

..... WEEKDAY LUNCH SEMI BUFFET.....

平日午間「饗・吃・吧」

Indulge in a Delectable Salad Bar | 單享全自助式餐點

Fresh Mixed Salad Bar 時令鮮蔬沙拉吧

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Chef's Daily Soup 主廚精製每日例湯

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Signature Dessert Counter 手工甜點百匯

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Fresh juices, brewed coffee and tea 鮮榨果汁、現煮咖啡與茶

TWD 1,280

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Add-on Main Course | 增選午間主餐（四種擇一）

Roasted Chiayi Kuei Ting Chicken Roll with Chasseur Sauce

嘉義桂丁雞腿捲佐法式獵人醬汁

TWD 1,580

Grilled Pork Collar with Apple Cinnamon Jus

葛瑪蘭黑豚戰斧佐蘋果肉桂醬

or

Penghu Amadai Uroko-Yaki with Green Bean and Clam Sauce

澎湖馬頭魚立鱗燒佐青豆蛤蜊泡泡

TWD 1,880

Surf and Turf

Grilled Japanese A4Wagyu Beef Short Rib

and Braised Boston Lobster with Superior Broth

海陸雙享

爐烤日本 A4 和牛牛小排及上湯波士頓焗龍蝦

TWD 2,280

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

All seafood is sustainably sourced, and menu selections are subject to change without prior notice.

For special dietary requests please check with our team member and take-away services are not available at Café Un Deux Trois.

A cakeage fee of TWD 800 per cake is applied at the restaurant for any cake not purchased from Mandarin Oriental, Taipei.

以上所有價格為新台幣含稅價格，外加10%服務費。

本菜單使用之海鮮皆符合生態保育及永續利用，且菜單品項將不定期更換，恕不另行通知。

若您有任何飲食上的特殊需求，敬請事先告知我們的服務人員，恕文華Café不提供外帶服務。。

賓客自備於台北文華東方酒店以外的商店購買之蛋糕，將另酌收新台幣 800 元服務費用。