Trippa alla Fiorentina \$ 480  
慢燉蜂巢牛肚、去皮番茄、香芹鮮橙皮碎  
Braised beef tripe, peeled tomato, gremolata

皮埃蒙特風味小牛薄片 Vitello Tonnato \$ 460  
低溫水煮小牛薄片、酸豆、鮪魚美乃滋醬  
Sous vide sliced veal, caper, creamy tuna sauce

杜蘭小麥粉酥炸海鮮 Fritto Misto di Mare \$ 500  
魚條、中卷、鮮蝦、干貝  
Fried fish strip, calamari, shrimp, scallop

利古里亞風白酒蝦 Code di Gamberi alla Ligure \$ 480  
白蝦、番茄、橄欖、白酒醬汁  
Pan-seared shrimp, tomato, olive, white wine sauce

香料杏仁綠橄欖 Olive Verdi Ripiene di Mandorle \$ 320  
烘烤杏仁、醃漬綠橄欖  
Green olive stuffed w. almond

自製手工拖鞋麵包 Ciabatta con Tapenade di olive \$ 160  
附橄欖抹醬、特級橄欖油  
Homemade ciabatta, tapenade & extra virgin olive oil

## 尋味食光 TASTE JOURNEY



炙燒澳洲和牛頰牛肉麵 \$ 680  
慢燉和牛頰肉、紅燒湯頭、手工拉麵  
Flaming braised wagyu beef cheek noodle soup

鮮蝦烏魚子炒飯 \$ 580  
台灣烏魚子、白蝦  
Fried rice, cured mullet roe, shrimp

苦茶油炒時蔬 \$ 400  
櫛瓜、野菇、青花椰、玉米筍、彩椒  
Stir-fried colorful vegetables

客家手工鹹湯圓 \$ 400  
特製內餡湯圓、古法爆香清湯  
Hakka savory sticky rice ball soup

酥炸紅糟燒肉 \$ 280  
台灣豬肉二層肉、自製紅糟醃酒醬  
Crispy red yeast pork

經典美國牛肉漢堡 \$ 560  
帶皮薯角、美乃滋沙拉  
Classic U.S. Beef burger w. skin-on fries & coleslaw

雙重起司墨西哥薄餅 \$ 420  
附酪梨醬、優格薄荷醬  
Double Cheese Quesadilla w. guacamole & mint sour cream

## 湯/義大利麵/燉飯 PRIMI PIATTI / SOUP & PASTA & RISOTTO



托斯卡尼風味海鮮湯 Cacciucco alla livornese \$ 480  
鮮蝦、淡菜、鱸魚、干貝、蒜片麵包  
Seafood soup-shrimp, mussel, seabass, scallop, garlic bread

開心果干貝燉飯 Risotto al Pistacchio e Capesante \$ 680  
北海道干貝、開心果、Acquerello 義大利陳年米、帕瑪森乳酪  
Pistachio risotto, seared Hokkaido scallop, parmesan cheese

蒜香軟絲手工墨魚麵 Spaghetti al Nero con Calamari, Aglio e Olio \$ 520  
東北角軟絲、新鮮蒜碎、特級初榨橄欖油  
Handmade squid ink spaghetti, calamari, garlic & olive oil

## 主菜 SECONDI PIATTI / MAIN COURSE



米蘭式燉犢牛膝番紅花燉飯 Ossobuco alla Milanese \$ 900  
紐西蘭小牛膝、番紅花、Acquerello 義大利陳年米、香芹鮮橙皮碎  
Slow braised NZ veal shank, saffron risotto, gremolata

地中海爐烤紙包海鱸魚 Branzino e Vongole al cartoccio \$ 800  
海鱸魚片、蛤蜊、野菇、香料  
Baked seabass & clam in papillote, wild mushroom, herb

義式嫩煎香草檸檬雞 Pollo alle Erbe e Limone \$ 770  
舒肥雞胸肉、番茄、香草奶油醬汁  
Sous vide chicken breast, tomato, herb butter sauce

托斯卡尼風味油封鴨腿 Confit d'Anatra alla Toscana con Aglio e Salvia \$ 770  
櫻桃鴨腿、番茄、香料馬鈴薯、烤時蔬  
Duck confit, tomato, roasted spiced potato & vegetable

