

WEEKEND BRUNCH

綜合生菜、田園時蔬、開胃冷盤、海鮮及什錦冷肉

Assorted salad leaves, garden vegetable, various appetizer, seafood and cold cut

精選今日例湯

Soup of the day

任選一道主菜

Your choice of one main course

精燉美國牛頰肉、乳酪烘蛋、馬鈴薯蓉、根莖蔬菜

Slow braised U.S. beef cheek, cheese frittata, mashed potato, root vegetable

或Or

爐烤凱郡香料春雞、炒蛋、香料馬鈴薯、蘆筍

Roasted Cajun spice marinated spring chicken, scrambled egg, herbed potato, asparagus

或Or

水煮鮭魚菲力、煎蛋、鳳梨莎莎醬、薄荷風味青豆蓉

Poached salmon fillet, fried egg, pineapple salsa, minted pea puree

精緻甜點百匯、時令鮮果、晨間鮮烘麵包

Dessert buffet, fresh fruit and morning bakery

咖啡或茶

Coffee or tea

以上套餐每位新台幣1,280元

NT\$1,280/person for whole set menu

所有價格均以新台幣計算，另需外加百分之十服務費。顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶500元、烈酒每瓶1,000元。

All prices are in NT dollars and subject to a 10% service charge. The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits.