

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 早餐菜單

供應時間上午 6 時至中午 12 時

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 Ў (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(3)

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。





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

白製新鮮優格 ∅

搭配蜂蜜或時今莓果

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

精撰咖啡或茗茶

您可選擇: 精撰咖啡、低咖啡因咖啡、茗茶或熱巧克力

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∅ 素食

堅果類



🎕 甲殼類







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

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日式早餐

嫩烤鮮鱼

照燒鮭魚

味噌湯

日式傳統柴魚高湯、涓豆腐與海藻

玉子燒

日式蛋捲

蔬菜 ❷♪

日式涼拌芝麻菠菜

香米飯 ▶

佐海苔

酶漬醬菜 ∅

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

精撰咖啡或茗茶

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

堅果類



🎕 甲殼類







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 ❷♪

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 ❷❸

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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堅果類













單 點 早 餐

供應時間上午 6 時至中午 12

违

穀物麥片、優格、水果

穀物麥片▶

350

您可撰擇: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

瑞十什錦燕麥粥┍♪

330

白製新鮮優格、堅果、葡萄乾、蘋果與蜂蜜

燕麥粥 ወ♪

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

前餅與鬆餅

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 Ø

380

搭配莓果、鮮奶油及楓糖漿

法式叶司●❷

380

搭配糖漬香蕉、杏仁片及楓糖漿

新鮮烘培麵包 ≥(仟撰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 ② 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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∅ 素食



堅果類



● 甲殼類







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❷

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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堅果類





本地特色料理

綜合港式點心組合 ◎(6入)

420

鮮蝦豬肉燒賣、蝦餃、蔬菜蒸餃

粥品◎♪

400

您可撰擇: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

飽魚器◎●▲

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

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∅ 素食

堅果類

● 甲殼類



(套) 無麥麩



全日菜單

供應時間:中午 12 時至晚上 10 時

開胃菜

卡布里沙拉 🗷 🕲 680 綜合生菜、水牛莫札瑞拉起司與番茄 凯撒沙拉 🐞 🕊 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、瑞十僧侶頭起司、 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 每日精撰例湯 580 野菇濃湯⊘ 580 佐蒜香麵包丁 法式龍蝦湯◎ 740

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∅ 素食

龍蒿、鮮奶油

拿波里義大利麵❷

細直麵、番茄、羅勒

S

堅果類



● 甲殼類

680







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 ❷季

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、牛菜、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



(学) 無麥麩



主餐

爐烤日本鹿耳島紐約客

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



(⅔) 無麥麩



裸怙

新鮮水果 ② ⑧ | 360 時令水果切盤 | 380 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 | 380 秦果奶油脆餅、奶油乳酪、香草、季節水果、草莓醬 | 380 秆屬塔、蜂蜜檸檬奶霜、香草、肉桂 | 1200 | 1200

巧克力 爻 | 香草焦糖脆杏仁 爻 | 草莓

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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

堅果類

● 甲殼類







雅

閣

供應時間

為每日中午12時至下午2時

淮山杞子燉南非鮮鮑魚湯 🎕 1,180 珍菌上素燕湯 ❷ ⑧ 720 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 🎕 1,280 (烏魚子,櫻花蝦,龍蝦,蟹肉,海鮮) 瑤柱金絲米粉 ◎ ■ 1,080

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。

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堅果類



● 甲殼類



BENCOTTO

義大利佳餚

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 ℚ▼

1,080

大蒜、巴西里、烏魚子

特選米燉飯 🛮 🗗

1,080

羊肚菌菇、洋菇、 牛肝菌菇粉、酒糟乳酪

披薩

瑪格莉特披薩❷

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

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







兒童菜單

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 搭配继你香腸、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❷ 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

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。

新鮮水果 🛭 🕲

時令水果切盤

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。









甲殼類

130



宵夜菜單

供應時間:晚上10時至上午6時

每日精選例湯	580
凱撒沙拉◎■	780
羅曼生菜、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 <i>▽</i> 帕馬森起司、松露醬	560
田園三明治 ❷ ► 烤時令蔬菜、番茄、羅勒青醬	680
文華澳洲和牛堡 ▼ 巧達起司、洋蔥酸辣醬、番茄、生菜、培根、 煎蛋與酸黃瓜	920
各式蛋類料理 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	480
皮蛋瘦肉粥 ≤ 搭配豬肉鬆、脆瓜、花生麵筋	400
拿波里義大利麵 ♥ 細直麵、番茄、羅勒	680
台式牛肉麵 •	780

台式牛肉麵 🥊 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

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

堅果類

甲殼類

❷ 全素

無麥麩



裸甛

新鮮水果 🖊 🔮

360

時今水果切盤

文華起十蛋糕 ▶ ∅

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

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

堅果類

● 甲殼類







飲品菜單

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 Bourgogi	ne
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 Valdobbiade	ne
Extra Dry, Veneto, Italy	2,500
NV Pol Roger Brut Reserve,	F 000
Champagne, France	5,000
粉紅酒	單杯/瓶
2023 Ippolito 1845 'Mabilia' Ciro Rosato,	400 2.000
Calabria, Italy ————————————————————————————————————	400 2,000

我們將提供您次一接近該年份之佳釀

欲選購的年份佳釀若已售罄,

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

木瓜豆漿冰沙

香蕉低脂優格冰沙

350

350

350

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
黄金茉莉茶	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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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

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 P (8)

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.









