

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

烙烤美國肋眼牛排、炒蛋、百里香醬汁、蒜味菠菜、里昂式馬鈴薯

Grilled U.S. beef rib eye steak, scrambled egg, thyme jus, garlic spinach, Lyonnaise potato

或Or

酥炸藍帶乳酪豬排、蔬菜蛋捲、馬鈴薯糕、茄汁燴蔬菜

“Pork Cordon Bleu”, fried pork filled, ham, cheese, vegetable omelet, potato cake, ratatouille

或Or

香煎鯛魚、青花菜薯蓉、水波蛋、蛋黃醬、櫻桃番茄

Pan-fried tilapia fillet, broccoli mash, poached egg, hollandaise sauce, cherry tomato

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.