



Breakfast Menu

CAFÉ UN
DEUX
TROIS

FARM EGGS SELECTION 放山雞蛋料理

EGGS BENEDICT | 班尼迪克蛋 NT\$350

Two eggs poached served on toasted English muffin with York ham and Hollandaise sauce, served with mushrooms and green asparagus tips

水波蛋、英式馬芬、約克火腿襯荷蘭蛋黃醬，搭配綠蘆筍與蘑菇

EGG COCOTTE | 法式鐵鍋蛋 NT\$350

Poached egg, mushrooms sauce, arugula and melted cheese drop

水波蛋、蘑菇醬、芝麻葉、起司

TRUFFLE | 松露炒蛋 NT\$450

Scrambled egg with black truffle paste served mushrooms and green asparagus tips

炒蛋、黑松露醬、搭配綠蘆筍與蘑菇

FREE-RANGE EGGS | 各式蛋類料理 NT\$350

Two eggs prepared to your liking, scrambled, poached, fried, boiled or omelet served with grilled tomato, seasonal mushrooms, and hash brown

Your choice of two side dish: pork sausages, chicken sausages, bacon, York ham or baked beans

您可選擇喜愛的蛋料理烹調方式 (使用兩顆蛋)

炒蛋、水波蛋、各類煎蛋、水煮蛋或歐姆蛋，搭配烤番茄、季節蘑菇與馬鈴薯餅

您可任選二種配菜：豬肉香腸、雞肉香腸、英式血腸、培根片、火腿或燉煮豆子

SIDE DISHES | 早餐配菜 NT\$250

Your choice of one side dish; pan-fried bacon, pork sausage, chicken sausages, smoked salmon, hash brown, baked beans, cold cuts, cheeses

您可選擇一種配菜 (培根、豬肉香腸、雞肉香腸、煙燻鮭魚、薯餅、燉煮豆子、冷切肉盤、起司)

PANCAKES AND WAFFLES 煎餅與鬆餅

BAKERIES | 可選擇香煎薄餅或法式吐司或比利時鬆餅 NT\$300

french toast, pancakes or brussel style waffles, served with maple syrup, jam, chocolate sauce, chantilly, strawberries,

cherry compote or seasonal fruits

搭配楓糖、各式果醬、巧克力醬、奶油及糖漬水果

BAKERY BASKET (5 PIECES) | 新鮮烘培麵包(5 個) NT\$300

croissant, danish pastries, brioche, french baguette or country loaf, served with french butter, homemade jam or honey

