


Sigis

All prices are in NT dollars and subject to a 10% service charge.



Kindly inform us if you are allergic to any food ingredients.


TAPAS


VONGOLE 蒜香炒蛤蜊佐白酒 \$230
Sautéed Clams with Garlic and White Wine

 CALAMARI 酥炸花枝 \$235
Deep Fried Calamari

 FUNGHI 香蒜炒蕈菇 \$140
Sautéed Button Mushrooms with Garlic

 OLIVA 醃漬橄欖 \$140
Marinated Olives


 POLPETTE 義式肉丸 \$210
Meatballs (3 pcs)

  CHORIZO 辣味腸 \$140

 FORMAGGIO FETA 醃製乳酪 \$140
Marinated Feta Cheese

  GAMBERESSE 蒜味辣椒炒鮮蝦 \$288
Sautéed Spicy Shrimps with Garlic and Chorizo

Add-Ons :
One Piece Shrimp \$65



GAMBERESSE

Sautéed Spicy Shrimps with Garlic and Chorizo

All Prices are in NT Dollars.



New



Vegetarian item



Spicy



Contain Nuts



Family Selection



Chef's Recipe

ANTIPASTI & INSALATA



CAPRESE



卡布里沙拉
羅勒與義大利老酒醋

\$520

Tomatoes and Buffalo Mozzarella, Basil with Balsamic



POLPO

炭烤章魚

\$520

Marinated Octopus, Creamy Potato, Pickled Onions



CAPRESE

*Tomatoes and Buffalo Mozzarella,
Basil with Balsamic*



PROSCIUTTO E MELONE

西班牙塞納諾火腿與哈密瓜 芝麻葉沙拉

\$420

Prosciutto with Melon and Arugula

CAESAR 凱薩沙拉

Caesar Salad

Share \$365
Individual \$255



INSALATA DELLA CASA 主廚沙拉



Heirloom Tomato, Green Bean, Cherry Radish, Snap Pea

\$380

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Chef's Recipe

SOUP

 **CACCIUCCO** 托斯卡納海鮮湯 \$480
Seafood, Chili, Tomatoes and Basil

 **ZUPPA DEL CONTADINO** \$380
 義大利蔬菜湯佐羅勒青醬及帕達諾起司
 *Vegetable Broth with Basil Pesto and Padano*



ZUPPA DI FUNGHI

Traditional Mushroom Bisque



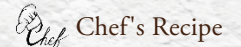
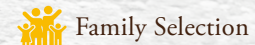
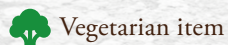
CACCIUCCO

Seafood, Chili, Tomatoes and Basil

ZUPPA DI CIPOLLE \$360
洋蔥湯
Onion Soup

ZUPPA DI FUNGHI \$380
傳統義大利蘑菇湯
Traditional Mushroom Bisque

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PIZZA

Pizza is available after 12:00 p.m.

 GENOVESE 青醬乳酪蝦
Basil Pesto, Green Beans, Potatoes, Mozzarella, Shrimps, Mascarpone \$780

 FORMAGGI 綜合起士
Gorgonzola, Mozzarella, Ricotta and Padano \$670

PROSCIUTTO 風乾火腿及芝麻菜
Prosciutto and Arugula \$680

 MARGHERITA 瑪格麗特
Tomato Sauce, Mozzarella, Padano and Basil \$510



GENOVESE

Basil Pesto, Green Beans, Potatoes, Mozzarella, Shrimps, Mascarpone



PROSCIUTTO

Prosciutto and Arugula

 PEPPERONI E FUNGHI
義式臘腸及蕈菇 \$485
Pepperoni and Sautéed Mushrooms

  AMANTI DELLA CARNE
肉食品味者 \$665
Chorizo, Ham, Minced Meat, Pepperoni, Mozzarella Cheese, Tomato Sauce, Oregano

PIZZA ENHANCEMENTS

Olives 橄欖 \$98
Mushrooms 蕈菇 \$140
Bell Peppers 甜椒 \$85
Jalapeños 墨西哥辣椒 \$20
Double Cheese 雙倍起司 \$185
Arugula Leaves 15g 芝麻葉 \$60

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Chef's Recipe

PASTA

-  **POMODORO 番茄義大利麵** \$420
Garlic, Onions, Cherry Tomatoes, Basil and Tomato Sauce
-
- CARBONARA 經典培根蛋黃義大利麵** \$430
Egg Yolk, Bacon, Padano and Black Pepper
-
-  **VONGOLE 蒜味白酒蛤蜊義大利麵 橄欖油風味** \$495
 *Sautéed Clams, Garlic and White Wine Sauce*
-
-  **ORECCHIETTE CON SALSICCIA** \$465
貓耳朵麵佐奶油香腸及黑松露醬
Orecchiette with Italian Sausage, Cream, Padano and Black Truffle Sauce
-

