



MANDARIN ORIENTAL
TAIPEI

IN ROOM DINING

MENU

BREAKFAST SET



Available from 7am-12pm

1,680

MANDARIN ORIENTAL BREAKFAST

CAGE-FREE EGGS

Two eggs served with grilled tomato, seasonal mushrooms, hash brown and two side dishes.

Your Choice of Egg: Scrambled Egg, Poached Egg, Fried Egg, Boiled Egg, Omelet

Your Choice of Side dish: Pork sausages, Chicken sausages, Bacon, York ham, Baked beans

HOMEMADE YOGURT 🌿

Served with honey or seasonal berries

BAKERY BASKET (3 PIECES) 🥞

Choice of homemade croissants, pain au Chocolate, sweet bun, Danish pastries or muffins.

Served with butter, jam and honey

FRESH FRUITS 🍷 🌿

Sliced seasonal fruits platter

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE 🍷

Freshly squeezed fruit or vegetable juice (Apple, Orange, Grapefruit, Pineapple, Guava, Carrot or Cucumber)

A SELECTION OF COFFEE OR FINE TEA

Choice of freshly brewed coffee, decaffeinated coffee, cappuccino, hot chocolate, milo, Darjeeling tea, English breakfast tea, Earl Grey tea, peppermint tea, chamomile tea, oolong tea, jasmine tea or Japanese green tea

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

Our team will be delighted to assist you with any dietary requests.

○ Can contain genetically modified soy bean or corn, GMO

● Does not contain genetically modified soy bean or corn, non-GMO

All pork dishes are prepared exclusively using Taiwanese pork

🌿 Vegetarian

🍷 Chef's Special

🥞 Nuts

🍷 Vegan

🦀 Shellfish Crustacean

🌿 Gluten free

1,380

CONTINENTAL BREAKFAST

BAKERY BASKET (3 PIECES) 🥞

Choice of homemade croissants, pain au Chocolate, sweet bun, Danish pastries or muffins
Served with butter, jam and honey

FRESH FRUITS 🍷 🌾

Sliced seasonal fruits platter

CEREALS 🥞

Choice of Special K, Granola, All Brans, Corn Flakes, Coco chex
Served with Hot Or Cold Whole, Low-fat Milk Or Sugar free Soybean Milk Or Oat Milk Or Almond Milk

HOMEMADE FRESH YOGURT 🌿

Served with honey or seasonal berries

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE 🍷

Freshly squeezed fruit or vegetable juice (apple, orange, grapefruit, pineapple, guava, carrot or cucumber)

A SELECTION OF COFFEE OR FINE TEA

Choice of freshly brewed coffee, decaffeinated coffee, cappuccino, hot chocolate, Darjeeling tea, English breakfast tea, Earl Grey tea, peppermint tea, chamomile tea, oolong tea, jasmine tea or Japanese green tea

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TAIWANESE BREAKFAST

DAN BING – TAIWANESE PANCAKE

Taiwanese Pancake served with cage-free eggs and spring onion

Or

CONGEE

Choice of plain, chicken, prawns or pork with century egg

DIM SUM BASKET

Steamed pork and shrimp sui-mai, shrimp dumpling, vegetables dumpling

FRESH FRUITS

Sliced seasonal fruits platter

SUGAR-FREE SOYBEAN MILK

SELECTION OF TAIWANESE TEA

Lishan Oolong, Alishan Oolong, Dong Ding Oolong, Oriental Beauty, Shihchao Jinshuan.

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JAPANESE BREAKFAST

GRILLED FISH

Teriyaki Atlantic salmon

MISO SOUP

Traditional Japanese Miso broth with dashi, silky tofu and seaweeds

TAMAGOYAKI

Japanese style omelet

VEGETABLE 🌿 🥜

Poached spinach with sesame dressing.

