

# Holy oh My Brunch Brunch

WED - SUN 11:30-16:00 LAST ORDER 15:30



## Starters

前菜

- 麵包與奶油 Bread & Butter** \$280  
Celebread 鄉村酸種麵包、Échiré 奶油、鯷魚蒜醬  
Celebread country sourdough, Échiré butter, anchovy garlic spread
- 自製烤薄餅 Housemade Flatbread** \$450  
希臘優格、烤地瓜、酸漬小黃瓜、香料辣味花椰菜  
Greek yoghurt, roasted sweet potato, lime pickled cucumbers, spiced cauliflower
- 烤青花菜 Grilled Broccoli** \$440  
絲綢乳酪、聖女番茄、酪梨泥、松子、酸豆、韓式辣椒油  
stracciatella, cherry tomatoes, smashed avocado, pinenuts, capers, gochujang chili oil
- 冰山萵苣沙拉 Wedge Salad** \$420  
冰山萵苣、培根碎、蛋碎、番茄、蒜味酸種麵包、田園鄉村醬  
iceberg lettuce, bacon bits, crumbled egg, tomatoes, garlic crouton, ranch dressing
- 蕎麥冷麵 Buckwheat Noodle** \$470  
小黃瓜、藜麥、韓式海苔碎、芝麻葉油  
cucumber, quinoa, gimjaban, perilla oil
- 炸馬鈴薯球 Crispy Potatoes** \$250  
育空馬鈴薯、帕達諾起司、番茄美乃滋  
yukon gold, grana padano, super sauce
- 辣蝦玉米粥 Chili Shrimp & Grits** \$510  
大蝦、奶香玉米粥、炙泡菜、蔥  
jumbo shrimp, creamy stone ground grits, charred kimchi, scallion
- 年糕面疙瘩 Tteok Gnocchi** \$460  
辣味玫瑰奶油醬、帕瑪森起司、煙燻培根  
spicy rose cream, parmesan, smoked bacon

## Main

主餐

- 炸雞鬆餅 boon Chicken & Waffles** \$560  
格子鬆餅、韓式炸雞、溫楓糖漿  
classic buttermilk waffle, Korean fried chicken, warm maple syrup
- 韓式烤牛肉炒馬鈴薯 Bulgogi Hash** \$520  
花椰菜、馬鈴薯、洋菇、番茄美乃滋、太陽蛋、甜椒碎  
cauliflower, potatoes, button mushrooms, super sauce, fried egg, bell pepper
- 太陽蛋 Sunny Side Up** \$480  
兩顆太陽蛋、4oz厚切培根、烤時蔬、牛奶洋蔥、香菜、韓式芝麻葉油  
two eggs, 4oz bacon slab, grilled vegetables, onion, cilantro, perilla oil
- 甘醬燒鱸魚 Dry Aged Whole Seabass** \$920  
松子泥、萊姆、韓式芝麻甜辣醬  
pinenuts puree, lime, gochujang glaze
- 鮑魚粥 Abalone Porridge** \$740  
醃漬濟州鮑魚、辣味佐料、越光米  
pickled Jeju abalone, chili relish, Koshikari rice
- 生魚片拌飯 Sashimi Rice** \$590  
鯛魚、越光米海苔飯、韓式芝麻葉、韓式辣醬、香菜  
seabream, Koshikari nori rice, perilla, chojang, cilantro
- 豬肩頸肉 & 薯條 Pork Collar & Fries** \$620  
煙燻香料、烤剝皮辣椒、香料芥末美乃滋  
pastrami spice, grilled pickled chili peppers, spicy mustard
- 辣烤豬五花 Spicy Pork Belly** \$920  
孢子甘藍、牛奶洋蔥、香菜、泡菜糖醋醬  
brussel sprouts, sweet onion, cilantro, kimchi gastrique
- 法式洋蔥湯麵包 French Onion Toast** \$520  
焦化洋蔥、葛瑞爾起司、太陽蛋、第戎芥末、牛骨湯、酸種麵包  
caramelized onion, gruyère cheese, fried egg, dijon, beef broth, sourdough
- 韓式燉牛小排 Galbi Jjim** \$2180  
育空馬鈴薯、嫩胡蘿蔔、茴香  
braised short rib, yukon gold, baby carrot, fennel

