

早晨烘焙麵包
Selection of morning bakery

自助海鮮吧

Seafood ice counter

芬蒂克雷生蠔、新鮮現剖季節生蠔
鮮蝦、大蛤蠣、宜蘭九孔鮑、生醃干貝、香草生鮭魚
Fines de Claire oyster, fresh oyster of the week,
shrimp, clam, Yilan baby abalone, scallop ceviche, herb marinated tuna

自助沙拉區

Salad station

台灣嚴選有機綜合水耕生菜沙拉、綜合堅果、風乾水果
Taiwan's organic mixed hydroponic salad, mix nut, semi-dried fruit

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新英格蘭南瓜海鮮巧達湯、脆麵包
New England pumpkin chowder, seafood, crouton

主菜任選一道

Select one main course

炭烤美國頂級牛排、紅酒醬汁
Grilled U.S. beef steak, red wine sauce

2,980

奶油燴海鱸、白酒醬汁
Poached sea bass, creamy white wine sauce

2,680

慢烤蜂蜜茶香鴨胸、香料蜜李
Oven roasted tea and honey flavored duck breast, spiced plum

2,380

炭烤香草雞胸、米型麵、檸檬奶油醬汁
Grilled herb marinated chicken breast, orzo pasta, lemon butter sauce

2,180

主餐包含早餐蛋任選一道

Select one egg dish

煎太陽蛋、牛奶煮玉米筍、楓葉糖漿、辣椒碎
Fried egg, milk braised baby corn, maple syrup, chili flake

或 Or

嫩炒蛋、烤洋芋、蕃茄沾醬
Scrambled egg, roasted potato, tomato salsa

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甜點水果自助百匯

Dessert and seasonal fresh fruit station

所有價格皆含進口礦泉水, 另加價新台幣 600 元享有澳洲氣泡酒及指定紅白酒無限暢飲
所有價位皆以新台幣計算另需外加百分之十服務費

All price include of mineral water

Additional charge NT\$600 get free flow of sparkling wine & specified wine
All prices are in NT dollars and subject to a 10% service charge