

C'est Bon Lunch Set Menu

歐陸午間套餐

手工麵包

Handmade Bread

開胃小品

Amuse Bouche

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

主餐 Main Course

紅酒燉澳洲巧克力和牛臉頰

\$1,380

Braised Australia Wagyu Beef Cheek

北海道干貝佐胡蘿蔔海膽燉飯

\$1,380

Scallop with Carrot and Sea Urchin Risotto

澳洲M9和牛佐紅酒醬汁 4oz

\$1,980

Australia Wagyu Beef with Red Wine Sauce

波士頓龍蝦佐焦糖柑橘醬汁

\$2,480

Boston Lobster with Caramelized Citrus Sauce

甜點 Dessert

馬告莓果千層酥佐梨山烏龍茶冰淇淋

Makauy /Berry Mille-Feille with Oolong Tea Ice Cream

套餐內自製手工麵包為每日新鮮現做,現場可免費續加;
為保持最佳風味,手工麵包僅限於現場享用,恕無提供外帶服務,感謝您的諒解。
Our handmade bread is baked fresh every day to guarantee the best quality.
We invite you to enjoy it here with us, as takeaway is not available.
Thank you for your understanding.

與您一同尋找更好的健康風味,若您對任何食材過敏,敬請告知服務人員,謝謝。
Join the hunt for a healthier and tastier bite.We would love to learn more about your dietary needs.

以上價格以新台幣計算並需另加10%服務費。
The above prices are in NT Dollars and subject to an additional 10% service charge.

C'est Bon Dinner Set Menu

歐陸晚間套餐

手工麵包

Handmade Bread

開胃小品

Amuse Bouche

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

熱前菜 Entrée

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

主餐 Main Course

澳洲M9和牛佐紅酒醬汁 4oz

\$2,580

Australia Wagyu Beef with Red Wine Sauce

波士頓龍蝦佐焦糖柑橘醬汁

\$3,080

Boston Lobster with Caramelized Citrus Sauce

甜點 Dessert

馬告莓果千層酥佐梨山烏龍茶冰淇淋

Makauy /Berry Mille-Feille with Oolong Tea Ice Cream

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C'est Bon Vegetarian Set Menu

歐陸素食套餐

手工麵包

Handmade Bread

開胃小品

Amuse Bouche

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

湯品 Soup

綠蘆筍濃湯

Green Asparagus Soup

熱前菜 Entrée

季節蔬菜盤

Seasonal Vegetable Plate

主餐 Main Course

松露野菇燉飯

Truffle and Porcini Risotto

\$2,380

甜點 Dessert

馬告莓果千層酥佐梨山烏龍茶冰淇淋

Makauy /Berry Mille-Feille with Oolong Tea Ice Cream

套餐內自製手工麵包為每日新鮮現做,現場可免費續加;
為保持最佳風味,手工麵包僅限於現場享用,恕無提供外帶服務,感謝您的諒解。
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Thank you for your understanding.

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Join the hunt for a healthier and tastier bite. We would love to learn more about your dietary needs.

A La Carte For Lunch & Dinner

單點 (午、晚餐 限定)

前菜 Starter

蕃茄沙拉佐絲綢乳酪慕斯

Tomato Salad with Stracciatella Foam

\$350

燻鮭魚凱薩沙拉

Caesar Salad with Smoked Salmon

\$450

湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

\$380

綠蘆筍湯 (素食)

Green Asparagus Soup(vegetarian)

\$350

熱前菜 Entrée

季節鮮魚佐魷魚螺肉蒜 (晚間限定)

Seasonal Fresh Fish with Squid Stock (For Dinner)

\$450

A La Carte For Lunch & Dinner

單點 (午、晚餐 限定)

主餐 Main Course

松露野菇燉飯

Truffle and Porcini Risotto

\$800

紅酒燉澳洲巧克力和牛臉頰 (午間限定)

Braised Austria Wagyu Beef Cheek (For Lunch)

\$850

北海道干貝佐胡蘿蔔海膽燉飯

Scallop with Carrot and Sea Urchin Risotto

\$850

澳洲M9和牛佐紅酒醬汁 4oz

Australia Wagyu Beef with Red Wine Sauce

\$1,450

波士頓龍蝦佐焦糖柑橘醬汁

Boston Lobster with Caramelized Citrus Sauce

\$1,950



A La Carte For Lunch & Dinner

單點 (午、晚餐 限定)