STEAMED RICE 🥜

Served with seaweed

PICKLES 🍷

Japanese fermented radish, cucumber, ginger, plum

FRESH FRUITS 🍷 🌾

Sliced seasonal fruits platter

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE 🍷

Freshly squeezed fruit or vegetable juice (Apple, Orange, Grapefruit, Pineapple, Guava, Carrot or Cucumber)

A SELECTION OF COFFEE OR FINE TEA

Japanese green tea, Lishan oolong or freshly brewed coffee

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SPA BREAKFAST

EGG WHITE OMELET 🌿

Egg white omelet with spinach and avocado served with mushrooms and grilled tomato.

BIRCHER MUESLI 🥜

Served with homemade fresh yogurt, dried nuts, raisins, apple and honey

Or

OATMEAL 🌿 🥜

Oat porridge cooked with choice of water, whole milk or low-fat milk or oat milk or almond milk served with brown sugar, dried fruits and nuts

FRESH FRUITS 🌿 🌾

Sliced seasonal fruits platter

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE 🌿

Freshly squeezed fruit or vegetable juice (Apple, Orange, Grapefruit, Pineapple, Guava, Carrot or Cucumber)

A SELECTION OF COFFEE OR FINE TEA

Choice of freshly brewed coffee, decaffeinated coffee, cappuccino, hot chocolate, milo, Darjeeling tea, English breakfast tea, Earl Grey tea, peppermint tea, chamomile tea, oolong tea, jasmine tea or Japanese green tea

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BREAKFAST A LA CARTE



Available from 7am-12pm

CEREALS, YOGURT, FRUITS

Cereals Served with Hot Or Cold Whole, Low-fat Milk Or Sugar Free Soybean Milk or Oat milk or Almond Milk ● | 350

Choice of Special K, Granola, All Brans, Corn Flakes, Coco Chex

Bircher Muesli 🥜 | 330
Served with dried nuts, raisins, apple and honey

Oatmeal 🥜 | 330
Oat porridge cooked with choice of water, whole milk or low-fat milk or oat milk or almond milk served with brown sugar, dried fruits and nuts

Homemade Yogurt 🌿 | 300
Served with honey or seasonal berries

Fresh Fruits 🍷 🌿 | 360
Sliced seasonal fruits platter

PANCAKES AND WAFFLES

Buttermilk Pancakes 🌿 | 380
Your choice of plain, chocolate, blueberry, or banana, served with maple syrup

Belgian Style Waffles 🌿 | 380
Served with berries, whipped cream, and maple syrup

French Toast 🌿 🥜 | 380
Served with banana, almond slices and maple syrup

Bakery Basket (5 Pieces) 🥜 | 380
Choice of homemade croissants, pain au Chocolate, sweet bun, Danish pastries, muffins, multi grain bread, French baguette, whole wheat or white toast. Served with butter, jam and honey

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FARM EGGS SELECTION

Cage-Free Eggs | 480

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

Eggs Benedict | 480

Poached eggs, York Ham served on toasted English muffin, mushrooms and green asparagus

Eggs Royale | 480

Poached Egg, Smoked Salmon served on toasted English muffin, mushrooms and green asparagus

Egg Florentine | 480

Poached Egg, Spinach served on toasted English muffin, mushrooms and green asparagus

Truffle Egg | 580

Scrambled egg with black truffle paste, mushrooms, and asparagus

| 320

FROM THE REGION

Dim Sum Basket (6 Pieces) | 420

Steamed pork and shrimp sui-mai, shrimp dumpling, vegetable dumpling

Congee | 400

Choice of plain, prawn, chicken, pork and century eggs. Served with traditional condiments

Congee with Abalone | 480

Served with traditional condiments

Taiwanese Beef Noodles Soup | 780

Slow braised U.S. beef short rib, beef tendon, green vegetables

Dan Bing – Taiwanese Pancake | 480

Cage-free eggs and spring onion.