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 (3) 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 Ø

Served with honey or seasonal berries

CHOICE OF FRUIT OR VEGETABLE JUICE #8

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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TAIWANESE BREAKFAST

DAN-BING - TAIWANESE PANCAKE

Taiwanese Pancake served with cage-free eggs and spring onion

OR

CONGEE **Q** F

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 P®

Sliced seasonal fruit platter

SUGAR-FREE SOYA MILK Ø

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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JAPANESE BREAKFAST

GRILLED FISH

Teriyaki Atlantic salmon

MISO SOUP

Traditional miso broth with dashi, silky tofu and seaweed

TAMAGOYAKI

Japanese style omelet

VEGETABLE P

Poached spinach with sesame dressing

STEAMED JASMINE RICE F

Served with seaweed

PICKLES 🕏

Japanese fermented radish, cucumber, ginger and plum

FRESH FRUIT @ (8)

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

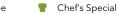
Prices are in New Taiwan Dollars, inclusive of government taxes and subject to a 10% service charge. Our team will be delighted to assist you with any dietary requests.











1,380

WELLNESS BREAKFAST

EGG WHITE OMELET Ø

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

BIRCHER MUESLI PS

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

OR

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 Ø®

Sliced seasonal fruit platter

CHOICE OF FRUIT OR VEGETABLE JUICE # 8

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









BREAKFAST À LA CARTE

Available from 6am-12pm

CEREALS, YOGURT, FRUITS

•	
Cereals 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	350
Bircher Muesli 🎤 🍣 Served with dried nuts, raisins, apple and honey	330
Oatmeal Oat porridge prepared with choice of water, whole milk, low-fat milk, oat or almond milk, served with brown sugar, dried fruits and nuts	330
Fresh Homemade Yogurt Served with honey or seasonal berries	300
Fresh Fruit 🔑 📳 Sliced seasonal fruit platter	360
PANCAKES & WAFFLES	
Buttermilk Pancake Your choice of plain, chocolate, blueberry or banana, served with maple syrup	380
Belgian Style Waffles Served with berries, whipped cream & maple syrup	380
French Toast 🍃 🖉 Served with banana, flaked almonds & maple syrup	380
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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Beef Origin: Australia, Japan, Paraguay, Taiwan, U.S.A.

Pork Origin: Canada, Spain, Taiwan





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 Ø

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

Pork Origin: Canada, Spain, Taiwan





FROM THE REGION

Dim Sum Basket (6 Pieces) Steamed pork & shrimp sui-mai, shrimp dumpling, and vegetable dumpling	420
Congee	400
Congee with Abalone № Served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts	480
Taiwanese Beef Noodle Soup Slow braised U.S. beef short ribs, beef tendon and green vegetables, served with pickled mustard greens, chili and green onion	780
Dan-Bing - Taiwanese Pancake Taiwanese pancake served with cage-free eggs and spring onion	480
Chicken Noodle Soup	580

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

Served with shiitake mushrooms

Pork Origin: Canada, Spain, Taiwan







ALL DAY DINING

Available from 12pm-10pm

APPETIZER

Caprese Salad @ 3 Mixed lettuce, buffalo mozzarella and tomatoes		680
Caesar Salad Romaine lettuce, Caesar dressing, croutons, anchovies, bacon, Parmesan cheese Choose your protein: grilled chicken breast, grilled prawns or smoked salmon		780
Chef's Salad ■ Smoked salmon, York ham, chicken breast and boiled egg Choose your dressing: olive oil and balsamic vinaigrette, Thousand Island or French dressing		720
Charcuterie & Cheese Platter 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	1	,280
Grilled Chicken Satay (6 Skewers) Satay peanut sauce, pickled cucumbers, radish & carrots		580
PASTA AND SOUP		
Daily Soup		580
Wild Mushroom Soup <i>Ø</i> Garlic croutons		580
Lobster Bisque 🍭 Tarragon and cream		740
Napolitan Pasta Spaghetti with tomatoes and basil		680