輕食 Light Food

歐陸精選麵包籃

Handmade Bread

\$200

歐陸現炸薯條

French Fries

\$320

U.S Prime肋眼牛排堡附薯條

\$1,080

Grilled U.S Prime Beef Rib Eye Steak Hamburger with French Fries

(Caramel Onion with Balsamic, Lettuce, Tomato, Mayonnaise)



A La Carte For Lunch & Dinner

單點 (午、晚餐 限定)

甜點 Dessert

艾許布列塔尼酥餅 \$100
Echire Galette Bretonne

蜂蜜瑪德蓮 \$100
Honey Madeleine

橄欖油鳳梨夾心餅 \$120
Olive Oil Pineapple Cake

瓜納拉巧克力塔 \$280
Guanaja Chocolate Tart

玫瑰草莓達克瓦茲蛋糕 \$280
Rose Strawberry Dacquoise

抹茶櫻桃黑森林蛋糕 \$280
Matcha Cherry Black Forest

馬告莓果千層酥佐梨山烏龍茶冰淇淋 \$360
Makaay /Berry Mille-Feille with Oolong Tea Ice Cream



Coffee / Special Drinks

咖啡 / 特調飲品

精選豆咖啡 Grand Selection Coffee

印尼亞齊迦佑、梅莉亞莊園 *Indonesia Aceh Gayo - Melia Estate*

咖啡風味-荔枝、玫瑰花茶、黃檸檬

Flavor Profile: Lychee, Rose Tea, Yellow Lemon

美式咖啡 (冰/熱)

Americano (Ice/Hot)

\$250

西西里咖啡 (冰)

Sicilian Coffee (Ice)

\$250

拿鐵咖啡 (冰/熱)

Caffe Latte (Ice/Hot)

\$280

卡布其諾咖啡 (冰/熱)

Cappuccino (Ice/Hot)

\$280

桂花拿鐵 (冰/熱)

Osmanthus Latte (Ice/Hot)

\$280

特調冷飲 Specialty Cold Drinks

桂花紅茶

Osmanthus Black Tea

\$180

柳橙汁

Orange Juice

\$180

橙光日落

Pomegranate & Orange Juice

\$220

Fruit Tea Selection

精選果茶

黑醋栗果茶 (熱) (無咖啡因)

\$280 / 壺

Blackcurrant Fruit Tea (Hot) | Caffeine-Free

歐洲進口頂級果粒茶,黑醋栗、藍莓、芙蓉花…等水果果實直接乾燥而成,有豐富的維生素c、花青素,多層次的豐富口感,沖泡後有天然紅寶石般天然鮮紅的顏色,散發酸酸甜甜的誘人氣息。

Premium European fruit infusion with blackcurrants, blueberries, and hibiscus. Rich in vitamin C and anthocyanins, with a vibrant ruby-red color and refreshing sweet-tart fruit flavor.

鮮萃繽紛紅莓果茶 (熱) (無咖啡因)

\$280 / 壺

Mixed Berry Fruit Tea (Hot) | Caffeine-Free

歐洲進口頂級果粒茶,品嚐繽紛紅莓果茶的清新口感,這款無咖啡因茶融合了多種水果和花草風味,帶來和諧的香氣。無論何時,都是您放鬆身心的理想選擇。

Premium European fruit tea featuring a refreshing blend of red berries, fruits, and botanicals. Caffeine-free, with a harmonious aroma and refreshing fruity flavor, it is an ideal choice for relaxation at any time of day.

鮮萃美妍複方茶 (熱) (無咖啡因)

\$280 / 壺

Beauty Herbal Tea (Hot) | Caffeine-Free

由香氣宜人的玫瑰花瓣、馬鞭草、迷迭香等組合而成,可加速新陳代謝,排除體內多餘水份,具有延緩老化、養顏美容的效果。

A fragrant blend of rose petals, verbena, rosemary, and other botanicals. Traditionally enjoyed as a soothing herbal infusion, with a delicate aroma and refreshing character, it is a delightful choice for a moment of relaxation.



Popular Tea

精選茶品

1837紅茶

\$250 / 壺

1837 Black Tea

特選黑茶與百幕達三角洲元素神秘結合,漿果、茴香與焦糖香氣,永恒的經典。

TWG Tea's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruits and flowers from the Bermuda triangle, which leaves a lingering aftertaste of ripe berries, anise, and caramel. A timeless classic.

