



MANDARIN ORIENTAL
TAIPEI

IN ROOM DINING

客房餐飲菜單

敬請撥打『客房服務』，
我們將竭誠為您提供點餐服務

1,680

文華東方早餐

各式蛋料理

您可選擇喜愛的蛋料理烹調方式（使用兩顆蛋）：

炒蛋、水波蛋、各類煎蛋、水煮蛋或歐姆蛋

搭配烤番茄、季節蘑菇與馬鈴薯餅

您可任選二種配菜：豬肉香腸、雞肉香腸、培根、


約克火腿或燉煮豆子

自製新鮮優格

搭配蜂蜜或時令莓果

新鮮烘培麵包 (任選3個)

您可選擇：可頌麵包、巧克力可頌、甜麵包、丹麥麵包、馬芬蛋糕、雜糧麵包切片、

法式長棍麵包切片、全麥吐司、白吐司 或無麩質麵包 

搭配奶油、果醬與蜂蜜

新鮮水果

時令水果切盤

鮮榨蔬果汁

您可選擇：蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、

芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇：精選咖啡、低咖啡因咖啡、茗茶或熱巧克力

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

牛肉原產地為澳洲、日本、巴拉圭、台灣及美國。

豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

以上所有價格為新台幣含稅價格，外加 10% 服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

 素食

 全素

 堅果類

 無麥麩

 甲殼類

 主廚精選

1,380

歐式早餐

新鮮烘培麵包 🌿 (任選3個)

您可選擇：可頌麵包、巧克力可頌、甜麵包、丹麥麵包、馬芬蛋糕、雜糧麵包切片、
法式長棍麵包切片、全麥吐司、白吐司或無麩質麵包 (🍷)
搭配奶油、果醬與蜂蜜

自製新鮮優格 🌿

搭配蜂蜜或時令莓果

穀物麥片 🌿

您可選擇：Special K、烘烤酥脆穀物、
高纖全麥麥片、玉米片或格格脆
搭配冷或熱全脂牛奶、低脂牛奶、
燕麥奶、杏仁奶或無糖豆漿

新鮮水果 🌿 🍷

時令水果切盤

鮮榨蔬果汁 🌿 🍷

您可選擇：蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、
芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇：精選咖啡、低咖啡因咖啡、茗茶或熱巧克力