Chicken Noodles Soup | 580

Served with shitake mushrooms

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ALL DAY DINING



Available from 12pm-2am

APPETIZERS

Caprese Salad   | 680

Mix lettuces, buffalo mozzarella, tomatoes

Caesar Salad   | 780

Romaine Lettuce, Caesar Dressing, Croutons,
Anchovies, Bacon, Parmesan

Choose from: Grilled Chicken 、 Grilled
Prawns 、 Smoked Salmon

Chef's Salad  | 720

Smoked Salmon, York Ham, Chicken, Boiled Egg

Your Choice of Dressing: Thousand Island Dressing
Olive Oil and Balsamic Vinaigrette 、 French Dressing

Charcuterie and Cheese Platter  | 1,280

Queso Cabrales, Manchego Cheese, Gran Moravia,
Tete de Moine, French Bayonne Ham, Spanish Chorizo,
Spanish Iberico, Mafesa, Italian Salami, US Dry Pepperoni

Grilled Chicken Satay(6 Skewers)   | 580

Satay peanut sauce, pickled cucumbers and carrots

PIZZA

Margherita  | 980

Tomato sauce, Mozzarella fior di latte, basil, buffalo
Mozzarella fior di latte, oregano

Il Crudo | 1,280

Tomato sauce, Mozzarella fior di latte, USA Gran Premio
proseutto, arugula, burrata

Dal Mare  | 1,480

Mozzarella fior di latte, red shrimp, prawns, scallops, black
olives crumble, ricotta

**Available from 12:00 to 14:30 and
17:30 to 21:00 daily**

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BURGER AND SANDWICH

Club Sandwich | 800

Chicken, York ham, bacon, cheddar cheese, fried egg, tomato, lettuce

Garden Sandwich 🌿 🥜 | 680

Grilled vegetables, tomatoes, basil pesto

M.O. Burger 🍄 | 920

Australian Wagyu beef patty, cheddar, onion chutney, tomato, bacon, fried egg, gherkins

M.O. Vegetarian Burger 🌿 | 920

Plant-based patty, onion chutney, tomato, lettuce, fried egg, gherkins

Burgers and sandwiches are served with choice of French fries or lettuce salad.

PASTA AND SOUP

Daily Soup | 580

Choose from: Western Soup, Chinese Soup

Wild Mushroom Soup 🍄 | 580

With garlic croutons

Lobster Bisque 🦞 | 740

With Tarragon and cream

Spaghetti alla Carbonara 🍄 | 680

Egg yolk sauce, pancetta, parmesan, black pepper

Tagliolini Boscaiola 🌿 | 680

Creamy mushrooms and black truffle sauce

Tagliatelle Bolognese | 680

Australian beef bolognese sauce

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MAIN COURSES

- Grilled Japanes Beef Strip Loin** 🍄 | 2,480
Mashed potatoes, red wine jus
- Pan-Fried Sea Bass** | 880
Quinoa, Peas, Sicilian Sauce
- Taiwanese Beef Noodles Soup** 🍄 | 780
Slow-braised U.S. beef short rib, beef tendon, green vegetables
- Scallop and Shrimp Fried Rice** 🌿 | 820
Asparagus, Green Onion, Carrot
- Sweet and Sour Pork** | 780
Black pork, pineapple, sweet and sour sauce. Served with steamed rice
- Braised Tofu** 🌿 | 580
Served with mushroom, seasonal vegeable and steamed rice
- Roasted Chicken Leg Roll** | 980
Seasonal vegeable , truffle Jus

DESSERT

- Fresh Fruits** 🌿 🌾 | 360
Sliced seasonal fruits platter
- Tiramisu** 🥜 | 380
Mascarpone, espresso, amaretto
- Mandarin Cheesecake** | 380
Cream Cheese, Vanilla, Seasonal Fruit
- Apple Tatin** 🌿 | 380
Honey and lemon crème, vanilla sauce
- HAAGEN-DAZS ICE CREAM BAR** | 200
Chocolate 🥜 / Vanilla Caramel Almond 🥜 / Strawberry

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LITTLE FANS



Available from 7am-2am

One Egg Any Style | **180**

Choice of fried , scrambled , poached, or boiled .

