

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

碳烤美國沙朗牛排、炒蛋、百里香醬汁、四季豆、烤南瓜

Grilled U.S beef sirloin steak, scrambled egg, thyme jus, green bean, roasted pumpkin

或Or

嫩煎香料雞胸、火腿班尼克蛋、紅酒野菇、溫燉番茄、馬鈴薯

Pan fried herb marinated chicken breast
egg benedict, red wine mushroom, tomato compote, potato

或Or

香煎鱸魚菲力、煎蛋、馬鈴薯蓉、番茄莎莎醬、青江菜

Pan fried sea bass fillet, fried egg, mashed potato, tomato salsa, bok choy

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.