

**Gallery All Day Brunch**

**Selling Price**

<p><b>有機新菜色</b> <i>New organic dishes</i></p> <p><b>有機蛋捲佐香煎馬鈴薯</b> <i>Organic omelette served with country potato</i></p> <p>經過認證的新鮮雞蛋，來自於優良飼養的環境、以無菌飼料餵食的土雞。主廚將有機洋蔥、紅椒、黃椒、與各式季節時蔬捲入香氣濃郁的蛋裡，以最豐盛健康的早餐為一天的營養加滿分!</p> <p><b>慢煮自然梅花豚佐蔬菜有機馬鈴薯</b> <i>Slow cooked nature pork and vegetables with organic potato</i></p> <p>嚴選自花蓮、以天然蔬食飼養的豬肉，肉質格外鮮甜。主廚將各式香料包括蒜片、百里香、迷迭香與豬肉放入真空袋，以低溫75°C的溫度蒸煮入味，並搭配有機馬鈴薯與蔬菜。</p>	<p><b>380</b></p> <p><b>420</b></p>
<p><b>美式早餐</b> <i>American breakfast</i></p> <p>您的選擇： 雞蛋(太陽蛋, 炒蛋, 煎蛋, 水波蛋, 水煮蛋) 煙燻肉類(火腿, 香煎培根, 德式香腸)</p> <p><i>Choice of One egg style(sunny sideup, scrambled, fried, poached, boiled)</i> <i>Choice of Two meats(ham, pan fried bacon, german sausage)</i></p>	<p><b>360</b></p>
<p><b>雙味燻火腿水波蛋佐荷蘭醬與波本威士忌醬</b> <i>Eggs benedict in two ways with smoked ham, hollandaise sauce and bourbon whisky</i></p>	<p><b>360</b></p>
<p><b>牛肉馬鈴薯餅佐太陽蛋</b> <i>Corned beef hash with sunny sideup</i></p>	<p><b>360</b></p>
<p><b>美式早餐比薩 (魚子醬、煙燻鮭魚、炒蛋、菊苣)</b> <i>Breakfast pizza top with caviar, smoked salmon, scrambled eggs and frisee</i></p>	<p><b>450</b></p>
<p><b>熱溶菠菜起司美國肋眼牛肉漢堡</b> <i>U.S. Beef Rib Eye Cheese Hamburger with Spinach and Zucchini</i></p>	<p><b>450</b></p>
<p><b>法式鹹派</b> <i>Quiche</i></p>	<p><b>360</b></p>
<p><b>主廚推薦</b> <i>Chef recommendation</i></p>	<p><b>420</b></p>
<p><b>法式薄餅捲佐蘋果沙巴墜</b> <i>French pan cake filled with apple crumble and sabayon</i></p>	<p><b>300</b></p>
<p><b>法式火腿起司三明治</b> <i>Ham &amp; Cheese Sandwich</i></p>	<p><b>380</b></p>
<p><b>咖啡威士忌麵包布丁佐香草醬與冰淇淋</b> <i>Coffee whisky bread pudding with vanilla sauce and your choice of ice cream</i></p>	<p><b>300</b></p>

以上餐點皆含乙杯咖啡或茶；

週末每人另加NT\$220 即可享有美味豐盛的輕食吧，咖啡或茶無限量供量及乙杯新鮮柳橙汁。

*All above items include a cup of coffee or tea.*

*On weekends, order any of the above, and enjoy a bakery and salad bar, unlimited coffee or tea refills, plus one glass of freshly squeezed orange juice for an additional NT\$220 per oerson.*

*All prices are subjected to a 10% service charge*