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

Pork Origin: Canada, Spain, Taiwan





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

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







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 ius

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 Ø

580

Served with mushrooms, seasonal vegetables, and steamed Jasmine rice

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





DESSERT

and vanilla sauce

Fresh Fruit 🖊 🛞 Sliced seasonal fruit platter	360
Tiramisu S Dark chocolate, mascarpone, espresso and amaretto	380
Mandarin Cheesecake 🌮 Hazelnut crumble, cream cheese, vanilla, seasonal fruit and strawberry sauce	380
Apple Tartin 🔊	380

Häagen-Dazs Ice Cream Bar Ø 200 Chocolate 🏈 | Vanilla Caramel Almond ≶ | Strawberry

Mille-Feuille, honey and lemon crème, cinnamon

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Pork Origin: Canada, Spain, Taiwan







YA GE

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

Double-boiled South Africa Abalone Soup Chinese yam and wolfberries	1,180
Matsutake Mushroom Soup @ 3 Snow swallow and morel mushrooms	720
Barbequed Black Pork ►▼ Honey	2,080
Roasted Goose 🌮	1,480
Pan-fried Australian Wagyu Beef Tenderloin _{Garlic}	2,780
Taiwanese Black Pork Pineapple and sweet & sour sauce	1,180
Steamed Green Garoupa Soy sauce and preserved mustard greens	1,680
Wok-fried Asparagus <i> □</i> Lily bulb	830
Ya Ge Signature Fried Rice W Mullet roe, sakura shrimp, lobster and crab meat	1,280
Wok-fried Noodle № Scallop, egg and rice noodle	1,080

Lard is of Taiwanese Origin

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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

Risotto ai Funghi 🖊 🍪

1,080

Special Acquerello Riserva rice, morel mushrooms, button mushrooms, porcini powder and "Ubriaco" cheese

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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LITTLE FANS

Available from 6am-10pm

One Egg Any Style 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	,	180
Oatmeal P S 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		130
Minced Chicken Congee Sweet corn		150
Tomato & Pork Noodle Soup		200
Chicken Nuggets Served with tartar sauce		220
Neapolitan Pasta Spaghetti with tomato sauce and basil		380
French Fries Ø		180
Buttermilk Pancake Served with maple syrup, chocolate sauce and seasonal fruit compote		150
Fresh Yoghurt Ø Served with honey or seasonal berries		100
Fresh Fruit 🔑 📳 Sliced seasonal fruit platter		130

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Pork Origin: Canada, Spain, Taiwan







OVERNIGHT DINING

Available from 10pm-6am

Daily Soup	580
Caesar Salad •• • Romaine lettuce, Caesar dressing, croutons, anchovies, bacon, parmesan. Choose your protein: grilled chicken breast, grilled prawns or smoked sa	
Truffle French Fries Parmesan cheese and truffle sauce	560
Garden Sandwich ♥ ♥ Grilled vegetables, tomatoes and basil pesto	680
M.O. Burger ■ Australian Wagyu beef patty, cheddar, onion chutn tomato, lettuce, bacon, fried egg and gherkins	920 ey,
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	480
Congee Pork with century egg, served with traditional condiments of pork floss, pickled cucumber and gluten with peanuts	400
Napolitan Pasta Ø Spaghetti with tomatoes and basil	680
Taiwanese Beef Noodle Soup Slow braised U.S. beef short ribs, beef tendon and green vegetables, served with pickled mustard greens, chili and green onion	780
Pan-Fried Sea Bass Quinoa, peas and Sicilian sauce	880
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Pork Origin: Canada, Spain, Taiwan









DESSERT

Fresh Fruit 🖉 🚱	360
Sliced seasonal fruit platter	

Mandarin Cheesecake 🔊 🕖 380 Hazelnut crumble, cream cheese, vanilla, seasonal fruit and strawberry sauce Apple Tarte Tatin ಶ 💋 380

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

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Pork Origin: Canada, Spain, Taiwan





BEVERAGES

WHITE WINE	GLASS BOTTLE
2022 Tommasi le Rosse Pinot Grigio IC	GT,
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 Bou	rgogne
Cote d'Or, France	700 3,500
2019 Querciabella, Chianti Classico,	
Toscana, Italy	770 3,800
SPARKLING WINE	
2022 Col Vetoraz, Prosecco di Valdob	biadene
Extra Dry Veneto, Italy	2,500
NV Pol Roger Brut Reserve,	
Champagne, France	5,000
ROSE WINE	
2023 Ippolito 1845 'Mabilia' Ciro Rosa	ito,
Calabria, Italy	400 2,000

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

BEER

Gold Medal Beer - <i>Taiwan</i>	300
Goid Medal Beer - Talwan	300
Beerza Tropical Hawaiian Pizza Flavored - Taiwan	330
Kronenbourg - France	330
Heineken - The Netherlands	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

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
IZ: ·		220

Kiwi	330
Watermelon	330
Apple	330
Guava	330

330

SMOOTHIES

Carrot

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

COFFEE

Espresso

L3р1С330		200
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

280

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