

R22

THE OASIS
IN THE CITY

於城市夜空舉杯，讓創意調酒與海陸佳餚相伴，
高空俯瞰港都燈火，在歐陸風味與夜色美景之間，
細緩品味高雄迷人脈動。

 五辛蔬 |  蔬食 |  奶蛋蔬 |  含花生
 Vegan | Vegetarian | Lacto-vegetarian | Contains Peanuts
 含堅果 |  含海鮮 |  辛辣
 Contains Nuts | Contains Seafood | Spicy

如您對任何食材有過敏反應，請提前告知現場服務人員。
If you have any food allergies, please inform our staff in advance.
食材などのアレルギーをお持ちのお客様は、お越しの際に予め従業員へお申し付けください。

精選開胃菜 APPETIZER

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| 日航燻鮭魚凱薩沙拉  | 480 |
| Nikko Caesar Salad with Smoked Salmon | |
| 綜合起司拼盤   | 520 |
| Assorted Cheese Platter | |
| 雞尾酒鮮蝦  | 380 |
| Cocktail Shrimp | |

湯品 SOUP

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| 每日例湯附巧巴達麵包 | 200 |
| Soup of the Day with Ciabatta | |

主食 MAINS

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| 美國手撕BBQ豬肉鳳梨漢堡 (豬肉產地:台灣) | 580 |
| American-Style Pulled BBQ Pork and Pineapple Burger (Pork: Taiwan) | |
| 花生醬脆培根起司牛肉漢堡 (牛肉產地:澳洲 豬肉產地:台灣)  | 620 |
| Australian Beef Burger with Peanut Butter and Crispy Bacon (Beef: Australia Pork: Taiwan) | |
| 松露菌菇燉飯  | 580 |
| Truffle Mushroom Risotto | |
| 松葉蟹海膽燉飯  | 680 |
| Queen Crab and Sea Urchin Risotto | |
| 德國豬腳香腸拼盤 | 1,280 |
| German Pork Knuckle and Sausage Platter | |

小食與炸物 SMALL BITES & FRIED

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| 日式蟹肉可樂餅  | 420 |
| Japanese-Style Crab Croquettes | |
| 紐約辣雞翅與蔬菜棒  | 400 |
| New York-Style Spicy Chicken Wings with Vegetable Sticks | |
| 脆薯(牛肉醬起司 / 松露美乃滋) (牛肉產地:澳洲和牛)  | 500 |
| Crispy French Fries (Beef Chili and Cheese / Truffle Mayo) (Beef: Australia) | |
| 阿里山山葵炸雞肉起司球  | 380 |
| Fried Chicken Wasabi Cheese Balls | |
| 澳洲和牛辣肉醬起司玉米餅  | 480 |
| Nachos with Australian Wagyu Beef Chili and Cheese | |

鮮果 FRUIT

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| 寶島水果盤 | 360 |
| Seasonal Fruit Platter | |

最後點餐時間 22:00 Last Order 22:00

豪華海鮮塔 SEAFOOD TOWER

雙人分享餐 SHARING MEAL FOR TWO NT\$3,680

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| 波士頓龍蝦 / 隻 Boston Lobster / per piece | 紅蟳 / 隻 Red Crab / per piece | 干貝 / 兩份 Scallops for Two |
| 鮑魚 / 兩份 Abalones for Two | 澎湖小卷 / 兩份 Penghu Squids for Two | 海老 / 兩份 Prawns for Two |

雞尾酒醬 | 蒜味奶油醬 | 金桔蜂蜜橄欖油
Cocktail Sauce | Creamy Garlic Sauce | Kumquat Honey Olive Oil

四人分享餐 SHARING MEAL FOR FOUR NT\$6,800

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|---------------------------------------|-------------------------------------|------------------------------|
| 波士頓龍蝦 / 兩份 Boston Lobsters for Two | 紅蟳 / 兩份 Red Crabs for Two | 干貝 / 四份 Scallops for Four |
| 鮑魚 / 四份 Abalones for Four | 澎湖小卷 / 四份 Penghu Squids for Four | 海老 / 四份 Prawns for Four |
| 時令海鮮 Seasonal Seafood | | |

雞尾酒醬 | 蒜味奶油醬 | 金桔蜂蜜橄欖油
Cocktail Sauce | Creamy Garlic Sauce | Kumquat Honey Olive Oil

肉食主義 MEAT OPTION

雙人分享餐 SHARING MEAL FOR TWO NT\$3,680

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| • 手工巧巴達麵包 Signature Ciabatta | | • 美國丁骨牛排 20盎司 (產地:美國) T-Bone 20 OZ (Origin: America) |
| • 田園高纖沙拉 Daily Salad | 主菜4選2 Choose 2 from 4 Main Courses | • 聖路易安納風味燻烤豬肋排 12盎司 (產地:台灣) St. Louis Ribs 12 OZ (Origin: Taiwan) |
| • 每日例湯 Daily Soup | | • 香料奶油爐烤鮭魚排 12盎司 (產地:挪威)  Grilled Salmon Steak with Herb Butter 12 OZ (Origin: Norway) |
| • 精選水果盤 Selected Fruit Platter | | • 香烤春雞 / 全隻 (產地:美國) Roasted Spring Chicken (Origin: America) |

搭配雙人份豪華海鮮塔分享餐優惠 SPECIAL PRICE WITH SEAFOOD TOWER NT\$6,680

四人分享餐 SHARING MEAL FOR FOUR NT\$6,880

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| • 手工巧巴達麵包 Signature Ciabatta | | • 戰斧牛排 40盎司 (產地:美國) Tomahawk Steak 40 OZ (Origin: America) |
| • 田園高纖沙拉 Daily Salad | 主菜 Main Courses | • 聖路易安納風味燻烤豬肋排 12盎司 (產地:台灣) St. Louis Ribs 12 OZ (Origin: Taiwan) |
| • 每日例湯 Daily Soup | | • 香料奶油爐烤鮭魚排 12盎司 (產地:挪威)  Grilled Salmon Steak with Herb Butter 12 OZ (Origin: Norway) |
| • 精選水果盤 Selected Fruit Platter | | • 香烤春雞 / 全隻 (產地:美國) Roasted Spring Chicken (Origin: America) |

搭配四人份豪華海鮮塔分享餐優惠 SPECIAL PRICE WITH SEAFOOD TOWER NT\$11,888

價格以新台幣計算，10%服務費另計 All prices are in NT dollars and are subject to a 10% service charge.
餐點製作需約30-45分鐘 Please allow approximately 30-45 minutes for meal preparation.
最後點餐時間 21:00 Last Order 21:00