

南方莊園自助早午餐菜單

South Garden Brunch Buffet Menu

以亞洲風味為靈感，融合現點現做、熱食料理、冷台海鮮與精緻甜點，陪您享受豐盛的晨間與早午餐時光。

Inspired by Asian flavors, featuring live cooking stations, hot selections, chilled seafood, and delicate desserts for a relaxed brunch experience.

現做料理 | Live Cooking Stations

早餐時段供應

Breakfast Selections

- 港式冰火菠蘿油

Hong Kong-style Pineapple Bun with Cold Butter

- 現煎雙面蛋 / 單面蛋

Freshly Fried Eggs: Over-Easy / Sunny-Side Up

- 屏東本地豬熱狗

Pingtung Pork Hot Dog

- 屏東本地豬火腿

Pingtung Pork Ham

- 韓式可頌鬆餅

Korean-style Croffle

- 南方招牌蘿蔔糕

South Garden Signature Turnip Cake

- 蘋果木煙燻焦糖培根

Applewood-smoked Caramelized Bacon

- 越式鮮大骨餛飩湯麵

Vietnamese Pork Bone Wonton Noodle Soup

- 胡麻醬香乾拌麵

Sesame Dry Noodles with Marinated Tofu

10:30 後早午餐供應

Brunch Selections After 10:30

- 港式冰火菠蘿油

Hong Kong-style Pineapple Bun with Cold Butter

- 韓式可頌鬆餅

Korean-style Croffle

- 南方招牌蘿蔔糕

South Garden Signature Turnip Cake

- 蘋果木煙燻焦糖培根

Applewood-smoked Caramelized Bacon

- 胡麻醬香乾拌麵

Sesame Dry Noodles with Marinated Tofu

- 總匯披薩

Supreme Pizza

亞洲熱食 / *Asian Hot Selections*

A / B 菜單隨機每日精選 8 道輪替供應，不重複呈現。

Eight dishes are served daily from a rotating A / B menu, with selections varying by day.

- 溫體豬控肉刈包
Braised Pork Belly Gua Bao
- 港式蜜汁刈包
Honey-Glazed Hong Kong-Style Gua Bao
- 台式鹹酥雞
Taiwanese Popcorn Chicken
- 日式味噌奶油魚排
Japanese Miso-Butter Fish Fillet
- 泰式清蒸檸檬魚
Thai Steamed Fish with Lime
- 韓式辣炒年糕
Korean Spicy Rice Cakes
- 日式咖哩炒烏龍或米粉
Japanese curry stir-fried udon or rice
noodles
- 泰式打拋豬
Thai Basil Minced Pork
- 泰式烤雞腿
Thai-Style Roasted Chicken Leg
- 叻沙海鮮義大利麵
Laksa Seafood Pasta
- 莊園招牌炒飯
South Garden Signature Fried Rice
- 麻油雞燉飯
Sesame Oil Chicken Risotto
- 高山清蒸時蔬
Steamed Seasonal Mountain Vegetables
- 松露和牛滷肉汁
Truffle and Wagyu Beef Sauce

※ 部分熱食品項依現場輪替供應。 Selected hot dishes are served on a rotating basis.

冷菜 · 蒸籠 · 沙拉 | Cold Dishes, Steamed Items & Salad Bar

早餐時段冷菜 | 每日精選 4 道輪替 Breakfast Cold Dishes | Four rotating selections daily

- 綠豆涼粉 (素)
Mung Bean Jelly Noodles (Vegetarian)
- 馬告滷百頁 (素)
Braised Tofu Sheets with Makauy (Vegetarian)
- 日式胡麻菠菜 (素)
Japanese Spinach with Sesame Dressing (Vegetarian)
- 冷切雞胸肉
Cold Sliced Chicken Breast
- 韓式涼拌豆芽 (素)
Korean Bean Sprout Salad (Vegetarian)
- 越式涼拌海蜇皮
Vietnamese-style Marinated Jellyfish
- 日式涼拌蓮藕 (素)
Japanese Lotus Root Salad (Vegetarian)
- 冷切鹹豬肉
Cold Sliced Salted Pork

