



悅·市集

# Market Flavor



# 早餐 Breakfast

每日 06:30 至 11:00 供應 | Available From 06:30 to 11:00 Daily

## 豐盛美味 The Complete Meals

### 美式早餐 Full Breakfast \$700

精選蛋料理 (煎蛋, 太陽蛋, 炒蛋, 蛋捲, 水煮蛋) 佐薯塊、香腸、培根及蕃茄

Choice of Egg (Fried Eggs, Scrambled Eggs, Omelet, Boiled Egg), Hash Brown, Sausages, Bacon and Tomatoes

吐司或可頌 Toast or Croissants

柳橙汁 Orange Juice

咖啡或茶 Coffee or Tea

### 歐陸式早餐 European Breakfast \$550

季節水果盤 Seasonal Fruits Platter

起士冷肉盤 Cheese and Cold Cuts

瑞士冷燕麥 Bowl of Bircher Muesli

吐司或可頌 Toast or Croissants

柳橙汁 Orange Juice

咖啡或茶 Coffee or Tea

### 台式早餐 Taiwanese Breakfast \$600

清粥 Plain Congee

醬瓜、蔥蛋、肉鬆及季節蔬菜 Pickles, Egg with Spring Onion, Meat Floss and Seasonal Vegetables

油條及爌肉 Fried Bread Stick and Pork Stew

柳橙汁 Orange Juice

咖啡, 茶或豆漿 Coffee, Tea or Soya Milk

### 日式早餐 Japanese Breakfast \$600

白飯、煎鮭魚及玉子燒 Rice, Pan-fried Salmon and Japanese Omelet

精選醬菜 2 種及味噌湯 Selection of Pickles and Miso Soup

綠茶 Green Tea



辛辣 Spicy



含堅果 Contains Nuts



可素食 Vegetarian



含豬肉 Contains Pork



主廚推薦 Chefs Signature Dish

自備酒水服務費：葡萄酒每瓶 500 元；烈酒每瓶 1,000 元。Corkage for wines TWD500 per bottle and for spirits TWD1,000 per bottle.

以上價格均需加 10% 服務費。All prices are subject to 10% TWD surcharge.

若您對食物過敏不適或有其他需求，請告知服務團隊。Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

本餐廳使用非基因改良豆類製品。This Restaurant use Non-GMO Bean Products.

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## 早餐單點 A La Carte

特製蛋捲(建議搭配3種配料)、佐薯餅、香腸、培根及蕃茄 \$400 

Customized Omelet (Suggestion 3 Condiments) with Hash Brown, Sausage, Bacon, Tomatoes

鮭魚、培根、火腿、鮮菇、洋蔥、彩椒、蕃茄及起司

Customized Omelet : Smoked Salmon, Bacon, Ham, Mushrooms, Onions, Roasted Peppers, Tomatoes and Cheese