您可選擇可頌麵包、巧克力可頌、甜麵包捲、丹麥麵包、馬芬蛋糕、雜糧麵包切片、法式長棍麵包切片、全麥吐司或白吐

司搭配手工牛油、自製果醬與蜂蜜

BEVERAGES 其他飲品

HOT OR COLD CHOCOLATE | 冰或熱巧克力 NT\$220

MILK | 牛奶 NT\$160

full fat 全脂

skimmed 低脂

soya 豆漿

JUICE | 鮮榨果汁 NT\$220

orange 柳橙汁

grapefruit 葡萄柚汁

kiwi 奇異果汁

watermelon 西瓜汁

apple 蘋果汁

pineapple 鳳梨汁

carrot 胡蘿蔔汁

tomato 番茄汁

SMOOTHIE | 特製冰沙 NT\$250

citrus fruit 綜合柑橘冰沙

banana nutmeg spice and low fat yogurt 蜂蜜香蕉冰沙

papaya basil and soymilk 木瓜豆漿冰沙

COFFEE | 咖啡

café americano 美式咖啡 NT\$200

café au lait 咖啡歐蕾

cappuccino 卡布奇諾

espresso 義式濃縮

decaf 低因咖啡

double espresso 雙份濃縮 NT\$220

CHA CHA TEA | 采采食茶 NT\$200

Sanxia bi luo chun 三峽碧螺春

High mountain oolong 高山烏龍

Lishan oolong 梨山烏龍

Alishan oolong 阿里山烏龍

Dongding oolong 凍頂烏龍

Oriental beauty 東方美人

DECAFFEINATED TEA & CAFFEINE FREE HERBAL

INFUSION | 低咖啡因茶及草本茶 NT\$200

Chamomile 洋甘菊茶

Peppermint 草本薄荷茶

Roibosh & Lemon 檸檬國寶茶

Rose Hip Delight 玫瑰果茶

Red Fruit 紅色水果茶

Apple Fantasies 夢幻蘋果茶

RONNEFELDT TEA | RONNEFEELDT 風味茶 NT\$200

Darjeeling n37 大吉嶺紅茶 no. 37

English Breakfast 英式早餐茶

Masala Chai 馬薩拉香料茶

Earl Grey 伯爵茶

Red Roses 玫瑰花瓣紅茶

Classic Orange Pekoe 錫蘭白毫茶

Irish Whiskey-Cream 艾爾蘭威士忌奶香茶

Fancy Sencha Organic by IMO 日本煎茶

Jasmine Gold 黃金茉莉茶

Pai Mu Tan & Melon 白牡丹茶

06.30 am – 12.00 pm | 供應時間為早上 06.30 至午間 12.00

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For special dietary requests please ask your server.

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SPA BREAKFAST | 養生 SPA 早餐NT\$850

Egg white omelette, Free-range egg whites and organically grown herbs, served with mushroom, and grilled tomato

蛋白歐姆蛋，放山雞蛋白蛋捲佐有機香草、搭配蘑菇與烤番茄

Bircher muesli, served with homemade fresh yogurt, dried nuts, raisins, apple and honey

Or

oat porridge with choice of whole or skimmed milk

瑞士燕麥配乾果新鮮自製優格與堅果、葡萄乾、蘋果與蜂蜜

或

燕麥粥搭配全脂或低脂牛奶

Seasonal fruits platter

時令水果切盤

Freshly-squeezed fruit juice

鮮榨果汁

A selection of coffee or fine tea

精選咖啡或茗茶

PARISIAN BREAKFAST | 奢華巴黎早餐NT\$8,000

Caviar, en-K de caviar by Kaviari, crystal gold 15 grams served with blinis and traditional condiments

KAVIARI 金牌奧賽嘉魚子醬 (15 克)，搭配薄餅與傳統佐食配料

Glass of Champagne, NV Ruinart “R”

香檳一杯

Bakery basket (5 Pieces), served with butter, homemade jam and honey

新鮮烘培麵包 (5個)，搭配牛油、自製果醬與蜂蜜

Seasonal fruits platter

時令水果切盤

Homemade fresh yoghurt

自製新鮮優格

Freshly-squeezed fruit juice

鮮榨果汁

A selection of coffee or fine tea

精選咖啡或茗茶

CEREALS, YOGHURT, FRUIT 穀物麥片、優格、水果

CEREALS WITH HOT OR COLD WHOLE, LOW FAT/SKIMMED MILK OR SOYBEAN MILK | 穀物麥片NT\$300

Choice of peanut-flaxseed granola, pumpkin seed and raisin granola, All Brans, Corn Flakes, Coco Pops and Original Special K

您可選擇花生亞麻籽燕麥、南瓜子葡萄乾燕麥、高纖全麥麥片、玉米片、可可米、Special K 香脆麥米片

搭配全脂或低脂牛奶或豆漿（冷 / 熱）

BIRCHER MUESLI | 瑞士什錦燕麥NT\$250

Served with dried nuts, raisins, apple and honey

搭配堅果、葡萄乾、蘋果與蜂蜜

OAT PORRIDGE | 傳統燕麥粥NT\$250

Served with choice of whole or skimmed milk

燕麥粥搭配全脂或低脂牛奶

HOMEMADE FRESH YOGHURT | 自製新鮮優格NT\$200

Served with honey and seasonl fruit compote

搭配蜂蜜及糖漬水果

FROM THE REGION 本地特色料理

ASSORTMENT OF DIM SUM (6 pcs) | 綜合港式點心組合(6 入) NT\$300

Steamed pork and shrimp Sui-mai, shrimp dumpling, mahogany vegetables and flower mushrooms dumpling

