

NO.1 **美式早餐 American Breakfast** NT 480

- 選擇果汁:柳橙汁、葡萄柚汁 Choose One Juice: Orange Juice/Grapefruit Juice
- 時蔬生菜沙拉 Seasonal Vegetable Salad
- 新鮮雞蛋二顆-自選以下烹調方式: 蛋捲, 炒蛋, 太陽蛋, 雙面煎蛋與水煮蛋 (過敏源-蛋)
2 Eggs on Your Ways: Omelet/Scrambled Egg/Sunny-Side-Up Egg/Over Easy Egg/Boiled Egg
- 火腿(台灣豬)、培根(台灣豬)與早餐腸 (西班牙豬) Ham Bacon and Sausage (Pork Products)
- 麵包:白/全麥吐司各一片、早餐麵包、可頌、附果醬與奶油 (過敏源-麩質、蛋、奶)
Bread: White/Whole Wheat Toasts/Bread/Croissant
Served With Jam and Butter
- 咖啡或英式早餐茶或巧克力 Choose One Drink: Coffee/English Breakfast Tea/Hot Chocolate
- 選擇牛奶:全脂牛奶/低脂牛奶/豆乳 (過敏源-奶、大豆) Choose One Milk: Whole Milk/Low Fat Milk/Soy Milk
- 在地時令水果盤 Local Seasonal Fruits Platter

NO.2 **在地早餐 Local Breakfast** NT 480

- 選擇果汁:柳橙汁/葡萄柚汁 Choose One Juice: Orange Juice/Grapefruit Juice
- 燒賣與肉包 (過敏源-麩質、蝦)(台灣豬) Shumai and Steamed Pork Bun
- 烤鹹魚 (過敏源-魚) Roasted Salt Fish
- 選擇蛋:滷蛋 (過敏源-蛋、大豆、麩質)、荷包蛋 (過敏源-蛋)、蔥蛋 (過敏源-蛋)
Choose One Egg: Braised Soy Sauce Egg/Over Easy Egg/Scallion Egg
- 炒在地當令時蔬 Stir-Fried Local Vegetable
- 清粥與傳統醬菜 Congee with Traditional Pickles
- 豆漿/冰或熱 (過敏源-大豆) Soy Milk/Cold or Hot
- 一壺咖啡或熱烏龍茶 Coffee or Hot Oolong Tea
- 時令水果拼盤 Seasonal Fruits Platter

A La Carte Menu 單點飲料

<p>NO.3 愛維揚礦泉水 NT 150 Evian(500ml)</p> <p>NO.4 聖佩黎洛礦泉水 NT 150 San Pellegrino Sparkling Water(250ml)</p> <p>NO.5 百事可樂 NT 100 Pepsi</p> <p>NO.6 七喜汽水 NT 100 7Up</p> <p>NO.7 柳橙汁 NT 180 Orange Juice</p>	<p>NO.8 西瓜汁 NT 180 Watermelon Juice</p> <p>NO.9 海尼根啤酒 NT 150 Heineken (330ml)</p> <p>NO.10 百威啤酒 NT 150 Budweiser (330ml)</p> <p>NO.11 台灣金牌啤酒 NT 150 Taiwan Gold Medal (330ml)</p>
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如有對任何食物過敏,請告知我們服務人員,謝謝 Please advise our service staff of any food allergies you may have
 以上餐點均須加收20%服務費 All of the above prices are subject to 20% services charge

CEREALS 早餐穀物

- NO.21 穀物選擇1款 (過敏源-麩質、牛奶) _____ NT\$ 100
玉米片、綜合穀物、燕麥片、巧克力格格片、草莓脆片、香蕉乾
Choose One
Corn Flakes/ Mix Cereals/Oat Flakes/Coco Chex/Strawberry Corn Flakes/Dried Banana Slices
- NO.22 無麩質穀物 (過敏源-牛奶) _____ NT\$ 100
無麩質大燕麥
Gluten Free Cereals
Oat Flakes
- NO.23 熱穀物 (過敏源-麩質、牛奶) _____ NT\$ 200
燕麥粥
Hot Grain
Oatmeal

LOCAL MAINS 在地主食

- NO.24 台灣擔仔麵 (過敏源-麩質、蛋、蝦、大豆) _____ NT\$ 280
油麵條、貢丸、白蝦、在地蔬菜、肉燥、蔥花、香菜
Taiwanese Danzai Noodle Soup
Yellow Noodles/ Meat Ball/Shrimp/Local Vegetable/ Minced Pork Sauce/Scallion/Coriander
- NO.25 台灣蛋餅搭配豆漿 (過敏源-蛋、麩質、大豆) _____ NT\$ 250
蛋餅、火腿蛋餅、醬油膏、辣椒醬、豆漿/冰或熱
Taiwanese Egg Pancake Roll with Soy Milk
Egg Pancake Roll/Ham and Egg Pancake Roll/Soy Sauce Paste/Chili Sauce/Soy Milk (Hot or Cold)

EGGS 蛋類

- NO.26 蛋/選擇1款/每款2顆蛋 (過敏源-蛋) _____ NT\$ 100
太陽蛋、雙面嫩煎、雙面煎熟、水煮蛋
Egg/Choose One / 2 eggs
Sunny-Side-Up Egg/ Over-Easy Egg/Over-Hard Egg/Boiled Egg
- NO.27 蛋卷/選擇1款 _____ NT\$ 280
招牌蟹味乳酪蛋卷 (過敏源-蛋、魚、蟹、奶)
在地特色桃園蘿蔔乾蛋卷 (過敏源-蛋)
蔬菜蕃茄蛋白卷 (過敏源-蛋)
菌菇起士蔬菜歐姆蛋 (過敏源-蛋、奶)
Egg Omelet/Choose One
Crab Cheese Omelet/Taoyuan Dried Radish Omelet/Vegetables Tomato Omelet/Mushroom, Cheese and Vegetable Omelet