蒸籠與沙拉吧 Steamed Items & Salad Bar

- 奶黃包
Steamed Custard Buns
- 桃園地瓜與紫薯
Taoyuan Sweet Potatoes and Purple Yams
- 台灣季節水果
Seasonal Taiwanese Fruits
- 養生饅頭
Steamed Multigrain Buns
- 起司火腿冷盤
Cheese and Ham Cold Cuts
- 精緻甜點
Assorted Desserts

沙拉吧配料 Salad Bar Toppings

- 綜合果仁
Mixed Nuts
- 起司粉
Grated Cheese
- 煙燻培根
Smoked Bacon
- 蔓越莓乾
Dried Cranberries
- 烤麵包丁
Croutons
- 小黃瓜
Cucumber
- 綜合沙拉
Mixed Salad
- 貝芽菜
Sprouts
- 小番茄
Cherry Tomatoes

粥品 · 米食 · 早午餐加碼 Congee, Rice & Brunch Additions

粥品與米食 Congee & Rice

- 鮮白粥 (素)

Plain Rice Congee (Vegetarian)

- 桃園八寶米飯 (素)

Taoyuan Eight-Treasure Rice (Vegetarian)

白粥配料 Congee Condiments

- 醬瓜 (素)

Pickled Cucumber (Vegetarian)

- 筍絲 (素)

Braised Bamboo Shoots (Vegetarian)

- 豆腐乳 (素)

Fermented Bean Curd (Vegetarian)

- 烤花生 (素)

Roasted Peanuts (Vegetarian)

- 油條 (素)

Fried Dough Sticks (Vegetarian)

- 肉鬆 (素)

Vegetarian Floss

10:30 後早午餐加碼供應 Brunch Additions after 10:30

- 熟白蝦

Poached White Shrimp

- 淡菜

Mussels

- 台式鹹粥

Taiwanese Savory Congee

10:30 後，白粥與配料將轉換為台式鹹粥。

After 10:30, plain congee and condiments transition into Taiwanese savory congee.

甜點與麵包 | Desserts & Bakery

<p>早餐甜點品項</p> <p>Breakfast Desserts & Bakery</p> <ul style="list-style-type: none"> • 原味杯子蛋糕 <p>Vanilla Cupcake</p> <ul style="list-style-type: none"> • 香橙巧克力塔 <p>Orange Chocolate Tart</p> <ul style="list-style-type: none"> • 草莓慕斯蛋糕 <p>Strawberry Mousse Cake</p> <ul style="list-style-type: none"> • 水果磅蛋糕 <p>Fruit Pound Cake</p> <ul style="list-style-type: none"> • 豆漿奶酪 <p>Soy Milk Panna Cotta</p> <ul style="list-style-type: none"> • 水果凍 <p>Fruit Jelly</p> <ul style="list-style-type: none"> • 精選麵包兩款 <p>Two Kinds of Selected Bread</p> <ul style="list-style-type: none"> • 凱薩琳吐司 <p>Catherine Toast</p> <ul style="list-style-type: none"> • 果醬四款 <p>Four Kinds of Jam</p>	<p>10:30 後早午餐甜點</p> <p>Brunch Desserts After 10:30</p> <ul style="list-style-type: none"> • 馬德蓮蛋糕 <p>Madeleines</p> <ul style="list-style-type: none"> • 巧克力杯子蛋糕 <p>Chocolate Cupcake</p> <ul style="list-style-type: none"> • 香緹奶油捲蛋糕 <p>Chantilly Cream Roll Cake</p> <ul style="list-style-type: none"> • 奶油磅蛋糕 <p>Butter Pound Cake</p> <ul style="list-style-type: none"> • 檸檬起士塔 <p>Lemon Cream Cheese Tart</p> <ul style="list-style-type: none"> • 覆盆子慕斯蛋糕 <p>Raspberry Mousse Cake</p> <ul style="list-style-type: none"> • 豆漿奶酪 <p>Soy Milk Panna Cotta</p> <ul style="list-style-type: none"> • 水果凍 <p>Fruit Jelly</p>
<p>貼心提醒 10:30 後餐檯將轉換為早午餐時段，並加碼披薩、海鮮冷台、湯品與早午餐甜點，部分早餐品項將依時段調整。</p> <p>After 10:30, the buffet transitions into brunch service with pizza, chilled seafood, soup, and brunch desserts. Selected breakfast items may vary by service time.</p>	