Served with pork mini sausages,
baked beans, and hash brown

Minced Chicken Congee with Sweet Corn | **150**

Oatmeal | **130**

Oat porridge cooked with choice of water,
whole milk or low-fat milk or oat milk or almond
milk served with brown sugar, dried fruits and nuts

Tomato and Pork Noodle Soup | **200**

Neapolitan Pasta | **380**

Spaghetti with tomato sauce and basil

French Fries | **180**

Chicken Nuggets | **220**

Served with tartar sauce

Pancake and Waff | **150**

Served with maple syrup, chocolate sauce
and seasonal fruit compote

Fresh Yoghurt | **100**

Served with honey or seasonal berries

Fresh Fruit | **130**

Sliced seasonal fruits platter

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BEVERAGES



WHITE WINE

VINTAGE / GLASS / BOTTLE

Tommasi le Rosse Pinot Grigio IGT, Veneto, Italy

----- 2022 / 480 / 2,400

Ceretto, Langhe Arneis Blangé, Piemonte, Italy

----- 2023 / 580 / 2,900

Joseph Drouhin, Montagny 1er Cru, France

----- 2023 / 860 / 4,300

RED WINE

Domaines Barons de Rothschild Lafite Les Legendes R Medoc,
France

----- 2020 / 540 / 2,700

Domaine Jean-Charles Rion Bourgogne Cote d'Or, France

----- 2022 / 700 / 3,500

Querciabella, Chianti Classico, Toscana, Italy

----- 2019 / 770 / 3,800

SPARKLING WINE

Col Vettoraz, Prosecco di Valdobbiadene Extra Dry, Veneto, Italy

----- 2022 / / 2,500

Henriot Brut Souverain, Champagne, France

----- NV / / 5,800

Pol Roger Brut Reserve, Champagne, France

----- NV / / 5,000

ROSE WINE

Ippolito 1845 'Mabilia' Ciro Rosato, Calabria, Italy

----- 2023 / 400 / 2,000

If the listed vintage is not available, the next
available vintage will be offered.

BEER

Gold Medal Beer - Taiwan	300
Kronenbourg - France	330
Beerza Beer - Taiwan	330
Heineken - The Netherlands	330
Asahi - Japan	330

SOFT DRINK

Coca-Cola	250
Coke Zero	250
Sprite	250
Tonic Water	250
Soda Water	250
Ginger Ale	250
Non-Alcohol Taiwan Beer Gold Medal	250

SPARKLING TEA

Saicho Sparkling Tea Jasmine / 200ml	580
Saicho Sparkling Tea Dajeeling / 200ml	580
Saicho Sparkling Tea Hojicha / 200ml	580

STILL WATER

Evian 330ml / 750ml	180 / 350
Acqua Panna 250ml / 1000ml	200 / 380
Local Still Water 900ml	180

SPARKLING WATER

San Pellegrino 250ml / 1000ml	200 / 380
Local Sparkling Water 900ml	180

JUICE

Orange	330
Grapefruit	330
Kiwi	330
Watermelon	330
Apple	330
Guava	330
Carrot	330

SMOOTHIES

Citrus Fruit	350
Banana Low Fat Yogurt	350
Papaya and Soybean Milk	350

COFFEE

Espresso	280
Double Espresso	300
Americano	300
Latte	310
Cappuccino	310
Hot chocolate	310
Milk	120ml/200ml 120/220

All coffee can be prepared decaffeinated, and served hot or cold.

TEA

English Breakfast	Floral & Earthic	280
Earl Grey	Bergamot & Muscat	280
Spring Darjeeling	Fruity & Muscat	280
Pure Chamomile	Floral & Honey-Sweet	280
Peppermint	Peppermint	280
Jasmine Gold	Floral & Grassy	280
Roibosh & Orange	Orange & Floral	280
Alishan Oolong	Floral & Honey-Sweet	280
Shihchao Jinshuan	Creamy & Osmanthus	280
Dongding Oolong	Ripe-Fruited & Floral	280
Oriental Beauty	Ripe-Fruited & Honey-Sweet	280
Sanxia Bi Luo Chun	Floral & Vegetal	280

All our coffee and
tea are sustainably sourced.