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🌿 素食

🍷 全素

🌿 堅果類

🍷 無麥麩

🍷 甲殼類

👨‍🍳 主廚精選

1,380

台式早餐


台式傳統蛋餅

雞蛋與青蔥



或

粥品  


您可選擇：白粥、雞肉粥、鮮蝦粥或皮蛋瘦肉粥
搭配豬肉鬆、脆瓜、花生麵筋

綜合港式點心組合 

鮮蝦豬肉燒賣、蝦餃、蔬菜蒸餃

新鮮水果  

時令水果切盤

無糖豆漿 

精選咖啡或茗茶

您可選擇：精選咖啡、低咖啡因咖啡、茗茶或熱巧克力

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

1,580

日式早餐

嫩烤鮮魚

照燒鮭魚

味噌湯

日式傳統柴魚高湯、涸豆腐與海藻

玉子燒

日式蛋捲

蔬菜

日式涼拌芝麻菠菜

香米飯

佐海苔

醃漬醬菜

日式醃漬蘿蔔、小黃瓜、嫩薑與醃梅

新鮮水果

時令水果切盤

鮮榨蔬果汁

您可選擇：蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇：精選咖啡、低咖啡因咖啡、茗茶或熱巧克力

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 素食

 全素

 堅果類

 無麥麩

 甲殼類

 主廚精選

1,380

養生早餐

蛋白歐姆蛋

蛋白蛋捲佐菠菜與酪梨，搭配蘑菇與烤番茄

瑞士什錦燕麥粥

自製新鮮優格、堅果、葡萄乾、蘋果與蜂蜜

或

燕麥粥

燕麥可選擇水煮、全脂牛奶、低脂牛奶、杏仁奶或燕麥奶，
搭配黑糖、果乾及堅果

新鮮水果

時令水果切盤

鮮榨蔬果汁

您可選擇：蘋果汁、柳橙汁、葡萄柚汁、鳳梨汁、
芭樂汁、胡蘿蔔汁或小黃瓜汁

精選咖啡或茗茶

您可選擇：精選咖啡、低咖啡因咖啡、茗茶或熱巧克力

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

穀物麥片、優格、水果

穀物麥片  | 350

您可選擇：Special K、烘烤酥脆穀物、高纖全麥麥片、玉米片或格格脆搭配冷或熱全脂牛奶、低脂牛奶、燕麥奶、杏仁奶或無糖豆漿

瑞士什錦燕麥粥   | 330


自製新鮮優格、堅果、葡萄乾、蘋果與蜂蜜

燕麥粥   | 330

燕麥可選擇水煮、全脂牛奶、低脂牛奶、杏仁奶或燕麥奶,搭配黑糖、果乾及堅果

自製新鮮優格  | 300

搭配蜂蜜或時令莓果

新鮮水果   | 360

時令水果切盤

煎餅與鬆餅

奶油風味煎餅  | 380


您可選擇:原味煎餅、巧克力煎餅、藍莓煎餅或香蕉鬆餅, 搭配楓糖漿


比利時鬆餅  | 380

搭配莓果、鮮奶油及楓糖漿

法式吐司   | 380

搭配糖漬香蕉、杏仁片及楓糖漿

新鮮烘培麵包  (任選5個) | 380

您可選擇：可頌麵包、巧克力可頌、甜麵包、丹麥麵包、馬芬蛋糕、雜糧麵包切片、法式長棍麵包切片、全麥吐司、白吐司 或無麩質麵包  搭配奶油、果醬與蜂蜜

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

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豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

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 素食

 全素

 堅果類

 無麥麩

 甲殼類

 主廚精選

雞蛋料理

各式蛋類料理 | 480

您可選擇喜愛的蛋料理烹調方式 (使用兩顆蛋) :

炒蛋、水波蛋、各類煎蛋、水煮蛋或歐姆蛋
搭配烤番茄、季節蘑菇與馬鈴薯餅

您可任選二種配菜：豬肉香腸、雞肉香腸、
培根、約克火腿或燉煮豆子

班尼迪克蛋 | 480

水波蛋、約克火腿、英式馬芬、綠蘆筍與蘑菇
佐荷蘭醬

皇家班尼迪克蛋 | 480

水波蛋、煙燻鮭魚、英式馬芬、綠蘆筍與蘑菇
佐荷蘭醬

佛羅倫斯蛋 | 480

水波蛋、菠菜、英式馬芬、綠蘆筍與蘑菇
佐荷蘭醬

松露炒蛋 | 580

炒蛋、黑松露醬、蘑菇、蘆筍

早餐配菜 | 320

您可選擇一種配菜：培根、豬肉香腸、
雞肉香腸、煙燻鮭魚、薯餅、燉煮豆子

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

本地特色料理

綜合港式點心組合 🌿 (6人) | 420

鮮蝦豬肉燒賣、蝦餃、蔬菜蒸餃

粥品 🌿 🥬 | 400

您可選擇：白粥、雞肉粥、鮮蝦粥或皮蛋瘦肉粥
搭配豬肉鬆、脆瓜、花生麵筋

鮑魚粥 🌿 🥬 🥑 | 480

搭配豬肉鬆、脆瓜、花生麵筋

台式牛肉麵 🥬 | 780

美國慢燉牛小排、牛筋與季節時蔬
搭配蔥花、辣椒、酸菜

台式傳統蛋餅 | 480

雞蛋與青蔥

香菇雞湯麵 | 580

花菇與季節時蔬

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

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豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

