

## 酒吧輕食 Bar Menu

### 精選起士火腿盤

Cheese & Charcuterie Board

藍紋、布利、艾曼達、煙燻起士、山火腿、薩拉米、堅果、果乾、小酸瓜

Blue cheese, brie, emmentaler cheese, smoked cheese, parma ham, salami, mixed nuts, dried fruits, pickles

580

### 美國頂級紐約客牛排 14oz

14oz US Natural Prime New York Strip

頂級自然牛·前腰脊部位·口感和油花兼具

Robust with a powerful flavor and a firm texture; premium US beef; served with roasted cherry tomatoes and au jus

1680

### 美國頂級菲力牛排 6oz

6oz US Prime Filet

頂級菲力·最嫩的牛腰肉部位

Roasted cherry tomatoes, Malbec wine sauce

1080

### 霸王龍牛肉麵

Beef Spare Ribs Noodle Soup

原木燒烤美國帶骨牛肋排、紅燒牛腱肉、日曬手工南瓜羹絲麵、慢烤牛蕃茄、滿滿蔥花、炒酸菜

Woodfire grilled beef ribs, braised beef shank, sun-dried pumpkin noodles, roasted beef tomatoes, spring onions, Chinese sauerkraut

450

### BLT 漢堡

Prime Beef Burger

美國 Prime 牛肩肉、奶油布里歐包、巧達起司、紅洋蔥、番茄、萵苣、特製酸瓜美奶滋、薯條

US prime beef burger with brioche bun, cheddar cheese, red onions, tomatoes, and lettuce, served with dill pickle mayo and fries

420

### 燒烤雞腿總匯三明治

Grilled Chicken Thigh Club Sandwich

自製核桃麵包、原木燒烤雞腿排、培根、酪梨、萵苣、洋蔥、蕃茄、薯條、芥末美奶滋  
Tender chicken thigh, crispy bacon, avocado, beef tomatoes, and red onions sandwiched between housemade walnut bread, served with fries and mustard mayo

400

### 南洋印尼炒飯

Nasi Goreng

選用台梗九號米飯、新鮮雞蛋、洋蔥、大蒜、印尼甜醬油一起香炒而成、搭配沙爹雞肉串、桑巴醬

Stir-fried rice with egg, onion, garlic, and Indonesian sweet soy sauce. Served with chicken satay and housemade sambal sauce

480

### 辣味白酒蛤蠣義大利麵

Spaghetti with Clams, Chili and Garlic

新鮮蛤蠣、初榨橄欖油、白酒、大蒜、辣椒、奶油

The pasta tossed with clams, basil, chili garlic, white wine, and butter

380

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### 美式南方秘製炸雞

Southern Boneless Fried Chicken  
去骨雞腿以優格浸泡後以特製炸粉包裹酥炸，外焦脆內多汁，搭配煙燻萊姆優格醬  
Crunchy yet tender, juicy boneless chicken thighs, served with chili lime yogurt sauce  
380

### 原木煙燻鮭魚凱薩沙拉

House smoked Salmon Caesar Salad  
自製冷燻鮭魚，蘿美心，香烤裸麥麵包，帕瑪森起士，自製凱薩醬  
House cold smoked salmon, bacon bits, crunchy rye croutons, house Caesar dressing  
380

### 季節濃湯

Yesterday's Soup  
以當季蔬菜熬煮的蔬菜濃湯，熟成一晚滋味更豐富  
It's always better the next day  
200

### 松露脆薯

Truffled Fries  
頂級牛肝菌松露醬、白松露油調味、帕瑪森起士粉  
Porcini and truffle paste, white truffle oil, parmesan cheese  
250

### 新鮮核桃麵包

Fresh Housemade Walnut Bread  
自製手工麵包  
Hot, freshly-baked housemade bread with a crispy crust and a soft center  
150

### 紐約重乳酪蛋糕

New York Cheesecake  
融合酸奶和高品質白乳酪的餡料，慢烤而成，風味濃郁，搭配季節莓果雪酪  
Rich and creamy, made with sour cream and cream cheese, slowly baked in the oven, served with seasonal sorbet  
300

### 精選主廚甜點

Daily Dessert  
250

### 餐點加價升級套餐

Add-On Special  
經典凱薩沙拉 & 季節濃湯  
Caesar Salad & Yesterday's Soup  
+250