# 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*

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 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*

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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 *$2,380*
*Truffle and Porcini Risotto*

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.*

# 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 $350
*Tomato Salad with Stracciatella Foam*

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

### 湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草 $380
*Truffle Porcini Soup with Scallop and Parsnip*

綠蘆筍湯 (素食) $350
*Green Asparagus Soup(vegetarian)*

### 熱前菜 Entrée

季節鮮魚佐魷魚螺肉蒜 (晚間限定) $450
*Seasonal Fresh Fish with Squid Stock (For Dinner)*

# A La Carte For Lunch & Dinner

## 單 點 (午、晚餐 限定)

### 主餐 Main Course

松露野菇燉飯 $800
*Truffle and Porcini Risotto*

紅酒燉澳洲巧克力和牛臉頰 (午間限定) $850
*Braised Austria Wagyu Beef Cheek (For Lunch)*

北海道干貝佐胡蘿蔔海膽燉飯 $850
*Scallop with Carrot and Sea Urchin Risotto*

澳洲M9和牛佐紅酒醬汁 4oz $1,450
*Australia Wagyu Beef with Red Wine Sauce*

波士頓龍蝦佐焦糖柑橘醬汁 $1,950
*Boston Lobster with Caramelized Citrus Sauce*



# A La Carte For Lunch & Dinner

## 單 點 (午、晚餐 限定)

### 輕食 Light Food

**歐陸精選麵包籃** *$200*
*Handmade Bread*

**歐陸現炸薯條** *$320*
*French Fries*

**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*
*Makauy /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)<br>*Americano (Ice/Hot)* | *$250* |
| 西西里咖啡 (冰)<br>*Sicilian Coffee (Ice)* | *$250* |
| 拿鐵咖啡 (冰/熱)<br>*Caffe Latte (Ice/Hot)* | *$280* |
| 卡布其諾咖啡 (冰/熱)<br>*Cappuccino (Ice/Hot)* | *$280* |
| 桂花拿鐵 (冰/熱)<br>*Osmanthus Latte (Ice/Hot)* | *$280* |

### 特調冷飲 Specialty Cold Drinks

| | |
|---|---|
| 桂花紅茶<br>*Osmanthus Black Tea* | *$180* |
| 柳橙汁<br>*Orange Juice* | *$180* |
| 橙光日落<br>*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 *$180 /瓶*
*Gold Medal Taiwan Beer*

海尼根啤酒 *$200 /瓶*
*Heineken Beer*

## 典藏單杯威士忌 Whisky

約翰走路12年威士忌 *$320 /杯*
*Johnnie Walker Black Label 12 Year Old, Blended, Scotch*

台灣噶瑪蘭經典單一麥芽威士忌 *$350 /杯*
*Kavalan Classic Single Malt Whisky, Taiwan*

格蘭傑18年單一純麥威士忌 *$350 /杯*
*Glenmorangie 18 Year Old, Single Malt, Scotch*

響 HIBIKI 調和式威士忌 *$450 /杯*
*HIBIKI, Japanese Harmony*

## 白蘭地 Brandy

軒尼詩V.S.O.P *$400 /杯*
*Hennessy V.S.O.P*

# 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 lay ered 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<br>*Echire Galette Bretonne* | *$100* |
| 蜂蜜瑪德蓮<br>*Honey Madeleine* | *$100* |
| 橄欖油鳳梨夾心餅<br>*Olive Oil Pineapple Cake* | *$120* |
| 瓜納拉巧克力塔<br>*Guanaja Chocolate Tart* | *$280* |
| 玫瑰草莓達克瓦茲蛋糕<br>*Rose Strawberry Dacquoise* | *$280* |
| 抹茶櫻桃黑森林蛋糕<br>*Matcha Cherry Black Forest* | *$280* |

### 輕食 Light Food

| | |
|---|---|
| 歐陸精選麵包籃<br>*Handmade Bread* | *$200* |
| 歐陸現炸薯條<br>*French Fries* | *$320* |
| 燻鮭魚凱薩沙拉<br>*Caesar Salad with Smoked Salmon* | *$450* |