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 素食

 全素

 堅果類

 無麥麩


 甲殼類

 主廚精選

開胃菜

卡布里沙拉   | 680

綜合生菜、水牛莫札瑞拉起司與番茄

凱撒沙拉   | 780

蘿曼生菜、凱薩醬、麵包丁、鯷魚、培根
與帕瑪森起司

您可選擇：爐烤雞胸肉、爐烤明蝦或煙燻鮭魚

主廚沙拉  | 720

煙燻鮭魚、約克火腿、雞胸肉、雞蛋

您可選擇：千島醬、橄欖油醋、法式醬

綜合起司與冷肉拼盤  | 1,280

西班牙卡伯瑞斯藍紋起司、西班牙曼切格起司、
義大利格蘭摩拉維亞起司、瑞士僧侶頭起司、
拜雍火腿、西班牙風乾辣腸、伊比利豬火腿、
義式沙拉米、美式臘腸

搭配蘇打餅乾、果乾、堅果及葡萄

炙烤沙嗲雞肉串(六串)   | 580

沙嗲花生醬、醃漬黃瓜、蘿蔔及紅蘿蔔

義大利麵及湯品

每日精選例湯 | 580

野菇濃湯  | 580

佐蒜香麵包丁

法式龍蝦湯  | 740

龍蒿、鮮奶油

拿波里義大利麵  | 680

細直麵、番茄、羅勒

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

漢堡及三明治

可選擇搭配薯條或沙拉

總匯三明治 | 800

搭配雞胸肉、約克火腿、培根、巧達起司、煎蛋、番茄、生菜

田園三明治   | 680

烤時令蔬菜、番茄、羅勒青醬

文華澳洲和牛堡  | 920

巧達起司、洋蔥酸辣醬、番茄、生菜、培根、煎蛋與酸黃瓜

文華素食漢堡  | 920

未來肉漢堡排、洋蔥酸辣醬、番茄、生菜、煎蛋與酸黃瓜

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 素食

 堅果類

 甲殼類

 全素


 無麥麩


 主廚精選

主餐

爐烤日本鹿兒島紐約客 | 2,480
搭配季節時蔬、馬鈴薯泥及紅酒醬

香煎海鱸魚 | 880
搭配藜麥、豌豆仁及西西里醬

海鮮叻沙麵  | 720
蝦仁、干貝、豆芽、油豆腐、魚丸、雞蛋、米粉、雞蛋麵

台式牛肉麵  | 780
美國慢燉牛小排、牛筋與季節時蔬
搭配蔥花、辣椒、酸菜

海南雞飯 | 880
去骨嫩雞，明火例湯
搭配薑蔥醬、辣椒醬與甜醬油

紅燒豆腐  | 580
花菇、季節時蔬與香米飯

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 素食

 堅果類

 甲殼類


 全素



 無麥麩


 主廚精選

甜點

新鮮水果   | 360
時令水果切盤

提拉米蘇  | 380
黑巧克力、馬斯卡彭乳酪、義式濃縮咖啡
與杏仁香甜酒

文華起士蛋糕   | 380
榛果奶油脆餅、奶油乳酪、香草、季節水果、草莓醬

翻轉蘋果塔  | 380
千層塔、蜂蜜檸檬奶霜、香草、肉桂

哈根達斯脆皮雪糕  | 200
巧克力  | 香草焦糖脆杏仁  | 草莓

菜單所使用之海鮮食材皆符合生態保育永續利用。雞蛋皆為無籠飼養。

牛肉原產地為澳洲、日本、巴拉圭、台灣及美國。

豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

雅閣



供應時間

為每日中午 12 時至 下午 2 時
及晚間 6 時至 9 時

淮山杞子燉南非鮮鮑魚湯 	1,180
珍菌上素燕湯  	720
雅閣叉燒皇  	2,080
潮蓮燒鵝 	1,480
蒜片和牛牛柳	2,780
雅閣咕嚕肉	1,180
醬油梅皇蒸青斑柳 	1,680
百合炒鮮蘆筍 	830
雅閣炒飯  (烏魚子，櫻花蝦，龍蝦，蟹肉，海鮮)	1,280
瑤柱金絲米粉  	1,080

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 素食

 全素

 堅果類

 無麥麩

 甲殼類

 主廚精選

BENCOTTO

義
大
利
佳
餡

供應時間


為每日中午 12 時至 下午 2 時

及晚間 6 時至 9 時

手工自製義大利麵及燉飯

手工義大利肉醬寬扁麵  | 960

自製寬扁麵搭配牛肉與豬肉燉肉醬

蛤蜊細扁麵   | 1,080

大蒜、巴西里、烏魚子

特選米燉飯   | 1,080

豌豆、番茄、薄荷、蒙塔西歐乳酪

披薩

瑪格莉特披薩  | 980

番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

生火腿芝麻葉乳酪披薩  | 1,280

番茄醬汁、莫札瑞拉乳酪、美國風乾火腿、芝麻葉、布拉塔乳酪

義式海鮮披薩  | 1,480

莫札瑞拉乳酪、紅蝦、蝦、干貝、橄欖碎、瑞可達乳酪

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

各式蛋料理（一顆蛋） | 180

您可選擇喜愛的蛋料理烹調方式：

炒蛋、水波蛋、各類煎蛋、全熟水煮蛋
搭配迷你香腸、焗豆與薯餅

燕麥粥 | 130

燕麥可選擇水煮、全脂牛奶、低脂牛奶、
杏仁奶或燕麥奶，搭配黑糖、果乾及堅果

雞蓉玉米粥 | 150

番茄豬肉片湯麵 | 200

雞塊 | 220

搭配塔塔醬

拿破崙義大利麵 | 380

番茄、羅勒

薯條 | 180

奶油風味煎餅 | 150

搭配楓糖漿、巧克力醬及糖漬水果

自製新鮮優格 | 100

搭配蜂蜜或時令莓果

新鮮水果 | 130

時令水果切盤

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豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