鮮蝦燒賣、蝦餃、花菇素蒸餃

CONGEE | 粥品 NT\$300

Your choice of plain, fish, pork, chicken, pork and century eggs

Served with traditional condiments

您可選擇白粥、魚肉粥、雞肉粥或皮蛋瘦肉粥，搭配傳統小菜

CONGEE OF ABALONE | 鮑魚粥 NT\$380

Served with traditional condiments

搭配傳統小菜

DAN BING – TAIWANESE PANCAKE | 台式傳統蛋餅 NT\$400

Served with tuna, free-ranged eggs and spring onion

鮪魚、放山雞蛋與青蔥

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SETS 套餐

M. O. BREAKFAST | M. O. 精緻早餐NT\$980

Buffet breakfast selection, coffee or tea

精選早餐自助餐台及咖啡或茶

TRADITIONAL ENGLISH BREAKFAST | 經典英式早餐NT\$950

Two eggs prepared to your liking, scrambled, poached, fried, boiled or omelet served with grilled tomato, seasonal mushrooms and hash brown potatoes

Or

Poached egg, mushrooms cream, mushrooms, arugula and melted cheese drop

您可選擇喜愛的蛋料理烹調方式 (使用兩顆蛋)

炒蛋、水波蛋、各類煎蛋、水煮蛋或歐姆蛋，搭配烤番茄、季節蘑菇與馬鈴薯餅

或

法式鐵鍋蛋，水波蛋、蘑菇醬、芝麻葉與起司

Toasts (2 Pieces), served with butter, homemade jam and honey

現烤吐司 (2 片) 搭配牛油、自製果醬與蜂蜜

Homemade yoghurt

自製新鮮優格

Seasonal fruits platter

時令水果切盤

Freshly-squeezed fruit juice

鮮榨果汁

A selection of coffee or fine tea

精選咖啡或茗茶

CONTINENTAL BREAKFAST | 歐式早餐NT\$750

Bakery basket (5 Pieces), served with butter, homemade jam and honey

新鮮烘培麵包 (5 個)，搭配牛油、自製果醬與蜂蜜

Seasonal fruits platter

時令水果切盤

Cereal with hot or cold whole milk, skimmed milk or soybean milk

Choice of peanut-flaxseed granola, pumpkin seed and raisin granola, All Brans, Corn Flakes, Coco Pops and Original Special K

穀物麥片搭配全脂或低脂牛奶或豆漿 (冷 / 熱)，您可選擇花生亞麻籽燕麥、南瓜子葡萄乾燕麥、高纖全麥麥片、

玉米片、可可米、Special K 香脆麥米片

Homemade yoghurt

自製新鮮優格

Freshly-squeezed fruit juice

鮮榨果汁

A selection of coffee or fine tea

精選咖啡或茗茶

JAPANESE BREAKFAST | 日式早餐 ○ (GMO)NT\$1,100

Miso marinated broiled Atlantic salmon

味噌烤鮭魚

Traditional Japanese miso soup dashi broth with silky tofu and seaweeds

味噌湯

Nato Japanese fermented soybeans

日式納豆

Steamed rice served with seaweeds

米飯佐海苔

Japanese fermented radish, cucumber, ginger and plum

醃漬醬菜

Seasonal fruits platter

時令水果切盤

Freshly-squeezed fruit juice

鮮榨果汁

A selection of Japanese green tea or freshly-brewed coffee

您可選擇日式綠茶或現煮咖啡

TAIWANESE BREAKFAST | 中式早餐NT\$850

Dan Bing Taiwanese pancake, served with tuna, free-range eggs and spring onion

Or

congee, choice of plain, chicken with bamboo shoots, abalone or pork with century egg

Or

assortment of dim sum, steamed pork and shrimp Sui-mai, shrimp dumpling, mahogany vegetables and flower mushrooms

dumpling

台式傳統蛋餅 搭配鮪魚、放山雞蛋與青蔥

或

粥品，您可選擇白粥、雞肉鮮筍粥、鮑魚粥或皮蛋瘦肉粥

或

綜合港式點心組合，鮮蝦燒賣、蝦餃、花菇素蒸餃

Seasonal fruits platter

時令水果切盤

Sugar-free soybean milk

無糖豆漿

A selection of Taiwanese tea, choice of Lishan oolong, Alishan oolong, Dong Ding oolong, oriental beauty, high mountain oolong

台灣茗茶，您可選擇梨山烏龍、阿里山烏龍、凍頂烏龍、東方美人或高山烏龍

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○ Can contain genetically modified soy bean or corn, GMO 含基因改造大豆或玉米產品

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