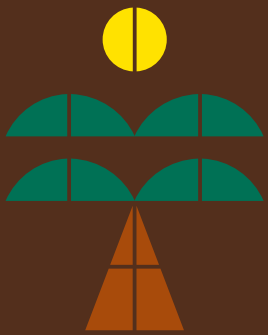


COCO

- 每人最低消費為一杯飲品 Minimum Order is one drink per person.
- 需加收10%服務費 All price are subject to 10% service charge
- 禁帶外食 No outside food or drink allowed.

：主廚推薦 Chef's recommendation、：人氣商品 Bestseller

COCO AFTERNOON TEA SET

椰林雙人下午茶

飲品任選二項 Choose 2

$780

● 注意事項

1.椰林雙人下午茶除特殊專案促銷外，均採雙人份設定。
coco Afternoon Tea Set is available for two persons except for special promotions.

2.餐點品項及內容搭配，將依照季節及食材做調整。
Meal items and content will be adjusted according to the season and ingredients.

3.椰林雙人下午茶每套均附帶
菜單內飲品任一口味任選兩杯。
coco Afternoon Tea Set each set comes with a limit of two servings of any flavor of the drinks on the menu.

4.飲品冷熱設定為考量風味，恕無提供客製化內容。
The hot and cold settings of drinks are based on flavor considerations. No customized content is provided.