每日精選例湯 | 580

凱撒沙拉   | 780

蘿曼生菜、凱薩醬、麵包丁、鯷魚、培根

與帕瑪森起司

您可選擇：爐烤雞胸肉、爐烤明蝦或煙燻鮭魚

黑松露黃金薯條  | 560

帕馬森起司、松露醬

田園三明治   | 680

烤時令蔬菜、番茄、羅勒青醬

文華澳洲和牛堡  | 920

巧達起司、洋蔥酸辣醬、番茄、生菜、培根、

煎蛋與酸黃瓜

各式蛋類料理 | 480

您可選擇喜愛的蛋料理烹調方式(使用兩顆蛋)：

炒蛋、水波蛋、各類煎蛋、水煮蛋或歐姆蛋

搭配烤番茄、季節蘑菇與馬鈴薯餅

您可任選二種配菜：豬肉香腸、雞肉香腸、

培根、約克火腿或燉煮豆子

皮蛋瘦肉粥  | 400

搭配豬肉鬆、脆瓜、花生麵筋

拿波里義大利麵  | 680

細直麵、番茄、羅勒

台式牛肉麵  | 780

美國慢燉牛小排、牛筋與季節時蔬

搭配蔥花、辣椒、酸菜

香煎海鱸魚 | 880

搭配藜麥、豌豆仁及西西里醬

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 素食

 全素

 堅果類



 無麥麩



 甲殼類

 主廚精選

甜點

新鮮水果   | 360
時令水果切盤

文華起士蛋糕   | 380
榛果奶油脆餅、奶油乳酪、香草、季節水果、草莓醬

翻轉蘋果塔   | 380
千層塔、蜂蜜檸檬奶霜、香草、肉桂

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豬肉原產地為西班牙、加拿大、丹麥、荷蘭及台灣。

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 素食

 堅果類

 甲殼類

 全素

 無麥麩

 主廚精選

白酒	單杯／瓶
2022 Tommasi le Rosse Pinot Grigio IGT, Veneto, Italy	480 2,400
2023 Ceretto, Langhe Arneis Blangé, Piemonte, Italy	580 2,900
2023 Joseph Drouhin, Montagny 1er Cru, Bourgogne, France	860 4,300

紅酒	單杯／瓶
2020 Domaines Barons de Rothschild Lafite Les Legendes R Medoc, France	540 2,700
2022 Domaine Jean-Charles Rion Bourgogne Cote d'Or, France	700 3,500
2019 Querciabella, Chianti Classico, Toscana, Italy	770 3,800

氣泡酒	瓶
2022 Col Vetoraz, Prosecco di Valdobbiadene Extra Dry, Veneto, Italy	2,500
NV Pol Roger Brut Reserve, Champagne, France	5,000

粉紅酒	單杯／瓶
2023 Ippolito 1845 'Mabilia' Ciro Rosato, Calabria, Italy	400 2,000

欲選購的年份佳釀若已售罄，
我們將提供您次一接近該年份之佳釀

以上所有價格為新台幣含稅價格，外加 10% 服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

啤酒

金牌台灣啤酒	300
夏威夷風味啤薩拉格啤酒	330
法國可倫堡啤酒	330
荷蘭海尼根啤酒	330
日本朝日啤酒	330
無酒精金牌台灣啤酒	250

無酒精飲料

可口可樂	250
零卡可樂	250
雪碧	250
通寧水	250
蘇打水	250
薑汁汽水	250

茶香檳

茉莉花之舞氣泡茶 200ml	580
大吉嶺之華氣泡茶 200ml	580
焙茶之韻氣泡茶 200ml	580

以上所有價格為新台幣含稅價格，外加 10% 服務費。若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

礦泉水／氣泡礦泉水

依雲	330ml 750ml	180 350
普娜	250ml 1000ml	200 380
聖沛黎洛	250ml 1000ml	200 380
台灣在地純水	900ml	180
台灣在地氣泡水	900ml	180

新鮮果汁

柳橙汁	330
葡萄柚汁	330
奇異果汁	330
西瓜汁	330
蘋果汁	330
芭樂汁	330
胡蘿蔔汁	330

特製冰沙

綜合橘檸冰沙	350
香蕉低脂優格冰沙	350
木瓜豆漿冰沙	350

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咖啡及其他飲品

濃縮咖啡		280
雙份濃縮咖啡		300
美式咖啡		300
咖啡拿鐵		310
卡布奇諾		310
熱可可		310
牛奶	120ml 200ml	120 220

所有咖啡皆可製作無咖啡因，並提供熱飲或冷飲選擇

茶

英國早餐茶	柔和花香	280
伯爵茶	佛手柑香氣	280
大吉嶺春茶	麝香葡萄與水果香氣	280
洋甘菊茶	洋甘菊花香	280
草本薄荷茶	薄荷香氣	280
黃金茉莉茶	花與青草香氣	280
香橙國寶茶	香橙及花香	280
阿里山烏龍茶	熟花果香與蜜香	280
石棹金萱	奶油與桂花香	280
凍頂烏龍茶	熟果與花香	280
東方美人茶	熟果與清甜蜜香	280
三峽碧螺春	花香與綠豆香	280

菜單所提供之咖啡與茶品,皆使用永續採購之原料

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MANDARIN ORIENTAL
TAIPEI

IN ROOM DINING

MENU

PLEASE DIAL "ROOM SERVICE" AND WE WILL BE
DELIGHTED TO ASSIST YOU WITH YOUR ORDER

BREAKFAST SET



Available from 6am-12pm

1,680

MANDARIN ORIENTAL BREAKFAST

CAGE-FREE EGGS


Two eggs cooked to your preference: scrambled, poached, fried, boiled or prepared as an omelet, served with grilled tomato, seasonal mushrooms and hash brown