-  **AGLIO E OLIO** \$550
 **小緞帶麵、牛肝菌菇、蘑菇、大蒜、辣椒、橄欖油**

 *Fettuccine with Porcini, Mushroom, Garlic, Chili, Extra Virgin Olive Oil*

- ARAGOSTA 龍蝦麵搭蕃茄醬汁** \$898
Lobster and Bisque of Lobster with Marinara Sauce
-

-  **FRUTTI DI MARE 海鮮白酒及羅勒麵** \$580
Seafood with White Wine and Basil
-



FRUTTI DI MARE

Seafood with white Wine and Basil

RISOTTO

ACQUERELLO EXTRA AGED CARNAROLI RISO

FRUTTI DI MARE

海鮮燉飯

\$570

Assorted Seafood with Tomato Sauce

ARAGOSTA

龍蝦及龍蝦醬汁及毛豆仁

\$898

Lobster with Edamame



RISI E BISI

義式青豆仁牛肉燉飯

\$620

Green Peas, Bacon, Padano and Striploin



FRUTTI DI MARE

Assorted Seafood with Tomato Sauce

MAIN COURSE



AGNELLO 爐烤羊排佐西西里燉甜椒

N.Z Roasted Lamb Rack with Peperonata, Potato, Red Wine Jus and Black Olive Paste

\$860

COSTATA DI MANZO 美國頂級肋眼

10 oz USDA Prime Rib Eye Steak with Potato and Roasted Vegetables

\$1,395



POLLO 烤春雞與羽衣甘藍 巴薩米可醋莓果醬汁 (Approx. 30 minutes cooking time)

Roasted Poussin Chicken with Kale and Red Cabbage, Balsamic Berry Sauce

\$790

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Chef's Recipe

MAIN COURSE



SALMONE

煎烤鮭魚與馬鈴薯佐番紅花酸豆芥末醬
鮭魚卵

*Pan-Fried Fillet of Salmon with Potatoes, Roasted Vegetables,
Sundried Tomatoes, Saffron Caper Sauce, Ikura*

\$750



BRANZINO

嫩煎海鱸魚佐香料油、珍珠麵、花椰菜、烤萊姆

*Pan-Fried Fillet of Seabass with Fresh Herbs, Fregula Sarda, Grilled Lemon,
Chickpeas, Roasted Vegetables, Pistachios*

\$780



FILETTO DI MANZO

美國安格斯菲力牛排佐松露奶油醬、帕達諾起士

*8 oz USDA Angus Beef Tenderloin with Potato and Roasted Vegetables, Flavored
with Creamy Truffle Sauce and Padano*

\$1,390

HAMBURGER 牛肉漢堡 (全熟)

Classic Burger (Well-Done)

8 oz NZ Beef Patty, Caramelized Onions, Scamorza Cheese, Bacon and Mixed Mushrooms

\$360

For your information, Club's minced meat burgers are fully cooked, eliminating harmful microorganisms.
Unlike whole cuts, minced meat requires thorough cooking to prevent illness.
Please contact our service staff for any queries regarding food preparation and nutrition.

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Chef's Recipe





MELANZANE

Grilled Eggplant with Caponata and Mint,
Microgreens with Chickpeas and Tomato Sauce



PIZZA PANINO-MORTADELLA

Pizza Bread, Mozzarella, Mortadella,
Chili Flakes, Semi Dried Tomatoes,
Olives, Red Onions, Arugula and Basil


 MELANZANE 烤茄子與燉菜 番茄鷹嘴豆醬汁
 Grilled Eggplant with Caponata and Mint,
Microgreens with Chickpeas and Tomato Sauce **\$580**

 PIZZA PANINO-MORTADELLA 披薩三明治佐蒙塔迪拉火腿 **\$280**
 Pizza Bread, Mozzarella, Mortadella, Chili Flakes, Semi Dried Tomatoes, Olives, Red Onions, Arugula and Basil

 PIZZA PANINO-UOVO SODO 披薩三明治佐水煮雞蛋 **\$280**
 Pizza Bread, Mozzarella, Boiled Egg, Chili Flakes, Semi Dried Tomatoes, Olives, Red Onions, Arugula and Basil

SIDES

 Broccoli 綠花椰菜 **\$145**

 Sautéed Button Mushrooms
with Garlic 香蒜炒蕈菇 **\$140**

Mashed Potato 馬鈴薯泥 **\$140**

French Fries

Regular or Shoestring 炸薯條 或 細薯

Choice of:

Original 原味 **\$130**

Truffle Flavor 松露 **\$185**

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Chef's Recipe

DESSERT



TIRAMISU

Mascarpone, Espresso, Ladyfingers



TARTUFO

Home Made "Chocolate and Raspberry Ice Cream"
with Oreo Crumbles, Berry Sauce



TARTUFO 桑葚巧克力冰淇淋搭莓果醬



Home Made "Chocolate and Raspberry Ice Cream"
with Oreo Crumbles, Berry Sauce

\$280



TIRAMISU 提拉米蘇

Mascarpone, Espresso, Ladyfingers

\$280

AFFOGATO 咖啡冰淇淋

Vanilla Ice Cream, Espresso,
Caramel Crunch and Chocolate

\$190

ICE CREAM

冰淇淋

Vanilla, Chocolate, Strawberry.
Please select one ice cream flavor

\$190



LAVA 熔岩巧克力蛋糕

Molten Chocolate Cake, Mixed Berries and
Vanilla Ice Cream

\$380

FRUTTA 季節水果盤

Seasonal Fruits

\$230



LAVA

Molten Chocolate Cake,
Mixed Berries and Vanilla Ice Cream

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Chef's Recipe

CHILDREN'S MENU

	MARGHERITA 瑪格麗特披薩 <i>Tomato Sauce, Mozzarella, Padano and Basil Pizza</i>	\$285
	HAWAIIAN 夏威夷披薩 <i>Cooked Ham, Tomato Sauce, Mozzarella, Pineapple Pizza</i>	\$295
	ZUPPA DI MAIS 雞肉玉米濃湯 <i>Bisque of Corn with Chicken Breast</i>	\$180
	BOLOGNESE 義大利麵佐義大利肉醬 <i>Spaghetti with Classical Meat Sauce</i>	\$190
	POMODORO 義大利麵佐蕃茄醬汁 <i>Spaghetti with Traditional Tomato Sauce and Basil</i>	\$180
	FARFALLE CON POLLO 蝴蝶麵佐奶油雞肉 <i>Chicken, Cream and Padano</i>	\$190
	POLLO 義大利燉飯佐雞肉 <i>Risotto with Chicken</i>	\$280
	POLLO ARROSTO 香烤雞腿肉佐大蒜、迷迭香 <i>Roasted Chicken Leg with Mashed Potato and Vegetables, Garlic, Rosemary</i>	\$280
	MANZO 香蒜炒牛肉丁佐薯泥 <i>Sautéed Diced of Beef with Mashed Potato and Vegetables</i>	\$380
	BRANZINO 嫩煎海鱸魚佐番茄醬汁 <i>Pan-Fried Fillet of Seabass with Mashed Potato and Vegetables, Tomato Sauce</i>	\$380

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Chef's Recipe

BEVERAGES

Fresh Juice

Orange Juice	\$135
Kiwi Juice	\$135
Lemon Juice	\$135
Pineapple Juice	\$135
Watermelon Juice	\$135
Sparkler	\$135
Ice Honey Lemon Juice	\$160
Fresh Fruit Punch	\$160

A. Orange Pineapple Kiwi Juice

B. Orange Pineapple Cranberry Juice

C. Pineapple Lemon Apple Juice Mint

Hot Drinks

Non-Alcoholic

Honey Lemon	\$160
Citron Lemon	\$135

Alcoholic

Brandy & Cocoa	\$195
Baileys & Earl Grey Tea	\$195

Western Tea

English Breakfast Tea / Earl Grey Tea	\$80
Chamomile Tea / Mint Tea	

王德傳 Premium Chinese Tea

Sanxia Biluochun Green Tea	\$150
Wenshan Baozhong Oolong Tea	\$150
Dongding Oolong Tea	\$150



NESPRESSO Nespresso Coffee

	Standard	Bottomless
Regular (Hot / Iced)	\$65	\$150
Espresso (Hot only)	\$65	\$150
Latte (Hot / Iced)	\$135	\$180
Cappuccino (Hot / Iced)	\$135	\$180
Chocolate Milk (Hot / Iced)	\$85	

Soft Drinks

Coke / Sprite / Soda / Tonic	
Ginger Ale / Coke Zero	\$55

Mineral Water

San Pellegrino 1000ml	\$130
Perrier 330ml	\$105

Draught Beers

	By The Glass
Peroni	Small \$140 / Large \$230
Red Point IPA	Small \$125 / Large \$210

Happy Hour : Enjoy 50% off all draft beers - every day of the week 3:00-8:00pm

Cocktails

Singapore Sling	\$250
Mojito	\$250
Long Island Iced Tea	\$250
Margarita	\$250
Martini (Vodka / Gin)	\$250
Amaretto Sour (Rocks)	\$250
Cosmopolitan	\$250
Whisky Sour (Rocks)	\$250