MANDARIN ORIENTAL
TAIPEI

IN ROOM DINING

客房餐飲菜單

早餐菜單

供應時間上午7時至中午12時

1,680

文華東方早餐

各式蛋料理

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、培根片、
約克火腿或燉煮豆子

自製新鮮優格

搭配蜂蜜或時令野莓

新鮮烘培麵包（3個）

您可選擇可頌麵包、巧克力可頌、甜麵包、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

搭配奶油、果醬與蜂蜜

新鮮水果

時令水果切盤

鮮榨蔬果汁

您可選擇蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、
芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇現煮咖啡、低咖啡因咖啡、卡布奇諾、熱
可可、大吉嶺紅茶、英式早餐茶、伯爵茶、薄荷
茶、洋甘菊茶、烏龍茶、茉莉花茶、日式綠茶

以上所有價格為新台幣含稅價格，外加10%服務費。若您有任何飲食
上的特殊需求，務必請事先告知我們的服務人員。

○ 含基因改造大豆或玉米產品

● 含非基因改造大豆或玉米產品

菜單所使用之豬肉皆為台灣在地養殖肉品

 素食

 主廚精選

 堅果類

 全素

 貝類甲殼類

 無麩質

1,380

歐式早餐

新鮮烘培麵包 (3個)

您可選擇可頌麵包、巧克力可頌、甜麵包、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
搭配奶油、果醬與蜂蜜

新鮮水果

時令水果切盤

穀物麥片搭配全脂牛奶或

低脂牛奶、燕麥奶或杏仁奶或無糖豆漿

(冷 / 熱)

您可選擇 Special K、烘烤酥脆穀物、高纖全麥麥片、玉米片、格格脆

自製新鮮優格

搭配蜂蜜或時令野莓

鮮榨蔬果汁

您可選擇蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇現煮咖啡、低咖啡因咖啡、卡布奇諾、熱可可、大吉嶺紅茶、英式早餐茶、伯爵茶、薄荷茶、洋甘菊茶、烏龍茶、茉莉花茶、日式綠茶

以上所有價格為新台幣含稅價格，外加10%服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

○ 含基因改造大豆或玉米產品

● 含非基因改造大豆或玉米產品

菜單所使用之豬肉皆為台灣在地養殖肉品

 素食

 主廚精選

 堅果類

 全素

 貝類甲殼類

 無麩質

1,380

台式早餐

台式傳統蛋餅

無籠飼雞蛋與青蔥

或

粥品

您可選擇白粥、雞肉粥、鮮蝦粥或皮蛋瘦肉粥

綜合港式點心組合

鮮蝦燒賣、蝦餃蒸餃、蔬菜蒸餃

新鮮水果

時令水果切盤

無糖豆漿

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、石棹金萱

以上所有價格為新台幣含稅價格，外加10%服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

○ 含基因改造大豆或玉米產品

● 含非基因改造大豆或玉米產品

菜單所使用之豬肉皆為台灣在地養殖肉品



素食



主廚精選



堅果類



全素



貝類甲殼類



無麩質

1,580

日式早餐

嫩烤鮮魚

照燒鮭魚

味噌湯

日式傳統柴魚高湯、涓豆腐與紫菜

玉子燒

日式蛋捲

蔬菜 🌿 🥜

日式涼拌芝麻菠菜

米飯 🥜

佐海苔

醃漬醬菜 🥜

日式醃漬蘿蔔、小黃瓜、嫩薑與醃梅

新鮮水果 🥜 🌿

時令水果切盤

鮮榨蔬果汁 🥜

您可選擇蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茶

您可選擇日式綠茶、梨山烏龍茶或現煮咖啡

以上所有價格為新台幣含稅價格，外加10%服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

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菜單所使用之豬肉皆為台灣在地養殖肉品



素食



主廚精選



堅果類



全素



貝類甲殼類



無麩質

1,380

養生 SPA 早餐

蛋白歐姆蛋

無籠飼雞蛋白蛋捲佐菠菜與酪梨，搭配蘑菇與烤番茄

瑞士燕麥配乾果

搭配新鮮自製優格與堅果、葡萄乾、蘋果與蜂蜜
或

燕麥粥

燕麥可選擇水煮、全脂牛奶或低脂牛奶
或杏仁奶或燕麥奶、搭黑糖、果乾及堅果

新鮮水果

時令水果切盤

鮮榨蔬果汁

您可選擇蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、
芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茶

