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, Parmaham, blue cheese, Brie, fetacheese, 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 Doop fried with garlic and chilios

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

Buttermilk

Modern American Cuisine

開味菜 / 配菜 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

Buttermilk

Modern American Cuisine

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

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 Yay Lima Bi

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