

R22

THE OASIS
IN THE CITY

於城市之巔交織美酒與佳餚，在流光盛景中激盪味蕾
品味歐陸經典與海陸滋味，沉醉繁星與燈火間
感受港都脈動與流光盛景



五辛蔬
Vegan



純蔬
Vegetarian



奶蛋蔬
Lacto-vegetarian



含花生
Contains Peanuts



含堅果
Contains Nuts



含海鮮
Contains Seafood



辛辣
Spicy

價格以新台幣計算，10%服務費另計

All prices are in NT dollars and are subject to a 10% service charge.

精選開胃菜 APPETIZER

- 小農蔬菜條與藍紋乳酪醬 380
Vegetable Sticks with Blue Cheese Sauce
- 煙燻鮭魚檸檬奶油酥餅 380
Smoked Salmon Lemon Crumble Biscotti
- 雞尾酒鮮蝦串 380
Cocktail Shrimp Skewers
- 阿里山山葵炸雞肉起司球 380
Fried Chicken Wasabi Cheese Ball

沙拉 SALADS

- 小農卡布里沙拉佐老酒醋醬汁(素) 380
Capri Salad with Aged Wine Vinegar Sauce (V)
- 高雄日航凱薩沙拉 420
Nikko Kaohsiung Caesar Salad

好像有點餓 YOU SEEM A LITTLE HUNGRY ?

- 台灣菌菇與南法黑松露燉飯(素) 580
Balck Truffle Risotto in Southern French Style with Mushrooms (V)
- 松葉蟹與本土蟹黃燉飯 680
Queen Crab and Taiwan Crab Roe Sauce Risotto
- 海陸雙層和牛漢堡 880
Sea and Land Wagyu Beef Burger
- 寶島水果盤 360
Seasonal Fruit Platter

豪華海鮮塔 SEAFOOD TOWER

雙人分享餐 SHARING MEAL FOR TWO \$3,680

季節螃蟹 / 隻 Crab / per piece	北海道生食干貝 / 兩顆 Hokkaido Raw Scallops For Two	台灣草蝦 / 兩份 Taiwan Grass Shrimp For Two
波士頓龍蝦 / 隻 Boston Lobster / per piece	鮑魚 / 兩顆 Abalone For Two	台灣船凍小卷 / 兩份 Taiwan Fish Boat Frozen Squid For Two

雞尾酒醬 | 蒜味奶油醬 | 金桔蜂蜜橄欖油 | 黃檸檬角
Cocktail Sauce | Creamy Garlic Sauce | Kumquat Honey Olive Oil | Yellow Lemon Wedge

四人分享餐 SHARING MEAL FOR FOUR \$6,800

季節螃蟹 / 兩隻 Crab / two pieces	鮑魚 / 兩顆 Abalone For Two	台灣船凍小卷 / 四份 Taiwan Fish Boat Frozen Squid For Four
波士頓龍蝦 / 兩隻 Boston Lobster / two pieces	台灣草蝦 / 四份 Taiwan Grass Shrimp For Four	
北海道生食干貝 / 四顆 Hokkaido Raw Scallops For Four	台灣北寄貝 / 四顆 Taiwanese Extra Large Clam For Four	

雞尾酒醬 | 蒜味奶油醬 | 金桔蜂蜜橄欖油 | 黃檸檬角
Cocktail Sauce | Creamy Garlic Sauce | Kumquat Honey Olive Oil | Yellow Lemon Wedge

肉食主義 MEAT OPTION

雙人分享餐 SHARING MEAL FOR TWO \$3,680

手工巧巴達麵包 Signature Ciabatta	田園高纖沙拉 Daily Salad	每日例湯 Daily Soup	精選水果盤 Selected Fruit Plate
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主菜4選2

Choose 4 from
2 Main Courses

美國丁骨牛排 20盎司 T-Bone 20 OZ	香料奶油爐烤鮭魚排 12盎司
聖路易安納風味燻烤豬肋排 12盎司 St.Louis Ribs 12 OZ	澳洲貴妃羊小排 8盎司 Australian Royal Princess Lamb Chop 8 OZ

加雙人份豪華海鮮塔分享餐 Special Price with Seafood Tower \$6,680

四人分享餐 SHARING MEAL FOR FOUR \$6,880

手工巧巴達麵包 Signature Ciabatta	田園高纖沙拉 Daily Salad	每日例湯 Daily Soup	精選水果盤 Selected Fruit Plate
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主菜

Main Courses

戰斧牛排 40盎司 Tomahawk Steak 40 OZ	香料奶油爐烤鮭魚排 12盎司
聖路易安納風味燻烤豬肋排 20盎司 St.Louis Ribs 20 OZ	澳洲貴妃羊小排 8盎司 Australian Royal Princess Lamb Chop 8 OZ

加四人份豪華海鮮塔分享餐 Special Price with Seafood Tower \$11,888

餐點製作需約30-45分鐘 Please allow approximately 30-45 minutes for meal preparation.

最後點餐時間 21:00 Last Order 21:00