

# SET MENU

---



.....

---

CAFÉ UN  
DEUX  
TROIS

---



CAFÉ UN  
DEUX  
TROIS

### Salad | 沙拉

**Caprese Salad** | 綜合番茄沙拉佐莫扎瑞拉起司泡沫   
mozzarella espuma, tomato salad, pesto sauce

**Salt-crusted Beetroot and Goat Cheese Salad** | 鹽烤甜菜根搭配山羊乳酪沙拉   
pistachio, lemon vinaigrette

**Confit Vegetables** | 油封千層蔬菜塔佐薄荷甜豆泥   
mint, snap peas sauce

### Appetizer | 開胃菜

**Pan-seared Penghu Squid** | 香煎澎湖槍烏賊佐紅椒杏仁醬  
romesco sauce

**Roasted U.S. Pork Tenderloin** | 爐烤美國豬菲力薄片佐酸豆鮪魚醬  
capers tuna sauce, aged balsamic vinegar


**Slow-cooked Beef Tongue** | 慢煮牛舌搭配波特菇佐洋香菜醬  
portobello, salsa verde sauce

### Soup | 湯

**Cream of Porcini Soup** | 牛肝菌濃湯   
brioche, matsutake

**Pumpkin Soup** | 加拿大千貝南瓜濃湯  
pan-seared Canadian scallops

**Beijing Duck Consommé** / 北京烤鴨澄清湯佐鴨肝手工餃  
foie gras ravioli

**Assorted Mushroom and Bamboo Pith Soup** | 野蕈竹筴羹   
black fungus

Due to the effects of COVID-19, along with changing government import procedures, some items or ingredients on menus may be substituted without prior notice as deemed necessary by Mandarin Oriental, Taipei. 由於受到新型冠狀病毒疫情影響，台灣政府已調整進口貨物程序。為持續實施至高標準的健康和安全服務準則，台北文華東方酒店館內餐廳所提供之菜單品項或部分食材將可能受到影響而變動，恕無法事先告知。


For special dietary requests please ask your server. Menu selections are subject to change without prior notice.

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

The corkage charge per bottle at this restaurant is TWD 1,000 for wines and spirits.

若您有任何飲食上的特殊需求請事先告知我們的服務人員。菜單品項將不定期更換，恕不另行通知。套餐費用為新台幣含稅價格，另加 10% 服務費。自備酒水服務費：葡萄酒、烈酒每瓶 TWD 1,000。

### Main Course | 主菜


**Seasonal Vegetable Pasta** | 時令鮮蔬義大利麵   
onion, asparagus, carrot

**Chef's Fried Rice** | 蘆筍蛋白松子炒飯   
egg white, asparagus, pine nuts

**Crispy Yilan Cherry Duck Breast** | 脆皮宜蘭櫻桃鴨胸搭配鴨肝佐紅酒醬  
foie gras, red wine sauce

**Pan-seared Chilean Sea Bass** / 嫩煎智利海鱸魚搭配虎蝦佐香草番紅花醬汁  
prawn, vanilla saffron sauce

**Roasted U.S. Short Rib** / 爐烤美國牛小排佐焦化洋蔥及時蔬  
caramelized onion, seasonal vegetables

**Beyond Burger** | 素食漢堡搭配酥炸薯條   
lettuce, pickled cucumber, tomato, French fries

**Pan-seared Spanish Pork Tomahawk** / 香煎西班牙戰斧豬佐奶油芥末籽醬 (16 oz)  
caramelized figs, creamy mustard sauce  
需加價 TWD 400 / Supplement

### Dessert | 甜點

**Lemon Tartlet** | 檸檬塔  
yogurt sponge, vanilla crème chantilly

**Chocolate Mousse Cake** / 巧克力慕斯蛋糕  
banana confit, passion fruit coulis

**Seasonal Fruit Platter** | 時令水果盤 

**Papaya and Snow Fungus Sweet Soup** | 木瓜銀耳甜湯 

### Coffee or Tea | 咖啡或茶

 **VEGETARIAN** 素食料理

三杯佐餐酒 TWD 360 | 精選氣泡酒、白酒及紅酒  
3 Glasses Wine Pairing | sparkling wine, white wine and red wine

三道式 TWD 1,280 | 於沙拉、開胃菜、湯或甜點品項中任選二道 搭配一道主菜  
3 Courses | Choose 2 courses from salad, appetizer, soup or dessert with a main course

四道式 TWD 1,580 | 於沙拉、開胃菜、湯或甜點品項中任選三道 搭配一道主菜  
4 Courses | Choose 3 courses from salad, appetizer, soup or dessert with a main course

五道式 TWD 1,880 | 於沙拉、開胃菜、湯或甜點品項中任選四道 搭配一道主菜  
5 Courses | Choose 4 courses from salad, appetizer, soup or dessert with a main course