POCKET TOAST

熱壓吐司

德國酸菜起司牛肉
Pastrami, Sauerkraut, Cheese
$200

花生熔岩起司 蛋奶素
Peanut Butter, Cheese
$180

義式波隆那豬肉醬
Bolognese Pork, Tomato
$180

Pocket Toast

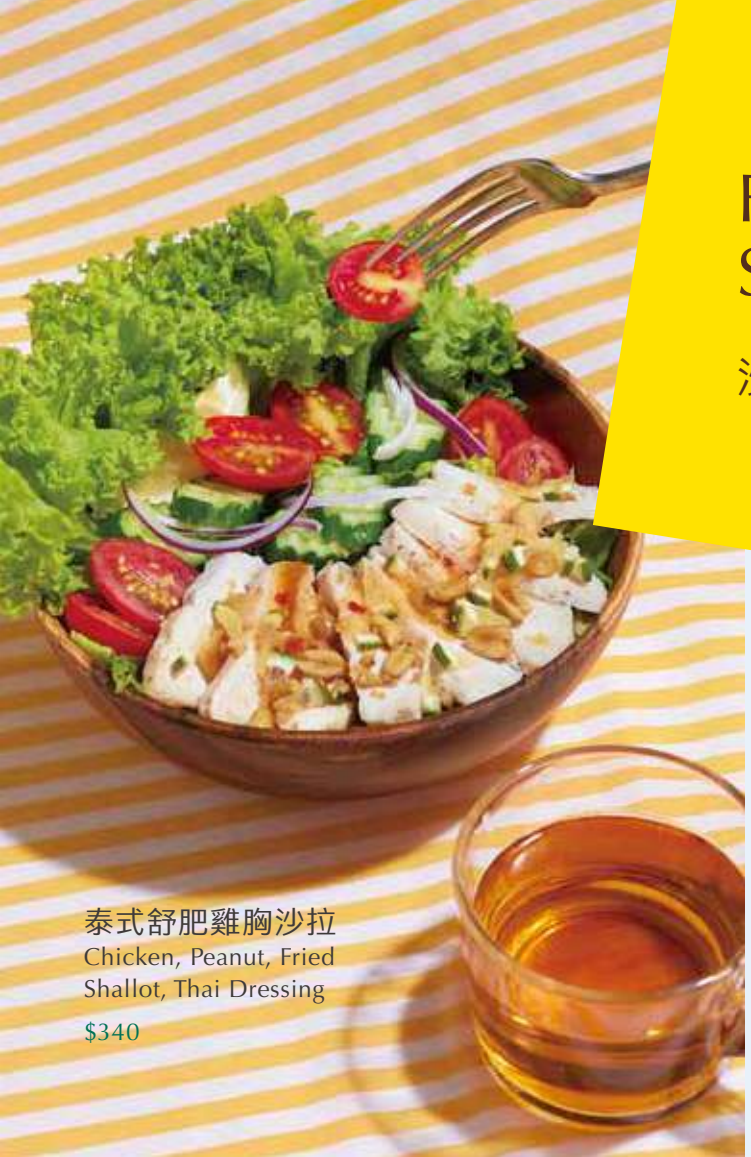
頭城蒜苗鴨賞
Yilan Duck, Leek
$220

牽絲鮪魚玉米
Tuna, Sweet Corn, Cheese
$180

英國伯爵珍珠 蛋奶素
Earl Grey, Tapioca Ball
$180

FRESH SALAD

沙拉



泰式舒肥雞胸沙拉
Chicken, Peanut, Fried Shallot, Thai Dressing
$340

Fresh Salad

南法尼斯海鮮沙拉
Salade Niçoise, Caesar Dressing
$380

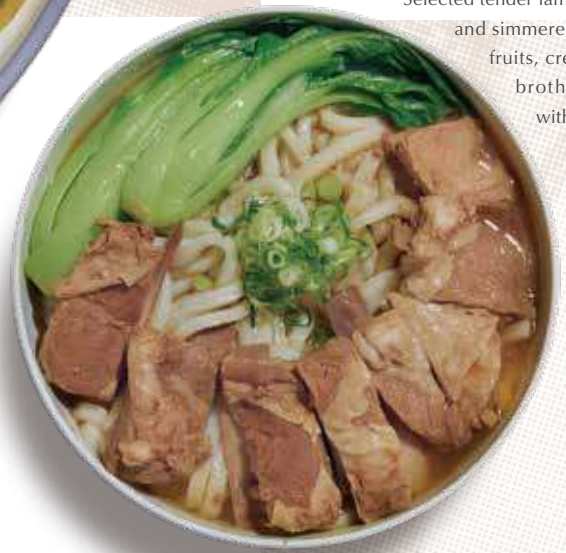
Tortila Chips
TORTILA CHIPS
墨西哥玉米脆片
$220
番茄莎莎
Tomato Salsa
鮪魚玉米
Tuna, Sweet Corn, Mayonnaise
風味優格
Yogurt

RICE / NOODLES

飯麵

海南雞飯
Hainanese Chicken Rice

$380



大成羊排麵
Mutton Chop Noodles

$400

宜蘭著名老店——大成羊排麵，為宜蘭百大美食之一。

精選小羔羊子排，經過醃製去腥，搭配蔬果慢火熬製成湯。羊排肉質鮮嫩多汁，湯頭鮮甜醇厚，每一口都回味無窮。

Selected tender lamb chops are marinated and simmered with vegetables and fruits, creating a rich, flavorful broth that pairs perfectly with the noodles.

江振誠 初心牛肉麵

Signature beef noodle by Chef André Chiang

$588

江振誠的「初心牛肉麵」以頂級牛舌、炭燒腱子心、牛筋、蜂巢肚搭配大紅袍、辣牛油及四川香料燉煮，湯頭帶煙燻炭火香，配日曬關廟麵，濃郁香辣、層次豐富。

Chef André Chiang's signature beef noodles features premium beef tongue, charcoal-grilled shank, tendon, and honeycomb tripe, simmered with Sichuan spices, chili oil, and Dahongpao pepper for a smoky, rich broth. Paired with sun-dried Guanmiao noodles, it delivers a bold, layered flavor experience.

Rice & Noodles

POPULAR DESSERT

甜點

紐約起司蛋糕 蛋奶素
Cheese Cake
$180

蒙布朗
Mont-Blanc Cake
$220

法式蘋果塔 蛋奶素
Cinnamon Apple Tart
$180

Popular Dessert

瑞士頂級巧克力
Chocolate Cake
$180

檸檬起司球
Lemon Cheese Ball
$200

冰淇淋
Ice Cream

單球 1 Scoop	$100
雙球 2 Scoops	$180

法式熔岩巧克力
Lava Chocolate Cake
$180

CLASSIC DRINKS

飲品

COFFEE
咖啡

美式咖啡 冷／熱
Americano(I／H)
$120

拿鐵 冷／熱
Latte(I／H)
$150

鹽之花
太妃糖奶蓋 熱
Toffee Latte(H)
$180

黑巧克力摩卡奶蓋 熱
Dark Chocolate Mocha(H)
$180

Tea
茶

檸檬紅茶 冷
Iced Lemon Tea(I)
$180

冷泡紅玉紅茶 冷
Ruby Black Cold Brew Tea(I)
$180

冷泡四季春綠茶 冷
Sijichun Cold Brew Tea(I)
$180

洛神花柚子茶 熱
Roselle Pomelo Tea(H)
$180

北歐香料蘋果茶 熱
Spiced Apple Tea(H)
$180

在地百香金棗茶 熱
Passion Fruit Kumquat Tea(H)
$180

SPECIAL DRINKS
特色飲品

薑香黑糖熱巧克力 熱
Brown Sugar Ginger
Chocolate(H)
$180

軟性飲料 冷
Soft Drinks(I)
$120

奶昔 冷
Milkshake(I)
$180

季節果汁 冷
Juice(I)
$180

Classic Drinks