MAIN 主食

- NO.28 **鬆餅 (過敏源-蛋、奶、麩質)** _____ NT\$ 220
搭配香蕉、奇異果、蜂蜜、奶油
Pancakes
Served With Banana, Kiwi Fruit, Honey and Butter
- NO.29 **格子鬆餅 (過敏源-蛋、奶、麩質)** _____ NT\$ 250
搭配香蕉、奇異果、楓糖漿、打發奶油、糖粉
Waffle
Served With Banana, Kiwi Fruit, Maple Syrup, Whipped Cream and Icing Sugar
- NO.30 **法式土司 (過敏源-蛋、奶、麩質)** _____ NT\$ 220
搭配香蕉、奇異果、蜂蜜、奶油
French Toast
Served With Banana, Kiwi Fruit, Honey and Butter

BAKERY 麵包

- NO.31 **麵包/選擇1款 (過敏源-麩質、堅果、牛奶、蛋)** _____ NT\$ 120
吐司、全麥吐司、裸麥麵包、法棍麵包、雜糧麵包、軟式麵包、無麩質麵包、瑪芬、丹麥麵包、可頌麵包
Bread/Choose One
White Bread/Whole Wheat Bread/Rye Bread/Baguette/Multi-Grain Bread/Soft Bread/
Gluten Free Bread/Muffin/Danish/Croissant

SIDES 配菜

- NO.32 **熱菜選擇1款** _____ NT\$ 280
烤培根、德式牛肉香腸、煎火腿
Choose One Hot Dish
Roasted Bacon/Beef Bratwurst/Fried Ham
- NO.33 **蔬菜選擇1款** _____ NT\$ 280
蒜香炒蘑菇、清炒在地蔬菜、奶油玉米(過敏源-奶)
Choose One Vegetable
Stir-Fried Mushroom with Garlic/Stir-Fried Local Vegetable/Buttered Corns

FRUIT & YOGHURT 水果&優格

- NO.34 **在地季節水果盤** _____ NT\$ 380
在地當季水果四款、供兩人享用
Local Seasonal Fruits Platter
- NO.36 **優格選擇1款 (過敏源-奶)** - NT\$ 100
原味、低脂優格
Choose One Yogurt
Plain / Low Fat Yogurt
- NO.35 **奶類選擇1款冰或熱 (過敏源-奶、大豆)** _____ NT\$ 100
全脂牛奶、低脂牛奶、豆乳
Choose One Milk (Cold or Hot)
Whole Milk/Low Fat Milk/Soy Milk

Western西式

- NO.12  燻雞總匯三明治 / 穆斯林認證 (過敏源-麩質、蛋、奶) ————— NT\$ 320
醃燻雞胸肉、蕃茄、美生菜、酸黃瓜、煎蛋、切達起司、炸薯條
Smoked Chicken Club Sandwich (HALAL Certification)
Smoked Chicken Breast/Tomato/Lettuce/Pickled Cucumber/Fried Egg/Cheddar Cheese/French Fries
- NO.13  牛肉漢堡 / (過敏源-麩質、蛋、奶) / 牛肉產地:巴拉圭 ————— NT\$ 450
牛堡肉、美乃滋、洋蔥、蕃茄、美生菜、酸黃瓜、切達起司、炸薯條
Beef Burger/Beef Hamburger/Mayonnaise/Onion/Tomato/Lettuce/Pickled Cucumber/ Cheddar Cheese/French Fries
- NO.14  義式牛肉醬義大利麵 / 穆斯林認證 (過敏源-奶、麩質) ————— NT\$ 350
義大利麵、波隆那肉醬/澳洲牛、帕瑪森起司
Spaghetti Bolognese (HALAL)Spaghetti/Bolognese Meat Sauce (Australia Beef)/Parmesan Cheese
- NO.15  義式番茄蔬菜湯 **素** (過敏源-芹菜) ————— NT\$ 220
蕃茄、高麗菜、西芹、紅蘿蔔、茄子、白腰豆
Minestrone Soup (Vegetarian)/Tomato/Cabbage/ Celery/Carrot/Eggplant/Cannellini Beans

Asian亞洲菜

- NO.16  日式咖哩豬排飯 / (過敏源-麩質、蛋、奶) ————— NT\$ 350
炸豬排(台灣豬) 咖哩 蔬菜 白飯
Deep-fried Pork Chop Curry Rice/Tonkatsu Deep-Fried Pork Cutlet/Curry/Vegetable/Rice
- NO.17  桃禧香濃牛肉麵 (過敏源-麩質) ————— NT\$ 350
澳洲牛腱肉、青菜、酸菜
Taiwanese Beef Noodle Soup/Australia Beef Shank/Greens/Pickled Cabbage
- NO.18  烏魚子炒飯 (過敏源-魚、蛋) ————— NT\$ 320
烏魚子、豬肉(台灣豬)、高麗菜、雞蛋、白飯、洋蔥、青蔥
Fried Rice with Mullet Roe/Mullet Roe/Pork/Cabbage/Egg/Rice/Onion/Scallion
- NO.19  手工豬肉水餃/13顆 (過敏源-麩質、大豆)(台灣豬) ————— NT\$ 230
辣椒、大蒜、醬油
Pork Dumpling/13 Pieces/Chili/Garlic/Soy Sauce
- NO.20  桃園段木菇雞湯 ————— NT\$ 280
段木菇、雞腿肉、薑、枸杞
Taoyuan Mushroom Chicken Soup/Mushroom/Chicken Thigh/Ginger/Goji