您可選擇現煮咖啡、低咖啡因咖啡、卡布奇諾、熱
可可、大吉嶺紅茶、英式早餐茶、伯爵茶、薄荷
茶、洋甘菊茶、烏龍茶、茉莉花茶、日式綠茶

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 素食

 主廚精選

 堅果類

 全素

 貝類甲殼類

 無麩質

單點早餐

供應時間上午7時至中午12時

穀物麥片、優格、水果

穀物麥片搭配全脂牛奶、低脂牛奶或燕麥奶
或杏仁奶或無糖豆漿（冷 / 熱）● | 350

您可選擇 Special K、烘烤酥脆穀物、
高纖全麥麥片、玉米片、格格脆

瑞士什錦燕麥 ● | 330

搭配堅果、葡萄乾、蘋果與蜂蜜

燕麥粥 ● | 330

燕麥可選擇水煮、全脂或低脂牛奶或燕
麥奶或杏仁奶、搭黑糖、果乾及堅果

自製優格 ● | 300

搭配蜂蜜或時令野莓

新鮮水果 ● ● | 360

時令水果切盤

煎餅與鬆餅

風味煎餅 搭配楓糖 ● | 380

您可選擇搭配原味鬆餅、巧克力鬆餅、藍莓鬆餅或
香蕉鬆餅

比利時鬆餅 ● | 380

搭配莓果及鮮奶油

法式吐司 ● ● | 380

搭配糖漬香蕉、杏仁片及楓糖漿

新鮮烘培麵包（5個）● | 380

您可選擇可頌麵包、巧克力可頌、甜麵包、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
司或白吐司搭配牛油、果醬與蜂蜜