Includes your choice of two sides: pork or chicken sausages, bacon, York ham or baked beans

FRESH HOMEMADE YOGURT

Served with honey or seasonal berries

BAKERY BASKET (3 PIECES)

Your choice of homemade croissants, chocolate croissants, sweet buns, Danish pastries, muffins, sliced multigrain bread, sliced French baguette, whole wheat toast, white toast or gluten-free bread  served with butter, jam and honey

FRESH FRUIT

Sliced seasonal fruit platter

CHOICE OF FRUIT OR VEGETABLE JUICE

Apple, orange, grapefruit, pineapple, guava, carrot or cucumber

A SELECTION OF COFFEE OR FINE TEA

Choose from freshly brewed coffee, decaffeinated coffee, a selection of fine teas or hot chocolate

All seafood is sustainably sourced and our eggs come from cage-free farms.

Beef Origin: Australia, Japan, Paraguay, Taiwan, U.S.A.

Pork Origin: Canada, Spain, Taiwan


Prices are in New Taiwan Dollars, inclusive of government taxes and subject to a 10% service charge. Our team will be delighted to assist you with any dietary requests.

 Vegetarian

 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

1,380

CONTINENTAL BREAKFAST

BAKERY BASKET 🌿 (3 PIECES)

Your choice of homemade croissants, chocolate croissants, sweet buns, Danish pastries, muffins, sliced multigrain bread, sliced French baguette, whole wheat toast, white toast or gluten-free bread 🌾 served with butter, jam and honey

FRESH FRUIT 🍏 🌾

Sliced seasonal fruit platter

CEREALS 🌿

Choice of Special K, granola, All-Bran, corn flakes, or Coco Chex, served with hot or cold whole milk, low-fat milk, oat, almond or sugar-free soya milk

FRESH HOMEMADE YOGURT 🌿

Served with honey or seasonal berries

CHOICE OF FRUIT OR VEGETABLE JUICE 🍏 🌾

Apple, orange, grapefruit, pineapple, guava, carrot or cucumber

A SELECTION OF COFFEE OR FINE TEA

Choose from freshly brewed coffee, decaffeinated coffee, a selection of fine teas or hot chocolate

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Pork Origin: Canada, Spain, Taiwan


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 Vegetarian

 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

1,380

TAIWANESE BREAKFAST

DAN-BING – TAIWANESE PANCAKE

Taiwanese Pancake served with cage-free eggs and spring onion

OR

CONGEE

Choice of plain, chicken, shrimp or pork with century egg, served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts

DIM SUM BASKET

Steamed pork and shrimp sui-mai, shrimp dumpling and vegetable dumpling

FRESH FRUIT

Sliced seasonal fruit platter

SUGAR-FREE SOYA MILK

A SELECTION OF COFFEE OR FINE TEA

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 Vegetarian

 Nuts

 Shellfish

 Vegan

 Gluten-Free

 Chef's Special

1,580

JAPANESE BREAKFAST

GRILLED FISH

Teriyaki Atlantic salmon

MISO SOUP

Traditional miso broth with dashi, silky tofu and seaweed

TAMAGOYAKI

Japanese style omelet

VEGETABLE

Poached spinach with sesame dressing

STEAMED JASMINE RICE

Served with seaweed

PICKLES

Japanese fermented radish, cucumber, ginger and plum

FRESH FRUIT

Sliced seasonal fruit platter

CHOICE OF FRUIT OR VEGETABLE JUICE

Apple, orange, grapefruit, pineapple, guava, carrot or cucumber

A SELECTION OF COFFEE OR FINE TEA

Choose from freshly brewed coffee, decaffeinated coffee, a selection of fine teas or hot chocolate

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Pork Origin: Canada, Spain, Taiwan


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 Vegetarian

 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

1,380

WELLNESS BREAKFAST

EGG WHITE OMELET

Egg white omelet with spinach and avocado, served with mushrooms and grilled tomato

BIRCHER MUESLI

Served with homemade fresh yogurt, dried nuts, raisins, apple and honey

OR

OATMEAL

Oat porridge prepared with choice of water, whole milk, low-fat milk, oat milk or almond milk, served with brown sugar, dried fruits and nuts

FRESH FRUIT

Sliced seasonal fruit platter

CHOICE OF FRUIT OR VEGETABLE JUICE

Apple, orange, grapefruit, pineapple, guava, carrot or cucumber

A SELECTION OF COFFEE OR FINE TEA

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 Vegetarian

 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

BREAKFAST À LA CARTE



Available from 6am-12pm

CEREALS, YOGURT, FRUITS

Cereals | 350

Choice of Special K, granola, All-Bran, corn flakes, or Coco Chex, served with hot or cold whole milk, low-fat milk, sugar-free soybean, oat or almond milk

Bircher Muesli | 330

Served with dried nuts, raisins, apple and honey

Oatmeal | 330

Oat porridge prepared with choice of water, whole milk, low-fat milk, oat or almond milk, served with brown sugar, dried fruits and nuts