低溫烹調戰斧豬排 Tomahawk di Maiale a Bassa Temperatura \$ 1,400  
美國極黑豬、烤時蔬  
Sous vide tomahawk pork chop (USA), roasted vegetable

燒烤美國特級肋眼切片牛排 10 盎司 Tagliata di Manzo \$ 1,880  
美國特級牛排、芝麻葉、帕瑪森起司、巴薩米克醋  
Grilled U.S.D.A prime rib-eye "Tagliata"

## 甜點 DOLCI / SWEET



典藏提拉米蘇 Tiramisù Classico \$ 340  
馬仕卡邦起司、手指餅乾、濃縮咖啡、咖啡酥餅  
Mascarpone cream, lady finger, espresso, coffee pastry

檸檬瑞可塔蛋糕 Torta Soffice al Limone e Ricotta \$ 320  
檸檬瑞可塔起司、檸檬奶餡、糖漬檸檬  
Lemon & ricotta cheese cake, lemon cream, candied lemon



The Chapter

## 饗樂套餐 4-Course Menu

### 開胃前菜

#### APPETIZER

擇一 (Choose one)

地中海酥炸花枝圈 Fried calamari

田園爐烤櫛瓜沙拉 Roasted zucchini salad

### 義大利麵/湯

#### PASTA / SOUP

擇一 (Choose one)

番茄軟殼蟹細扁麵 Linguine, soft crab, tomato sauce

南瓜鷹嘴豆雜菜湯 Chickpea pumpkin soup

### 經典主菜

#### MAIN COURSE

擇一 (Choose one)

托斯卡尼風味油封鴨腿 Duck confit

烤海大蝦 香檸荷蘭醬 Grilled tiger prawn, Hollandaise lime sauce

紐西蘭菲力黃菇燉飯 Risotto, shredded beef, chanterelle

肯瓊式爐烤春雞 Roasted chicken, Cajun spices

馬祖白酒淡菜 (每日限量)

+450

Mussels, garlic & white wine (Daily limited)

低溫烹調戰斧豬排 (每日限量)

+800

Sous vide tomahawk pork chop (USA) (Daily limited)

燒烤美國特級肋眼切片牛排 10 盎司 (每日限量)

+900

Grilled U.S.D.A prime rib-eye "Tagliata" 10 oz (Daily limited)

### 主廚創意甜點 PASTRY CHEF'S CREATION

### 手工麵包、咖啡或茶 HOMEMADE BREAD, COFFEE OR TEA

#### 雙杯微醺組合

Two-Glass Flight

NT\$690

#### Trio 微醺組合

Three-Glass Flight

NT\$990

每位 NT\$1,550，需另加 10% 服務費。  
4-course menu NT\$1,550 and subject to a 10% service charge.

The Chapter  
花神微醺 | 日光下午茶

光影鹹點 Savories ◆

干貝鮭魚卵米餅 Scallop & salmon roe rice cracker

酪梨魚子醬泡芙 Avocado mousse profiterole, caviar

蘋果醬炙燒烏魚子 Seared mullet roe, apple jam

烏魚子可麗露 Mullet roe canelé

拾光甜品 Sweet nibbles ◆

手作司康 | 明太子乳酪、風味果醬 Scone, mentaiko cream cheese, homemade jam

芒果優格慕斯 Mango & yogurt mousse

草莓開心果巧克力 Strawberry & Pistachio chocolate

水蜜桃奶酪 Peach panna cotta

飲品 Beverage ◆

咖啡 Coffee

美式咖啡 Café Americano

拿鐵咖啡 Café Latte

德國茶 TEEKANNE

洋甘菊茶 Chamomile

薄荷草本茶 Peppermint

唐寧茶 TWINNINGS

皇家伯爵茶 Classic earl grey

英倫早餐茶 English breakfast

英式三層下午茶組 English High Tea NT\$ 1,500

加購  
Add

義大利頂級氣泡酒 無限暢飲 NT\$ 499 / 位  
Canella Prosecco D.O.C.G Italy  
Grape Variety : Glera 100%

大廳甜點乙款 + 手作司康乙份 + 單人份咖啡或茶 NT\$ 650  
The Lobby cake display choice of one & two scone & coffee or tea

— 下午茶時段 Offering Hour : 15:00 - 17:00 —

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