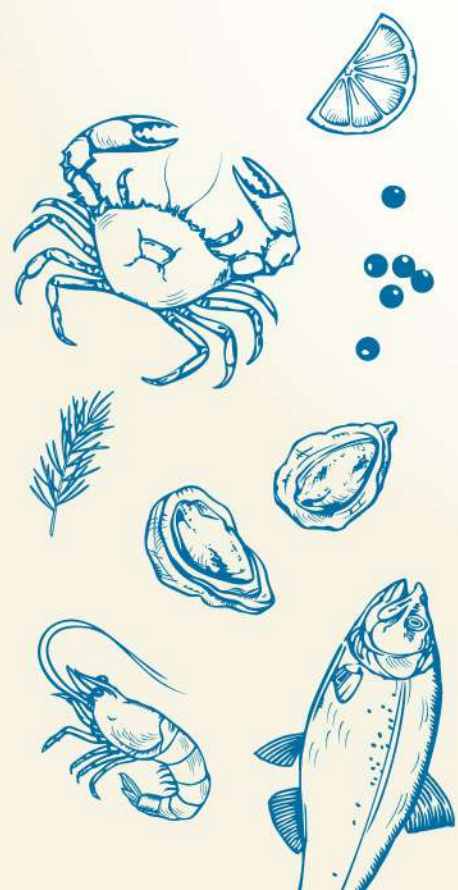


SEA TO SKY



APPETIZER 前菜

冷盤 COLD

法國貝里魚子醬 Baerii caviar 薄餅 / 酸奶 Blinis, sour cream	\$1,380 (10g) \$3,800 (30g) (僅供單點 A la carte only)
經典凱薩沙拉 鯷魚 厚切培根 帕瑪森起司 Caesar salad, anchovies, lardons, parmesan	\$520
季節生魚 柑橘風味油醋 Seasonal catch crudo, citrus vinaigrette	\$580
生牛肉韃靼 醋漬鯷魚 布里歐麵包 Beef tartare, marinated anchovies, brioche	\$680
北海道干貝 酪梨 柚子胡椒 Hokkaido scallop, avocado, yuzu pepper	\$720 (套餐/Set +\$150)
SEA TO SKY 海鮮冷盤 Chilled seafood platter 海膽布里歐 / 冰鮮生蠔 / 南非鮑魚 / 北海道干貝 / 胭脂蝦 / 季節鮮魚 Sea urchin brioche, fresh oyster, abalone, Hokkaido scallop, red prawn, fish crudo	\$1,080 (套餐/Set +\$500)

熱盤 HOT

每日例湯 Soup of the day	\$520
新英格蘭蛤蜊巧達湯 New England clam chowder	\$520
招牌馬賽海鮮湯 SEA TO SKY bouillabaisse	\$600
酥炸蟹肉甜甜圈 紫蘇美乃滋 拇指檸檬 Crispy fried Maryland crab doughnut, perilla mayo, finger lemon	\$580
酥炸鮮魚天婦羅 西班牙臘腸醬 Crispy fried caramelized fish tempura, chorizo and bell pepper espuma	\$680
嫩烤澎湖透抽 鯷魚白酒奶油醬 Grilled Penghu squid, anchovies white wine sauce	\$680
紐澳良風味烤虎蝦 香草酸奶油醬 New Orleans style prawn, herb sour cream	\$880
香煎肥鴨肝 燉煮蘋果 無花果可可醬 Pan-seared foie gras, braised apple compote, fig and cocoa purée	\$880 (套餐/Set +\$250)
浸煮南非鮑魚 海藻奶油醬 Sous-vide poached abalone, seaweed sauce	\$880

SIDE DISH 配菜

香煎櫛瓜 Pan-seared zucchini	\$320
帕瑪森起司松露薯條 French fries, parmesan cheese, truffle	\$360
奶油馬鈴薯泥 Creamy mashed potatoes	\$360
香料炒野菇 Sautéed mushroom	\$380
香煎蘆筍 香料海鮮肉醬 Pan-seared asparagus, seafood Bolognese sauce	\$480

DESSERT 甜點

巨大藍絲絨蛋糕 Gigantic blue velvet cake	\$580
主廚每日甜點 Dessert of the day	\$280
綜合冷肉起司盤 Assorted cold cuts & cheese platter	\$400

牛肉來源: 美國、日本 | 豬肉來源: 台灣、西班牙 若您對特定食材會過敏, 請於點餐前告知您的服務人員。

Before placing your order, please inform your server if a person in your party has a food allergy.