Fresh Homemade Yogurt | 300

Served with honey or seasonal berries

Fresh Fruit | 360

Sliced seasonal fruit platter

PANCAKES & WAFFLES

Buttermilk Pancake | 380

Your choice of plain, chocolate, blueberry or banana, served with maple syrup


Belgian Style Waffles | 380

Served with berries, whipped cream & maple syrup

French Toast | 380

Served with banana, flaked almonds & maple syrup

Bakery Basket (5 Pieces) | 380

Your choice of homemade croissants, chocolate croissants, sweet buns, Danish pastries, muffins, sliced multigrain bread, sliced French baguette, whole wheat toast, white toast or gluten-free bread  served with butter, jam and honey

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Pork Origin: Canada, Spain, Taiwan

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 Vegetarian

 Nuts

 Shellfish

 Vegan

 Gluten-Free

 Chef's Special

FRESH EGG SELECTION

Cage-Free Eggs | 480

Two eggs cooked to your preference: scrambled, poached, fried, boiled or prepared as an omelet, served with grilled tomato, seasonal mushrooms and hash brown. Includes your choice of two sides: pork or chicken sausages, bacon, York ham or baked beans

Eggs Benedict | 480

Poached eggs with York Ham, served on toasted English muffin, green asparagus, mushrooms and Hollandaise sauce

Eggs Royale | 480

Poached eggs with smoked salmon, served on toasted English muffin, green asparagus, mushrooms and Hollandaise sauce

Eggs Florentine | 480

Poached eggs with spinach, served on toasted English muffin, green asparagus, mushrooms and Hollandaise sauce

Truffle Eggs | 580

Scrambled eggs with black truffle paste, mushrooms and asparagus

Side Dishes | 320

Your choice of one side dish: pan-fried bacon, pork sausage, chicken sausage, smoked salmon, hash brown or baked beans

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Pork Origin: Canada, Spain, Taiwan

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 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

FROM THE REGION

Dim Sum Basket (6 Pieces)  | 420

Steamed pork & shrimp sui-mai, shrimp dumpling, and vegetable dumpling

Congee   | 400

Choice of plain, chicken, shrimp or pork with century egg, served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts

Congee with Abalone    | 480

Served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts

Taiwanese Beef Noodle Soup  | 780

Slow braised U.S. beef short ribs, beef tendon and green vegetables, served with pickled mustard greens, chili and green onion

Dan-Bing - Taiwanese Pancake | 480

Taiwanese pancake served with cage-free eggs and spring onion

Chicken Noodle Soup | 580

Served with shiitake mushrooms

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 Vegetarian

 Nuts

 Shellfish

 Vegan

 Gluten-Free

 Chef's Special

ALL DAY DINING



Available from 12pm-10pm

APPETIZER

Caprese Salad   | 680

Mixed lettuce, buffalo mozzarella and tomatoes

Caesar Salad   | 780

Romaine lettuce, Caesar dressing, croutons, anchovies, bacon, Parmesan cheese

Choose your protein: grilled chicken breast, grilled prawns or smoked salmon



Chef's Salad  | 720

Smoked salmon, York ham, chicken breast and boiled egg

Choose your dressing: olive oil and balsamic vinaigrette, Thousand Island or French dressing

Charcuterie & Cheese Platter  | 1,280

Queso Cabrales, Manchego Cheese, Gran Moravia, Tete de Moine, Bayonne Ham, Chorizo, Iberico ham, Mafresa, Salami and Dry Pepperoni, served with crackers, grapes, dried fruits and nuts

Grilled Chicken Satay (6 Skewers)   | 580

Satay peanut sauce, pickled cucumbers, radish & carrots

PASTA AND SOUP

Daily Soup | 580

Wild Mushroom Soup  | 580

Garlic croutons

Lobster Bisque  | 740

Tarragon and cream

Napolitan Pasta  | 680

Spaghetti with tomatoes and basil

All seafood is sustainably sourced and our eggs come from cage-free farms.

Beef Origin: Australia, Japan, Paraguay, Taiwan, U.S.A.

Pork Origin: Canada, Spain, Taiwan

Prices are in New Taiwan Dollars, inclusive of government taxes and subject to a 10% service charge. Our team will be delighted to assist you with any dietary requests.

