

SEA TO SKY

- SEAFOOD & BAR -

SET MENU 套餐菜單

開胃菜

APPETIZER
(選1 Choose one)

季節生蠔盤 Oyster platter 6pcs for 2 (雙人需加價Extra +\$99)

紅咖哩脂蝦 Red Shrimp, red curry

馬里蘭蟹餅 Maryland crab cake

乾酪香料露露豬 Pork shoulder butt, Piri piri sauce & pecorino

帝王蟹天使麵 Angel hair pasta, king crab

泰式香料透抽 Poached squid, lemongrass scented sauce

湯或沙拉

SOUP OR SALAD
(選1 Choose one)

馬賽海鮮湯 Bouillabaisse

和風骰子牛沙拉 Grilled U.S. beef rib salad, J.P style dressing

澎湖絲瓜奶油濃湯 Cream of loofah soup

熱鬧開胃菜

HOT APPETIZER
(選1 Choose one)

香煎北海道干貝 Seared Hokkaido scallops

酥炸虎蝦佐櫻花蝦 Crispy fried prawn, Sakura shrimp, Laksa Espuma

慢燉牛頰佐馬鈴薯麵疙瘩 Braised beef cheek with potato gnocchi

主菜類

MAIN COURSE
(選1 Choose one)

香煎脂鴨胸6oz. 佐鹹蛋黃地瓜慕斯 T.W canard rouge, salted egg yolk sweet potato mousse \$2,980

普羅旺斯式和羊捲6oz. 佐印度香料泥 Provençal style N.Z Lumina lamb chops, spice curry purée \$3,380

日本F1菲力牛排5oz. 佐松露醬汁 J.P.F1 beef tenderloin, truffle jus \$3,880

黃金威靈頓F1菲力牛排6oz. J.P.F1 beef Wellington (雙人套餐 For 2) \$5,880

碳烤波士頓龍蝦 Grilled lobster \$3,280

經典火烤海陸盤 The SEA Surf & Turf (雙人套餐 For 2) \$7,580

碳烤波士頓龍蝦、日本F1菲力牛排6oz. Grilled Lobster, J.P.F1 beef tenderloin \$7,580

美式火烤海陸盤 The SKY Surf & Turf (雙人套餐 For 2) \$7,080

碳烤波士頓龍蝦、美國頂級肋眼牛排8oz. Grilled lobster, U.S. Prime ribeye \$7,080

SEA TO SKY火烤海鮮盤 A Fisherman's platter (雙人套餐 For 2) \$6,280

碳烤波士頓龍蝦、南非鮑魚、虎蝦、干貝 Grilled lobster, abalone, king prawn, Hokkaido scallops \$6,280

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

炭烤柳瓜佐厚切培根 Grilled zucchini & bacon \$280

甜點

DESSERT
(選1 Choose one)

每日精選甜點 Dessert of the day

開心果奶油泡芙 Pistachio puff, whipped cream

STS起司盤 Assorted cheese plate

茶或咖啡

TEA OR COFFEE
(+\$80 選1 Choose one)

美式咖啡 Americano

義式濃縮 Espresso

拿鐵 Latte

卡布奇諾 Cappuccino

英式早餐茶 English breakfast tea

洋甘菊茶 Chamomile tea

伯爵茶 Earl grey tea

冰紅茶 Iced black tea



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.

SEA TO SKY LUNCH

輕享午餐

前菜 APPETIZER

天使冷麵 / 海膽 / 昆布

Angel hair pasta, sea urchin, kombu

虎蝦多士 / 廣島牡蠣塔可

Deep fried prawn toast, shrimp mayonnaise,

satay flavored fried oyster taco

南非鮑魚 / 濃郁雞湯 / 米形麵

Abalone with chicken broth, orzo

主餐 MAIN COURSE

(選一 CHOOSE ONE)

季節鮮魚小丼飯

Seasonal mini donburi

OR

蒲燒鰻魚香料飯

Unagi no kabayaki pilaf

OR

味噌豬腹肉香料飯

Miso pork belly pilaf

OR

日本F1菲力牛排3oz / 紅酒醬汁(需加價+NT\$520)

Japan F1 beef tenderloin 3oz, red wine sauce (+NT\$520)

OR

碳烤波士頓龍蝦(半隻) / 堅果甜椒醬(需加價+NT\$520)

Grilled lobster (half) / romesco sauce (+NT\$520)

每日甜點 DESSERT OF THE DAY

\$ 1,880 / 位

BUSINESS

LUNCH SET MENU

平日超值 商業午餐

MON. ————— FRI.