蝴蝶夫人之茶

\$250 / 壺

Geisha Blossom Tea

柔雅的綠茶與南方水果的搭配,沁入喉心後,反饋回來的確是環外的芳氣花香。

Elegant and highly refined, this TWG Tea blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.

洋甘菊 (無咖啡因)

\$280 / 壺

Chamomile | Caffeine-Free

金黃色的茶湯TWG Tea特選洋甘菊茶。花朵與茶湯交舞著,無茶鹼茶散發出緩緩濃郁的蜂蜜香味。

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

午夜時光之茶 (無咖啡因)

\$280 / 壺

Midnight Hour Tea | Caffeine-Free

輕輕宣告午夜的來臨,無茶鹼黑茶正靜靜綻放出充滿魔力的暗香,熱帶水果的香調。

As the clock chimes midnight, this tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

Soft Drink

軟性飲料

可口可樂 \$100 / 瓶
Coke Cola

零卡可樂 \$100 / 瓶
Coke Zero

雪碧 \$100 / 瓶
Sprite

普娜天然礦泉水 \$200 / 瓶
Acqua Panna

聖沛黎洛氣泡水 \$200 / 瓶
San Pellegrino

微氣泡飲品 康普茶 **Kombucha**

發酵飲品康普茶,自然產生極微量酒精(<0.5%,咖啡因(20mg/100ml以下),
孕婦、幼童及敏感者請注意飲用

*Fermented beverage kombucha naturally contains trace amounts of
alcohol (<0.5%) and caffeine (less than 20 mg per 100 ml).*

*Pregnant women, young children, and individuals sensitive to alcohol or
caffeine should consume with caution.*

比比莓果多 藍莓/黑莓/覆盆莓 \$220 / 杯
Blueberry Blackberry Raspberry

晨光覓百果 百香果/鳳梨乾/胡椒 \$220 / 杯
Passion fruit Pineapple Peppers

洛洛瑰麗 洛神/玫瑰/馬鞭草 \$220 / 杯
Rose Verbena Roselle

Alcoholic beverages

酒精飲料

啤酒 Beer

台灣金牌啤酒

Gold Medal Taiwan Beer

\$180 /瓶

海尼根啤酒

Heineken Beer

\$200 /瓶

典藏單杯威士忌 Whisky

約翰走路12年威士忌

Johnnie Walker Black Label 12 Year Old, Blended, Scotch

\$320 /杯

台灣噶瑪蘭經典單一麥芽威士忌

Kavalan Classic Single Malt Whisky, Taiwan

\$350 /杯

格蘭傑18年單一純麥威士忌

Glenmorangie 18 Year Old, Single Malt, Scotch

\$350 /杯

響 HIBIKI 調和式威士忌

HIBIKI, Japanese Harmony

\$450 /杯

白蘭地 Brandy

軒尼詩V.S.O.P

Hennessy V.S.O.P

\$400 /杯

Sparkling Tea

茶香檳

焙茶之韻

\$600 / 200ml

HOJICHA

夏季第二次新芽採摘日本靜岡縣清煎茶葉,經過蒸菁、揉捻和烘乾,
擁有榛果、海帶、烘烤栗子的風味。

This unique sparkling tea, infused with second-flush Sencha from Shizuoka, offers distinct notes of hazelnut, seaweed, and roasted chestnut.

茉莉花之舞

\$600 / 200ml

JASMINE

春季時手工摘採福建省福鼎市之綠茶,散發出茉莉花的香氣,
擁有蘋果、荔枝、香草之風味。

This sparkling tea features hand-picked spring green tea from Fuding, China, naturally scented with summer jasmine, and layered with apple, lychee, and vanilla flavors.

Afternoon Tea A La Carte

下午茶單點 供應時間為 14:30-17:00

糕點 Pastry

艾許布列塔尼酥餅 \$100
Echire Galette Bretonne

蜂蜜瑪德蓮 \$100
Honey Madeleine

橄欖油鳳梨夾心餅 \$120
Olive Oil Pineapple Cake

瓜納拉巧克力塔 \$280
Guanaja Chocolate Tart

玫瑰草莓達克瓦茲 \$280
Rose Strawberry Dacquoise

抹茶櫻桃夏洛特 \$280
Matcha Cherry Charlotte

輕食 Light Food

歐陸精選麵包籃 \$200
Handmade Bread

歐陸現炸薯條 \$320
French Fries

燻鮭魚凱薩沙拉 \$450
Caesar Salad with Smoked Salmon