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● 素食

● 主廚精選

● 堅果類

● 全素

● 貝類甲殼類

● 無麩質

無籠飼雞蛋料理

各式蛋類料理 | 480

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、培根片、約克火腿或燉煮豆子

班尼迪克蛋 | 480

水波蛋、約克火腿搭配英式馬芬、綠蘆筍與蘑菇

皇家班尼迪克蛋 | 480

水波蛋、煙燻鮭魚搭配英式馬芬、綠蘆筍與蘑菇

佛羅倫斯蛋 | 480

水波蛋、菠菜搭配英式馬芬、綠蘆筍與蘑菇

松露炒蛋 | 580

炒蛋、黑松露醬、蘑菇、蘆筍

早餐配菜 | 320

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

本地特色料理

綜合港式點心組合（6入） | 420

鮮蝦燒賣、蝦餃、蔬菜蒸餃

粥品 | 400

您可選擇白粥、明蝦粥、雞肉粥或皮蛋瘦肉粥，搭配傳統小菜

鮑魚粥 | 480

搭配傳統小菜

臺式牛肉麵 | 780

搭配美國慢燉牛小排、牛筋與季節時蔬

台式傳統蛋餅 | 480

無籠飼雞蛋與青蔥

香菇雞湯麵 | 580

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 堅果類

 全素

 貝類甲殼類

 無麩質

全日菜單

供應時間中午12時至凌晨2時

開胃菜

卡布里沙拉   | 680

綜合生菜、水牛莫札瑞拉起司與番茄

凱撒沙拉   | 780

嫩羅曼萵苣配凱薩醬、麵包丁、鯷魚、
培根與帕瑪森起司

您可選擇 爐烤雞肉、爐烤明蝦、煙燻
鮭魚

主廚沙拉  | 720

搭配煙燻鮭魚、約克火腿、雞肉、雞蛋與千島醬

您可選擇：千島醬、橄欖油醋、法式醬

綜合乳酪與冷肉拼盤  | 1,280

西班牙卡伯瑞斯藍紋乳酪、西班牙曼切格起司、義大利
格蘭摩拉維亞乾酪、瑞士僧侶頭起司、法國拜雍火腿、
西班牙風乾辣腸、西班牙伊比利豬香腸、
義式沙拉米、美式臘腸

炙烤沙嗲雞肉串(六串)   | 580

沙嗲花生醬、醃漬黃瓜及蘿蔔

披薩

瑪格莉特披薩  | 980

番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

生火腿芝麻葉乳酪披薩 | 1,280

番茄醬汁、莫札瑞拉乳酪、美國風乾火腿、芝麻葉、布
拉塔乳酪

義式海鮮披薩  | 1,480

莫札瑞拉乳酪、紅蝦、蝦、干貝、橄欖碎、瑞可達乳酪

披薩供應時間為每日中午12:00至14:30 及
17:30至21:00

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 堅果類

 全素

 貝類甲殼類

 無麩質

漢堡及三明治

總匯三明治 | 800

搭配雞肉、約克火腿、培根、巧達起司、煎蛋、番茄、生菜

田園三明治   | 680

搭配烤時令蔬菜、番茄佐羅勒青醬。

文華澳洲和牛堡  | 920

搭配巧達起司、洋蔥酸辣醬、番茄、荷蘭培根、煎蛋與酸黃瓜

文華素食漢堡  | 920

未來肉漢堡排搭配洋蔥酸辣醬、番茄、生菜、煎蛋與酸黃瓜

——— 漢堡和三明治可選擇搭配薯條或沙拉

義大利麵及湯品

每日精選例湯 | 580

您可選擇：西式湯品、中式湯品

野菇濃湯  | 580

佐蒜香麵包丁

法式龍蝦湯  | 740

龍蒿，鮮奶油

奶油培根蛋黃細直麵  | 680

義大利培根、帕馬森起司

鮮奶油松露野菇細扁麵  | 680

奶油蘑菇、黑松露醬汁

番茄牛肉寬扁麵 | 680

澳洲牛肉肉醬

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 全素

 貝類甲殼類

 無麩質

主餐

爐烤日本紐約客 🍖 | 2,480
佐馬鈴薯泥及紅酒醬

香煎海鱸魚 | 880
佐藜麥、豌豆仁搭配西西里醬

臺式牛肉麵 🍖 | 780
搭配慢燉美國牛小排、牛筋與季節時蔬

瑤柱干貝蝦仁炒飯 🦐 | 820
搭配蘆筍、青蔥及紅蘿蔔

糖醋咕咾肉 | 780
台灣黑毛豬、鳳梨、糖醋醬，搭配白米飯

紅燒豆腐 🍲 | 580
搭配花、菇季節時蔬與白米飯

爐烤雞肉捲 | 980
佐季節時蔬與松露醬

甜點

新鮮水果 🍌 🍌 | 360
時令水果切盤

提拉米蘇 🍰 | 380
馬斯卡彭乳酪、義式濃縮咖啡與杏仁香甜酒

文華起士蛋糕 | 380
奶油乳酪、香草、季節水果

翻轉蘋果塔 🍏 | 380
蜂蜜檸檬奶霜、香草

哈根達斯脆皮雪糕 | 200
巧克力 🍫 / 香草焦糖脆杏仁 🍫 / 草莓