法式吐司 French Toast \$450 

香蕉、堅果及巧克力醬

Banana, Nuts and Nutella

廣東粥 Cantonese Congee \$350 

豬肉、皮蛋及油條

Pork, Preserved Egg and Fried Bread Stick

穀物燕麥片佐牛奶 Cereal with Milk \$250 

燕麥穀物、甜玉米片、不甜玉米片及可可米

Bowl of Granola, Frosties, Cornflakes and Coco Pop

季節水果盤 Seasonal Fruit Platter \$300 

麵包籃 Basket of Pastries with Conserve \$250

白吐司、全麥吐司 、可頌及綜合 

White Toast, Wheat Toast, Croissants and Comprehensive

 辛辣 Spicy

 含堅果 Contains Nuts

 可素食 Vegetarian

 含豬肉 Contains Pork

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## 開胃菜 Appetizers

### 開胃拼盤 Antipasti Flavors \$580

精選起司、冷肉、醃黃瓜及麵包片

A Mix of Cheese, Cured Meats, Pickles and Crusty Bread

### 香料牛肉玉米片 Spiced Beef Nachos \$450

墨西哥玉米片、起司醬、酪梨醬、芫荽及青蔥

Corn Tortilla Chips, Cheese Sauce, Guacamole, Coriander and Scallions

### 生魚片拼盤 Sashimi Platter \$600

新鮮精選魚種

Fresh Market List Seafood

### 炸魚薯條 Fish and Chips \$480

炸魚塊、薯條及塔塔醬

Sole Fish, Fries and Tartar Sauce

 辛辣 Spicy

 含堅果 Contains Nuts

 可素食 Vegetarian

 含豬肉 Contains Pork

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## 沙拉 Salad

**迷你綜合嫩綠沙拉 Small Salad of Mixed Baby Greens** \$280 

生菜豆苗、小黃瓜及松露甜洋蔥油醋

Baby Greens, Cucumber with Truffle Sweet Onion Vinaigrette

**芝麻葉沙拉 Arugula Salad** \$400 

芝麻葉、風乾蕃茄、堅果、水牛起司及巴薩米可醋

Arugula, Sundried Tomatoes, Nuts, Mozzarella Cheese with Balsamic

**凱薩沙拉 (附麵包) Large Bowl Caesar** \$250  

羅美生菜、培根、麵包丁、帕瑪森起司粉及凱薩醬

Lettuce, Bacon, Croutons, Parmesan Cheese with Caesar Dressing

可加購 80 元炸雞柳，120 元燻鮭魚或 160 元煎蝦

Extra \$80 Fried Chicken Fillet, \$120 Smoked Salmon or \$160 Pan-fried Shrimp

## 湯品 Soup

**百里香野菇濃湯 (附麵包) Creamy Mushroom Soup Served with Bread** \$300

**蕃茄羅勒湯 (附麵包) Roasted Tomato and Basil Soup Served with Bread** \$300

**本日精選例湯 (附麵包) Daily Soup Served with Bread** \$300

歡迎詢問本日主廚私房創意

Chef Creation, Please Ask the Server for Detail.

 辛辣 Spicy

 含堅果 Contains Nuts

 可素食 Vegetarian

 含豬肉 Contains Pork

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## 三明治 Sandwiches

**希爾頓牛肉漢堡 Hilton Beef Burger** \$550    
多穀物麵包、起司、培根、洋蔥、生菜、蕃茄、酸黃瓜、煎蛋及薯片  
Multigrain Bun, Cheese, Bacon, Onion, Lettuce, Tomato, Pickled, Fried Egg and Chips

**魯賓牛肉三明治 Reuben** \$550   
黑麥麵包、燻牛肉片、起司、酸菜、千島醬及薯片  
Thin Slice Pastrami on Rye, Cheese, Sauerkraut, Thousand Island Dressing and Chips



**總匯三明治 Club Sandwiche** \$450   
全麥或白吐司、雞肉、火腿、煎蛋、培根及薯片  
Toast, Cheese, Chicken, Ham, Fried Egg, Bacon and Chips

## 主食 Main Course

**蜜汁豬肋排 Barbecue Glazed Pork Spareribs** \$600 

**香煎鮭魚 Pan-fried Salmon** \$680

**炭烤菲力牛排 Grilled Filet Mignon** \$850

 辛辣 Spicy  含堅果 Contains Nuts  可素食 Vegetarian  含豬肉 Contains Pork  主廚推薦 Chefs Signature Dish

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## 麵食及飯類 Noodles or Rice

台灣牛肉麵 Taiwanese Braised Beef Noodle Soup \$500 

慢燉牛腱、紅燒高湯及小菜

Slow Braised Beef Short Ribs in Rich Soy Broth with Condiments

台式炒麵 / 飯 Taiwanese Fried Noodles or Rice \$420

肉絲 、海鮮、素食  三種

Sliced Pork or Seafood or Vegan

義式肉醬麵 / 飯 Spaghetti Bolognese / Risotto Bolognese \$420 

牛絞肉及義式蕃茄醬

Minced Beef and Bolognese

松露野菇麵 / 飯 Pasta / Risotto with Assorted Mushrooms and Truffle \$450 

綜合菇及松露醬

Assorted Mushrooms and Truffle Sauce

宮保雞丁飯 Kung Pao Chicken Rice \$450  

白飯及宮保雞丁

Rice and Kung Pao Chicken

 辛辣 Spicy

 含堅果 Contains Nuts

 可素食 Vegetarian

 含豬肉 Contains Pork

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## 甜點 Desserts

希爾頓經典起司蛋糕佐糖漬莓果 \$350 

Hilton Classic Baked Cheesecake with Berry Fruit Compote

檸檬香茅布蕾佐芝麻薄片 \$300 

Lemongrass Crème Brulee with Sesame Seed Tuile

蜂蜜榛果巧克力慕斯 \$300 

Honeycomb Hazelnut Chocolate Mousse

抹茶歐貝拉佐馬努卡蜂蜜威化餅 \$300 

Green Tea Opera Cake with Manuka Honey Wafer

季節水果盤 \$300 

Refreshing Seasonal Fruits Platter

 辛辣 Spicy

 含堅果 Contains Nuts

 可素食 Vegetarian

 含豬肉 Contains Pork

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