食材將因應季節變化調整, 實際菜色依餐廳提供為主。

Ingredients are subject to seasonal availability, and actual dishes may vary based on the restaurant's offerings.

MAIN COURSE 主餐

海鮮 SEAFOOD

每日到港鮮魚 6oz. 辣味番茄 番紅花醬 Daily catch, spicy tomato purée, saffron velouté sauce	\$1,880
西西里鮮蝦韃靼海膽義大利麵 Sea urchin pasta with red prawn tartare	\$1,980
味噌圓鱈菲力 6oz. 柚子奶油醬 Roasted miso cod fillet, pomelo butter sauce	\$2,280
宜蘭胭脂蝦海膽西班牙海鮮飯 Yilan red prawn and sea urchin paella	\$2,280
龍蝦奶油細扁麵 Lobster linguine with lobster bisque sauce	\$2,580
香煎法國龍脷魚 酸豆奶油 (分享 to share) Pan-seared French dover sole, caper butter	\$3,680
美式火烤海鮮 Grill Seafood platter (分享 to share) 波士頓龍蝦 / 南非鮑魚 / 海虎蝦 / 當日鮮魚 Boston lobster, abalone, tiger prawn, daily fish fillet	\$4,580

肉類 MEAT

香煎彰化櫻桃鴨胸 10oz. 紅酒燉無花果 覆盆莓果醬 Pan-seared Changhua duck breast, red wine braised fig, raspberry purée	\$1,880
火烤紐西蘭高地和羊排 8oz. 威士忌風味南瓜泥 波特酒醬 Grilled Lumina lamb rack, whiskey infused pumpkin purée, port wine sauce	\$1,980
美國頂級菲力牛排 6oz. 奶油馬鈴薯泥 松露紅酒醬 USDA Prime tenderloin steak, mashed potatoes, black truffle red wine sauce	\$1,980
美國頂級肋眼牛排 16oz. (分享 to share) USDA Prime ribeye steak	\$3,680
威靈頓牛排 16oz. 奶油馬鈴薯泥 松露紅酒醬 (分享 to share) USDA Prime tenderloin Wellington, mashed potatoes, black truffle red wine sauce	\$3,980 (限量供應 LIMITED)
SEA TO SKY 海陸雙拼 Surf & Turf (分享 to share) 美國頂級肋眼牛排 16oz. & 碳烤龍蝦尾 6oz. USDA Prime ribeye steak, grilled lobster tail	\$4,980
火烤日本北海道 F1 帶骨紐約客牛排 28oz. (分享 to share) Grilled Hokkaido F1 bone-in New York strip steak	\$5,980
火烤日本北海道 F1 丁骨牛排 32oz. (分享 to share) Grilled Hokkaido F1 T-bone steak	\$6,580

升級套餐 Set Menu Upgrade +\$980

點選主餐即可加價享有套餐升級
包含: 冷盤(選1) | 熱盤(選1) | 主廚每日甜點
每份主餐限加購一份套餐; 多人分享主餐則可額外加購。

Enhance your main course with a set menu including:
Cold Appetizer (choice of 1), Hot Appetizer (choice of 1) and Chef's Daily Dessert.
One set upgrade per main course. Additional sets may be ordered for shared main courses.

食用生肉或未煮熟的肉類、家禽、海鮮、貝類或雞蛋可能會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.

STS-2026-SPRING/SUMMER