炭烤波士頓龍蝦 (雙人) \$ 2,680

Grilled lobster (for 2)

紐約客牛排 16oz (雙人) \$ 2,880

USDA Prime New York strip steak 16oz (for 2)

慢燉牛頰、馬鈴薯泥 \$ 1,290

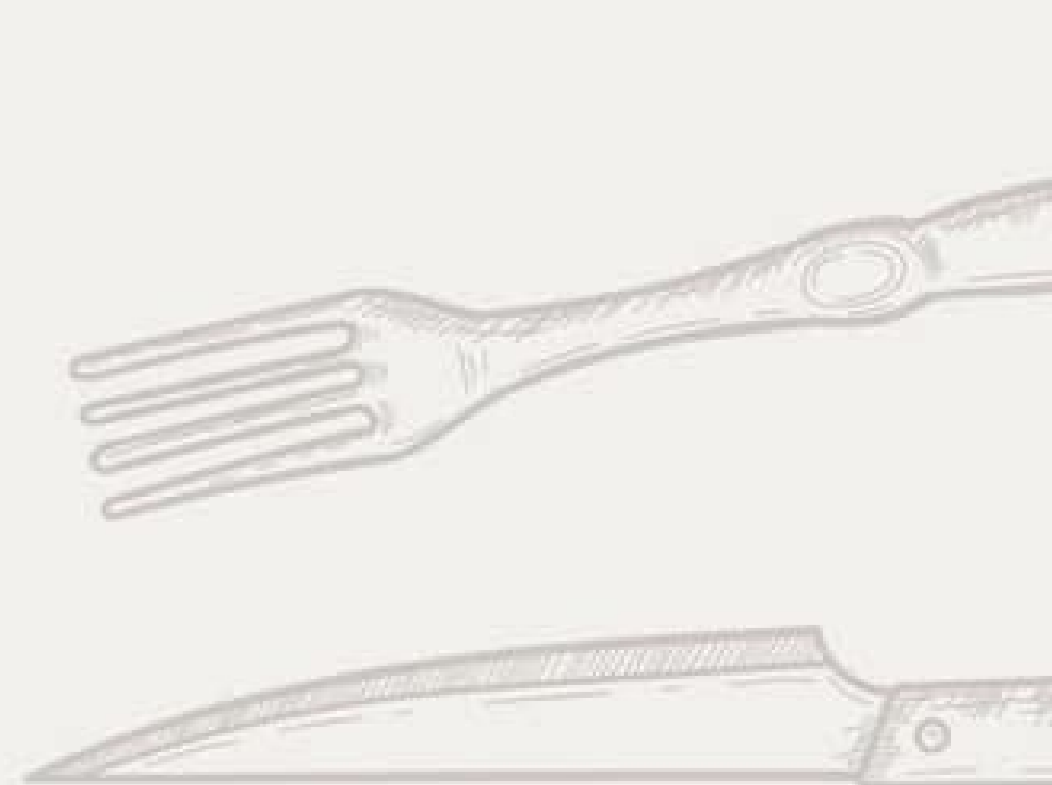
Braised beef cheek, whipped potatoes

香煎比目魚、烤田園鮮蔬 \$ 1,290

Pan roasted turbot, garden vegetable

煙花女海鮮義大利麵 \$ 990

Seafood pasta, alla puttanesca



包含：湯 Soup / 沙拉 Salad / 甜點 Dessert - 3選2 (Choose two)