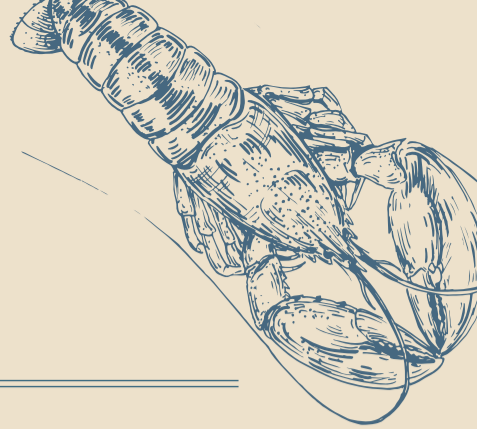




SEA TO SKY

- SEAFOOD & BAR -

A LA CARTE 單點菜單



APPETIZER 開胃菜

季節生蠔盤 Oyster platter (6pcs) / 海膽生蠔盤 Uni oyster platter (6pcs)	\$2,280 / \$3,480
※搭配雞尾酒醬 Cocktail sauce / 川味辣醬 Chili sauce 🍷	
黑珍珠魚子醬 Caviar	Premier \$1,380 (10g), \$3,800 (30g)
※魚子醬 Caviar / 薄餅 Blinis / 酸奶 Sour cream	Imperial \$1,500 (10g), \$4,500 (30g)
焦糖柑橘鮮魚薄片 Seasonal fish carpaccio, perilla, caramelized citrus	\$880
紅咖哩胭脂蝦 Red shrimp, red curry	\$920
馬里蘭蟹餅 Maryland crab cake	\$880
酥炸虎蝦佐櫻花蝦 Crispy fried prawn, Sakura shrimp & Laksa Espuma	\$880
香煎北海道干貝 Seared Hokkaido scallops, shellfish sauce	\$920
乾酪香料霹靂豬 Pork shoulder butt, Piri piri sauce & pecorino	\$780

JAPANESE CUISINE 和食

和風綜合海鮮盤 J.P Sashimi platter	\$1,580
酥炸軟殼蟹蘋果海膽捲 Crispy fried soft shell crab, apple, Uni roll	\$1,280
炙燒和牛松露生魚捲 Wagyu beef, daily Sashimi, truffle roll	\$1,080
鮭魚鮮蝦酪梨捲 Salmon shrimp California roll	\$1,080

SALAD OR SOUP 沙拉或湯

馬賽海鮮湯 Bouillabaisse	\$520
新英格蘭蛤蠣巧達湯 New England clam chowder	\$420
澎湖絲瓜奶油濃湯 Cream of loofah soup	\$380
希臘菲達沙拉 STS Greek salad	\$680
和風骰子牛沙拉 Grilled U.S. beef rib salad, J.P style dressing	\$680



SEAFOOD MAIN 海鮮主餐

爐烤味噌鮮魚菲力5oz. Daily catch, miso cauliflower purée, almond foam	\$1,980
爐烤挪威圓鱈5oz. Roasted cod fillet, leek purée, tarragon oil	\$1,980
碳烤波士頓龍蝦 Grilled lobster with romesco sauce	\$2,280
爐烤全魚佐西西里燴海鮮 Fresh daily whole fish, stewed seafood with Sicilian sauce	\$2,880
墨西哥香辣剝椒烤全魚 🍷 Fresh daily whole fish, chopped chili pepper sauce, potato gnocchi	\$2,880
海膽章魚西班牙烤飯 Uni & octopus paella	(建議雙人分享 / for 2) \$2,980
經典火烤海陸盤 The SEA Surf & Turf	(建議雙人分享 / for 2) \$5,580
碳烤波士頓龍蝦、日本F1菲力牛排6oz. Grilled lobster, J.P F1 beef tenderloin	
美式火烤海陸盤 The SKY Surf & Turf	(建議雙人分享 / for 2) \$5,280
碳烤波士頓龍蝦、美國頂級肋眼牛排16oz. Grilled lobster, U.S. Prime ribeye steak	
SEA TO SKY火烤海鮮盤 A fisherman's platter	(建議雙人分享 / for 2) \$4,480
碳烤波士頓龍蝦、南非鮑魚、虎蝦、干貝 Grilled lobster, abalone, king prawn, Hokkaido scallops	

MEAT MAIN 肉類主餐

香煎胭脂鴨胸6oz. 佐鹹蛋黃地瓜慕斯 T.W canard rouge, salted egg yolk sweet potato mousse	\$1,980
普羅旺斯式和羊捲6oz. 佐印度香料泥 Provencal style N.Z Lumina lamb chops, spice curry purée	\$2,380
日本F1菲力牛排5oz. 佐松露醬汁 J.P F1 beef tenderloin, truffle jus	\$2,880
美國頂級肋眼牛排16oz. U.S Prime ribeye steak	\$3,280
黃金威靈頓F1菲力牛排6oz.(限量) J.P F1 beef Wellington "LIMITED"	(建議雙人分享 / for 2) \$3,880
乾式熟成美國和牛戰斧44oz.(限量) Dry-aged U.S Tomahawk ribeye "LIMITED"	\$13,580
豪華海膽乾式熟成美國和牛戰斧44oz.(限量) Dry-aged U.S Tomahawk ribeye & Uni "LIMITED"	\$14,580

SIDE DISH 主餐配菜

蒜香花椰菜 Garlic broccoli florets \$280
香草炒野菇 Sautéed mushroom with herb \$280
帕瑪森乾酪松露薯條 Truffled French fries, parmesan cheese \$360
奶油馬鈴薯泥 Whipped potatoes \$280
炭烤南瓜佐厚切培根 Grilled zucchini & bacon \$280

DESSERT 甜點

巨大藍絲絨蛋糕 Gigantic blue velvet cake	\$520
蘋果派配香草冰淇淋 Apple pie, vanilla ice cream	\$380
開心果奶油泡芙 Pistachio puff, whipped cream	\$320
馬士卡邦蒙布朗 Mascarpone Mont Blanc	\$320

牛肉來源：美國、日本 / 豬肉來源：台灣、西班牙

若您對特定食材會有過敏反應，煩請於點餐前告知您的服務人員 Before placing your order, please inform your server if your party has a food allergy.

生食或未煮熟的肉類、海鮮、貝類、雞蛋，可能增加食源性疾病的風險 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

