

Buttermilk

Modern American Cuisine



客房餐飲菜單

ROOM SERVICE MENU

上午 11:30 – 晚上 9:30 | 11:30 am – 9:30 pm

請撥「餐飲」 | Please Call 'Dining'

開味菜 / 配菜

Starters / Sides

風味火腿起司盤

Cheese & Charcuterie Board

西班牙臘腸、帕瑪火腿、薩拉米香腸、藍紋乳酪、布利、艾曼達、菲達乳酪及堅果、果乾、香烤酸裸麥麵包, 豬肉: 加拿大、丹麥、荷蘭

Spicy Spanish chorizo, Parma ham, blue cheese, Brie, feta cheese, and Emmental cheese, served with pickles, marinated olives, nuts, and toasts. Pork:

Canada, Denmark and Netherlands

580

香脆炸蝦

Crispy Cocktail Prawns

以蒜仁、辣椒炸到金黃香脆再搭配

自製的雞尾酒醬

Deep-fried with garlic and chilies

350

原木燒烤美國大蘆筍

Grilled Asparagus

煙燻培根、煎鴨蛋、瑞可達乳酪、柳橙濃縮醬汁, 培根原產地: 加拿大、荷蘭、西班牙

Smoked lardons, duck egg, ricotta, orange reduction dressing. Pork: Canada, Netherlands and Spain

390

摩洛哥無花果高纖沙拉

Mo Rockin Salad with Grilled Figs

風行地中海及中東的超級沙拉, 高纖美顏, 碳烤新鮮無花果融合小麥粒、紅藜麥、櫻桃蕃茄、小黃瓜、蔓越莓、杏仁、南瓜子、菲達起司、綜合萵苣、無花果油醋

High fiber superfood salad with grilled figs, baby greens, dried fruits, bulgar, quinoa, almonds,

tomatoes, cucumber, feta cheese, extra virgin olive oil, fig vinaigrette

380

以上費用以新台幣計, 送餐加收 10% 服務費。如您有特殊的飲食需求、食物過敏或食物不耐症, 請告知我們

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Starters / Sides

酥炸辣味小翅腿

Hot Wing Lollipops

拌淋自製辣味雞翅醬，搭配涼拌捲心菜、焦香白花菜、蔬菜棒、藍紋乳酪沾醬

Coated with housemade hot sauce, served with slaw, very blue cheese dip

300

原木燒烤 Tex-Mex 甜玉米

Grilled Whole Sweet Corn

Tex-Mex 墨式辣椒奶油塗刷燒烤，淋上萊姆酸奶醬汁

Chipotle butter, fresh coriander, sour cream-lime dressing

180

羅曼諾起司炸薯條

House Frites 'Romano'

以陳年羊乳乾酪、煙燻咖哩香料鹽調味，搭配芒果番茄醬

Lots of grated Romano cheese, smoky curry spiced salt, mango ketchup

250

Buttermilk 比司吉 (二個)

Buttermilk Biscuits (two pieces)

搭配自製藍莓果醬和奶油

Served with housemade blueberry jam and good butter

220

主菜 Mains

美國阿嬤秘方炸雞 (二塊)

Grandma's Buttermilk Boneless Fried Chicken (two pieces)

經典的美式南方炸雞，新鮮雞腿、雞胸，裹上特製南方炸雞粉酥炸，搭配檸檬香料調味的酸甜西瓜，清爽不膩，附上蒜味白乳酪醬和霹靂紅辣醬，增添食趣

Pickled watermelon, white cream gravy, cajun hot sauce

260

加 Add

一塊 One Piece of Chicken 130

一塊可頌鬆餅 One Croffle 80

香脆魚柳薯條

Crispy Fish & Chips

搭配脆薯、塔塔醬

House frites and tartare sauce

520

吮指秘製西瓜燒烤醬豬肋排

Slow-Roasted US Baby Back Ribs with Watermelon BBQ Sauce

低溫慢烤美國豬肋排(台灣)，香嫩多汁，搭配酸甜西瓜

Saucy, tender, flavorful, fall-off-the-bone ribs (Taiwan)

半 Half 690

美國阿嬤炸雞寶可夢蓋飯

Buttermilk Fried Chicken Poke Bowl

230

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頂級 BLT 起司牛肉漢堡 Prime BLT Burger

自製美國 Prime 頂級漢堡肉，搭配香脆培根、香炒蘑菇、牛蕃茄、奶油萵苣、紅洋蔥、酸黃瓜以及特製秘醬，附脆細薯條和芒果蕃茄醬，培根原產地: 加拿大、荷蘭、西班牙

可選擇自己喜歡的乳酪:

藍紋起司、白高達或黃巧達

House-ground patty made with US prime beef in a brioche bun, packed with sautéed mushrooms, crispy bacon, and dill pickles, served with frites, tomato-bacon jam. Bacon: Canada, Netherlands and Spain

Choose your favorite cheese:

Blue, White Gouda, or Yellow Cheddar

460

一級棒起司牛肉漢堡 Gourmet Cheeseburger

自製漢堡肉以美國特級牛梅花製作，搭配奶油布里歐麵包、高達起司、慢熬培根蕃茄醬、脆細薯條培根原產地: 加拿大、荷蘭、西班牙

House-ground patty made with USDA chuck in a brioche bun, served with frites, gouda cheese, tomato-bacon jam

Country of origin of bacon: Canada, Netherlands and Spain

420

加雙片焦脆培根

Add Crispy Bacon

40

摩登漢堡 Modern Burger

使用豆類製作而成的蔬食漢堡肉排，搭配新鮮酪梨、生菜、蕃茄 Plant-based burger, with fresh avocado, lettuce, tomatoes, red onions, and pickles

350

甜點 Desserts

胡蘿蔔蛋糕 Spiced Carrot Cake

美式傳統胡蘿蔔蛋糕、柑橘奶油起司糖霜與核桃，搭配自製威士忌焦糖醬

Moist and flavorful! An American classic with grated carrots, heavenly tangerine-cream cheese frosting, walnuts, served with whiskey caramel sauce

320

現烤藍莓派 Blueberry Lattice Pie

溫熱藍莓派，搭配香草冰淇淋

Freshly baked, served warm, ala mode

320

美式萊姆派 Key Lime Pie

新鮮萊姆汁和香甜煉乳融合成的酸甜內餡，搭配打發鮮奶油

Fresh lime juice, condensed milk, parlor whipped cream

250

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