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🌿 素食
🍖 主廚精選

🍌 堅果類
🍌 全素

🦐 貝類甲殼類
🍌 無麩質

一兒童一 全日菜單

供應時間上午7時至凌晨2時

各式蛋料理（一顆蛋） | 180

搭配迷你香腸（臺灣豬肉）、焗豆與薯餅

蛋料理：炒蛋、水波蛋、各類煎蛋、水煮蛋

雞蓉玉米粥 | 150

燕麥粥   | 130

燕麥可選擇水煮、配全脂或低脂牛奶或杏仁奶或燕麥奶、搭黑糖、果乾及堅果

番茄豬肉片湯麵 | 200

拿破崙義大利麵  | 380

搭配番茄、羅勒

薯條  | 180

雞塊 | 220

佐塔塔醬

香煎薄餅  | 150

搭配楓糖漿、巧克力醬及糖漬水果

新鮮優格  | 100

搭配蜂蜜或時令莓果

新鮮水果   | 130

時令水果切盤

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 無麩質

飲品菜單



白酒

年份／單杯／瓶

Tommasi le Rosse Pinot Grigio IGT, Veneto, Italy

----- 2022 / 480 / 2,400

Ceretto, Langhe Arneis Blangé, Piemonte, Italy

----- 2023 / 580 / 2,900

Joseph Drouhin, Montagny 1er Cru, Bourgogne, France

----- 2023 / 860 / 4,300

紅酒

Domaines Barons de Rothschild Lafite Les Legendes R Medoc, France

----- 2020 / 540 / 2,700

Domaine Jean-Charles Rion Bourgogne Cote d'Or, France

----- 2022 / 700 / 3,500

Querciabella, Chianti Classico, Toscana, Italy

----- 2019 / 770 / 3,800

氣泡酒

Col Vetroz, Prosecco di Valdobbiadene Extra Dry, Veneto, Italy

----- 2022 / / 2,500

Henriot Brut Souverain, Champagne, France

----- NV / / 5,800

Pol Roger Brut Reserve, Champagne, France

----- NV / / 5,000

粉紅酒

Ippolito 1845 'Mabilia' Ciro Rosato, Calabria, Italy

----- 2023 / 400 / 2,000

欲選購的年份佳釀若已售罄
我們將提供您次一接近該年份之佳釀

啤酒

金牌台灣啤酒	300
必勝客夏威夷風味啤酒薩拉格啤酒	330
法國可倫堡啤酒	330
荷蘭海尼根啤酒	330
日本朝日啤酒	330

無酒精飲料

可口可樂	250
零卡可樂	250
雪碧	250
通寧水	250
蘇打水	250
薑汁汽水	250
無酒精金牌台灣啤酒	250

氣泡茶

茉莉花之舞氣泡茶 200ml	580
大吉嶺之華氣泡茶 200ml	580
焙茶之韻氣泡茶 200ml	580

礦泉水

依雲	330ml / 750ml	180 / 350
普娜	250ml / 1000ml	200 / 380
台灣在地純水	900ml	180

氣泡礦泉水

聖沛黎洛	250ml / 1000ml	200 / 380
台灣在地氣泡水	900ml	180

新鮮果汁

柳橙汁	330
葡萄柚汁	330
奇異果汁	330
西瓜汁	330
蘋果汁	330
芭樂汁	330
胡蘿蔔汁	330

特製冰沙

綜合橘檸冰沙	350
香蕉低脂優格冰沙	350
木瓜豆漿冰沙	350

咖啡及其他飲品

濃縮咖啡	280
雙份濃縮咖啡	300
美式咖啡	300
咖啡拿鐵	310
卡布奇諾	310
熱可可	310

牛奶 120ml/200ml | 120/220

· 所有咖啡皆可製作無咖啡因，並提供熱飲或冷飲選擇。

茶

英式早餐茶	柔和花香	280
伯爵茶	佛手柑香氣	280
大吉嶺春茶	麝香葡萄與水果香氣	280
洋甘菊茶	洋甘菊花香	280
草本薄荷茶	薄荷香氣	280
黃金茉莉茶	花與青草香氣	280
香橙國寶茶	香橙及花香	280
阿里山烏龍茶	熟花果香與蜜香	280
石棹金萱	奶油與桂花香	280
凍頂烏龍茶	熟果與花香	280
東方美人茶	熟果與清甜蜜香	280
三峽碧螺春	花香與綠豆香	280

菜單所提供之咖啡與茶品
皆使用永續採購之原料