 Vegetarian

 Vegan

 Nuts

 Gluten-Free

 Shellfish

 Chef's Special

BURGER AND SANDWICH


Served with a choice of french fries or mixed salad

Club Sandwich | 800

Chicken breast, York ham, bacon, cheddar cheese, fried egg, tomato and lettuce

Garden Sandwich   | 680

Grilled vegetables, tomatoes and basil pesto

M.O. Burger  | 920

Australian Wagyu beef patty, cheddar, onion chutney, tomato, lettuce, bacon, fried egg and gherkins

M.O. Vegetarian Burger  | 920

Plant-based patty, onion chutney, tomato, lettuce, fried egg and gherkins

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MAIN COURSE

Grilled Japanese Beef Strip Loin | 2,480

Kagoshima Strip Loin prepared to your liking, served with seasonal vegetables, mashed potatoes and red wine jus

Pan-Fried Sea Bass | 880

Quinoa, peas and Sicilian sauce

Seafood Laksa  | 720

Shrimp, scallop, bean sprouts, tofu puff, fish ball, egg, rice noodle and egg noodle

Taiwanese Beef Noodle Soup | 780

Slow braised U.S. beef short ribs, beef tendon and green vegetables, served with pickled mustard greens, chili and green onion

Hainan Chicken Rice | 880

Poached chicken, double boiled soup, served with ginger, chili sauce and sweet soy sauce

Braised Tofu  | 580

Served with mushrooms, seasonal vegetables, and steamed Jasmine rice

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DESSERT

Fresh Fruit 🍌🌾 | 360

Sliced seasonal fruit platter

Tiramisu 🍃 | 380

Dark chocolate, mascarpone, espresso
and amaretto

Mandarin Cheesecake 🍃🍌 | 380

Hazelnut crumble, cream cheese, vanilla,
seasonal fruit and strawberry sauce

Apple Tartin 🍃 | 380

Mille-Feuille, honey and lemon crème, cinnamon
and vanilla sauce

Häagen-Dazs Ice Cream Bar 🍌 | 200

Chocolate 🍃 | Vanilla Caramel Almond 🍃 | Strawberry

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🍌 Vegetarian

🍌 Vegan

🍃 Nuts

🌾 Gluten-Free

🍷 Shellfish

👨🍳 Chef's Special

YA GE



Available from 12pm-2pm
and from 6pm-9pm

- Double-boiled South Africa | 1,180
- Abalone Soup 🍄
Chinese yam and wolfberries
- Matsutake Mushroom Soup 🌿🍄 | 720
Snow swallow and morel mushrooms
- Barbequed Black Pork 🍖🍷 | 2,080
Honey
- Roasted Goose 🍗 | 1,480
- Pan-fried Australian Wagyu | 2,780
Beef Tenderloin
Garlic
- Taiwanese Black Pork | 1,180
Pineapple and sweet & sour sauce
- Steamed Green Garoupa 🍷 | 1,680
Soy sauce and preserved mustard greens
- Wok-fried Asparagus 🌿 | 830
Lily bulb
- Ya Ge Signature Fried Rice 🍄 | 1,280
Mullet roe, sakura shrimp, lobster
and crab meat
- Wok-fried Noodle 🍄🍷 | 1,080
Scallop, egg and rice noodle

Lard is of Taiwanese Origin

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 Chef's Special

BENCOTTO



Available from 12pm-2pm
and from 6pm-9pm

PASTA & RISOTTO

Fettuccine alla Bolognese 🍄 | 960

Homemade fettuccine with Wagyu beef and pork ragout

Linguine alle Vongole 🦪🍄 | 1,080

Homemade linguine, garlic, clams, Parsley and bottarga

Risi E Bisi 🌿🌾 | 1,080

Acquerello Riserva Risotto, Peas, Tomato, Mint and Motasio

PIZZA

Margherita 🌿 | 980

Tomato sauce, basil, oregano, fior di latte and buffalo mozzarella

Il Crudo 🍄 | 1,280

Tomato sauce, mozzarella fior di latte, USA Gran Premio prosciutto, arugula and burrata

Dal Mare 🦪 | 1,480

Mozzarella fior di latte, red shrimp, prawns, scallops, black olives crumble and ricotta

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 Chef's Special

LITTLE FANS



Available from 6am-10pm

One Egg Any Style | 180

Choice of fried (sunny side up, over easy, over well), scrambled, poached or hard boiled, served with mini pork sausages, baked beans and hash brown

Oatmeal   | 130

Oat porridge prepared with choice of water, whole milk, low-fat milk, oat milk or almond milk, served with brown sugar, dried fruits and nuts