# Sweets

甜點

- 鬆餅 Buttermilk Pancakes** \$450  
夏威夷香緹奶醬、鹽味奶油  
Hawaiian chantilly, salted butter
- 凱西特製胡蘿蔔蛋糕 Cathy's Carrot Cake** \$310
- 太妃糖肉桂捲 Sticky Toffee Cinnamon Roll** \$320  
每日限量供應 fresh baked daily, limited quantities
- 香蕉派 Banana Pie** \$450  
香蕉卡士達、香蕉麵包脆片、香緹鮮奶油  
banana custard, banana bread crisps, chantilly
- 炙燒巧克力派 "Chocopie" Baked Alaska** \$530  
72% 黑巧克力、棉花糖、杏仁、椰子冰淇淋  
72% dark chocolate, marshmallow, almond, coconut ice cream

# Sides

- 雞蛋 Eggs x 2** \$120  
煎蛋或炒蛋  
fried eggs or scrambled eggs
- 4oz 厚切培根 4oz Bacon, slab** \$220
- 切片酪梨 Avocado, sliced** \$120
- 烤薄餅 Flatbread** \$120
- 格子鬆餅 Buttermilk Waffle** \$300  
奶油或楓糖漿  
butter or maple syrup
- 鬆餅 Buttermilk Pancake** \$150  
奶油或楓糖漿  
butter or maple syrup
- 薯條 French Fries** \$200

# Drinks

- Bellini** \$400  
Peach / Prosecco
- Mimosa** \$400  
Orange / Prosecco
- Bloody Mary** \$400  
Vodka / Lime / Tomato / Mushroom / Tabasco
- Second Sunrise** \$400  
Grapefruit / Hazelnut / Sparkling / Espresso

# Coffee & Juice

- Dirty** \$280  
Homemade Evaporated Milk / Espresso
- 麟麟杯** \$280  
Pineapple / Passionfruit / Tonic / Espresso
- 新鮮柳橙汁 Fresh Orange Juice** \$230

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# Weekend Special

週六-週日 Brunch 微醺暢飲加購  
SAT-SUN Brunch Bottomless Upgrade

每點一份主餐 + NT\$1,000 / 位  
可享 120 分鐘無限暢飲

Add NT\$1,000 per guest with any Main course  
Enjoy 120 minutes of free-flow:

- Bellini**  
Peach / Prosecco
- Mimosa**  
Orange / Prosecco
- 芒芒到深秋** Mango & Ginger In Deep Autumn  
Non-ALC Palm Wine / Mango & Ginger Tea / Simple Syrup
- 1+1**
- House wine**
- Asahi**

兩個主餐兩位，以此類推，每份主餐限一位加購  
One bottomless package available per main course ordered

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實際提供內容以現場公告為準，活動內容如有變動，主辦單位保有最終解釋權。

The actual items provided shall be subject to the on-site announcement.

The organizer reserves the right of final interpretation in the event of any changes to the event content.



# Cathy's Carrot Cake

凱西特製胡蘿蔔蛋糕



8 吋 inch

**NT\$2,480**

整顆蛋糕開放預訂，適合生日與慶祝場合

Perfect for birthdays, celebrations,  
OR Making brunch a little sweeter

#### 訂購須知

- 請於取貨日前三天前預訂(不含公休日)，訂單成立後，三天內不得更改或取消。
- 訂購需綁定信用卡並預付全額作為訂單保留，取消訂單將酌收全額費用。
- 可提供蛋糕提字服務，限英文姓名+Happy Birthday，提字內容確認製作後恕不提供修改。
- 恕無法提供客製化調整。
- 僅限店內享用，不提供整顆外帶；如需打包，僅提供切片打包。

#### Ordering Policy

- Please place your order at least 3 days in advance (excluding closed days).  
Once confirmed, orders cannot be changed or cancelled within 3 days of collection.
- Orders require a credit card guarantee with full prepayment to secure the reservation.  
Cancellations will incur 100% of the order charge.
- Cake wording is available and limited to English name + "Happy Birthday."  
Once confirmed and in production, wording cannot be amended.
- Custom modifications are not available.
- Whole cakes are for dine-in only and are not available for takeaway.  
If needed, takeaway is available by individual slices only.

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