Minced Chicken Congee | 150

Sweet corn

Tomato & Pork Noodle Soup | 200

Chicken Nuggets | 220

Served with tartar sauce


Neapolitan Pasta  | 380

Spaghetti with tomato sauce and basil

French Fries  | 180

Buttermilk Pancake  | 150

Served with maple syrup, chocolate sauce and seasonal fruit compote

Fresh Yoghurt  | 100

Served with honey or seasonal berries

Fresh Fruit   | 130

Sliced seasonal fruit platter

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 Chef's Special

OVERNIGHT DINING



Available from 10pm-6am

- Daily Soup | 580
- Caesar Salad 🥗 🥑 | 780
Romaine lettuce, Caesar dressing, croutons, anchovies, bacon, parmesan. Choose your protein: grilled chicken breast, grilled prawns or smoked salmon
- Truffle French Fries 🌿 | 560
Parmesan cheese and truffle sauce
- Garden Sandwich 🥗 🥑 | 680
Grilled vegetables, tomatoes and basil pesto
- M.O. Burger 🥑 | 920
Australian Wagyu beef patty, cheddar, onion chutney, tomato, lettuce, bacon, fried egg and gherkins
- Cage-Free Eggs | 480
Two eggs cooked to your preference: scrambled, poached, fried, boiled or prepared as an omelet, served with grilled tomato, seasonal mushrooms, and hash brown
Includes your choice of two sides: pork or chicken sausages, bacon, York ham or baked beans
- Congee 🥑 | 400
Pork with century egg, served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts
- Napolitan Pasta 🌿 | 680
Spaghetti with tomatoes and basil
- Taiwanese Beef Noodle Soup 🥑 | 780
Slow braised U.S. beef short ribs, beef tendon and green vegetables, served with pickled mustard greens, chili and green onion
- Pan-Fried Sea Bass | 880
Quinoa, peas and Sicilian sauce

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Pork Origin: Canada, Spain, Taiwan


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 Vegetarian

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 Gluten-Free

 Shellfish

 Chef's Special

DESSERT

Fresh Fruit   | 360

Sliced seasonal fruit platter

Mandarin Cheesecake   | 380

Hazelnut crumble, cream cheese, vanilla,
seasonal fruit and strawberry sauce

Apple Tarte Tatin   | 380

Mille-Feuille, honey and lemon crème, cinnamon,
and vanilla sauce

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BEVERAGES

WHITE WINE

GLASS | BOTTLE

2022 Tommasi le Rosse Pinot Grigio IGT,

Veneto, Italy ————— 480 | 2,400

2023 Ceretto, Langhe Arneis Blangé,

Piemonte, Italy ————— 580 | 2,900

2023 Joseph Drouhin, Montagny 1er Cru,

Bourgogne, France ————— 860 | 4,300

RED WINE

2020 Domaines Barons de Rothschild Lafite Les

Legendes R Medoc, France ————— 540 | 2,700

2022 Domaine Jean-Charles Rion Bourgogne

Cote d'Or, France ————— 700 | 3,500

2019 Querciabella, Chianti Classico,

Toscana, Italy ————— 770 | 3,800

SPARKLING WINE

2022 Col Vetoraz, Prosecco di Valdobbiadene

Extra Dry Veneto, Italy ————— 2,500

NV Pol Roger Brut Reserve,

Champagne, France ————— 5,000

ROSE WINE

2023 Ippolito 1845 'Mabilia' Ciro Rosato,

Calabria, Italy ————— 400 | 2,000

If the listed vintage is not available, the next available
vintage will be offered

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BEER

Gold Medal Beer - <i>Taiwan</i>	300
Beerza Tropical Hawaiian Pizza Flavored - <i>Taiwan</i>	330
Kronenbourg - <i>France</i>	330
Heineken - <i>The Netherlands</i>	330
Asahi - <i>Japan</i>	330
Non-Alcohol Gold Medal Beer - <i>Taiwan</i>	250

SOFT DRINKS

Coca-Cola	250
Coke Zero	250
Sprite	250
Tonic Water	250
Soda Water	250
Ginger Ale	250

SPARKLING TEA

Saicho Jasmine Sparkling Tea	200ml	580
Saicho Darjeeling Sparkling Tea	200ml	580
Saicho Hojicha Sparkling Tea	200ml	580

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WATER

Evian	330ml 750ml	180 350
Acqua Panna	250ml 1000ml	200 380
San Pellegrino	250ml 1000ml	200 380
Local Still Water	900ml	180
Local Sparkling Water	900ml	180

JUICE

Orange	330
Grapefruit	330
Kiwi	330
Watermelon	330
Apple	330
Guava	330
Carrot	330

SMOOTHIES

Citrus Fruit	350
Banana Low Fat Yogurt	350
Papaya and Soya Milk	350

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COFFEE

Espresso			280
Double Espresso			300
Americano			300
Latte			310
Cappuccino			310
Hot Chocolate			310
Milk	120ml 200ml	120 220	

TEA

English Breakfast	Floral & Earthy	280
Earl Grey	Bergamot	280
Spring Darjeeling	Muscat	280
Pure Camomile	Floral	280
Peppermint	Earthy	280
Jasmine Gold	Floral & Grassy	280
Rooibos & Orange	Orange & Floral	280
Alishan Oolong	Floral & Honey-Sweet	280
Shihchao Jinshuan	Creamy & Osmanthus	280
Dongding Oolong	Ripe-Fruited & Floral	280
Oriental Beauty	Ripe-Fruited & Honey- Sweet	280
Sanxia Bi Luo Chun	Floral & Vegetal	280

All our coffee and tea are sustainably sourced and can be prepared decaffeinated and served hot, cold or iced

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