

MENU

OPENING TIME

SUN., TUE. - THU. 08:30-20:00

FRI.- SAT. 08:30-20:30

MON. OFF

TEL 04.2258 5182

臺中國家歌劇院

台中市西屯區惠來路二段101號1樓

Vg THEATER

Vg Café

這裡的一天，陪你享受自處的自在，選一處與自己對味的位子，點上一杯最自己的茶飲或咖啡；與你等待一齣戲的開演，飽足的口腹，是為了看劇時的全神貫注。看戲完的感動餘味，可以再回到這裡細細回味；為你準備一家人的佳餚，省下張羅準備的零零碎碎，能夠與孩子靠近相處，也能與家人慶祝每日的日常；我們依著季節變換料理，三個時段，三種場景，三類料理，在劇場裡的咖啡館，期待與你一起共演的日日。

The days here, help you enjoy the peace and relaxation of being alone. Choose a seat that suits you best, and order a cup of tea or coffee that represents you the most.

Wait for a play to begin with you - The satisfied stomach is for the concentration on the play. As for the lingering feelings got from the play, you can come back here to ruminate on them.

Prepare lovely meals for you and your family, and save your time spent in preparing trivial things, giving you more time to be with your children and to celebrate daily routine with your family.

We change our menu seasonally, three timings, three scenes and three types of cuisine. We look forward to performing plays of daily repertoire with you in the VVG Theater Cafe.

每人最低消費為一杯飲品或一份鹹食(不含瓶裝飲品及甜點)
The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)

本店全面禁帶外食和飲料(嬰兒食品除外)
Outside food and beverages are strictly prohibited
in the restaurant. (Except for baby food)

本店使用肉品來源 Meat Sources
牛肉 Beef: 紐西蘭 New Zealand
豬肉 Pork: 台灣 Taiwan

加入LINE好友
Add our LINE






BRUNCH

早午餐系列

08:30-16:00 時段供應 / 16:00 最後點餐
Served from 08:30 until 16:00 / Last Order at 16:00

為您的餐點搭配飲品，即可享有 30 元優惠
Pair your meal with a beverage and save \$30

 煙燻鮭魚花與酪梨抹醬、雜糧麵包 389

(附莓果優格、季節鮮筍，主廚沙拉)

Smoked Salmon & Avocado Spread Platter
(Served with Berry Yogurt, Seasonal Bamboo Shoots,
and Chef's Salad)



▲ 煙燻鮭魚花與酪梨抹醬、雜糧麵包
Smoked Salmon
& Avocado Spread Platter

New 明太子菲力牛與糖炙甜橙 379

(附香料烤時蔬、季節鮮筍，主廚沙拉)

Mentaiko Filet Mignon & Brulée Orange
(Served with Roasted Vegetables, Seasonal Bamboo
Shoots, and Chef's Salad)



義式香料舒肥雞胸與佛卡夏 369

(附香料烤時蔬、季節鮮筍，主廚沙拉)

Sous Vide Spiced Chicken Breast with Focaccia
(Served with Roasted Vegetables, Seasonal Bamboo
Shoots, and Chef's Salad)

◀ 義式香料舒肥雞胸與佛卡夏
Sous Vide Spiced Chicken Breast with Focaccia

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New 黃金豬排三明治與帶骨香腸、雙味可樂餅 —— 369
(附焗烤小洋芋，美式芥菜醬)

Pork Katsu Sandwich, Bone-in Sausage & Duo Croquettes
(Served with Roasted Potatoes, Mustard Sauce)



New 阿薩姆茶韻法式吐司盤 (蛋奶素) —— 359
(莓果優格、季節鮮筍，主廚沙拉)

Assam Tea-Infused French Toast Platter [Vegetarian Lacto-ovo]
(Served with Berry Yogurt, Seasonal Bamboo Shoots,
and Chef's Salad)

▲ 黃金豬排三明治
與帶骨香腸、雙味可樂餅
Pork Katsu Sandwich,
Bone-in Sausage
& Duo Croquettes


The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)



SEASONAL SALADS

旬味沙拉

為您的餐點搭配飲品，即可享有 30 元優惠
Pair your meal with a beverage and save \$30

 煙燻鮭魚花凱薩沙拉、溫泉蛋 ————— 379

Smoked Salmon & Avocado Spread Platter, Served with
Berry Yogurt, Seasonal Bamboo Shoots, and Chef's Salad

New 鮮蝦酪梨蔬果沙拉、檸檬蜂蜜油醋 ————— 379

Shrimp & Avocado Salad with Lemon
Honey Vinaigrette

▲ 鮮蝦酪梨蔬果沙拉、檸檬蜂蜜油醋
Shrimp & Avocado Salad
with Lemon Honey Vinaigrette



每人最低消費為一杯飲品或一份鹹食(不含瓶裝飲品及甜點)

GOLDEN CRISPY BITES

金黃酥脆小點

酥炸綜合海鮮、塔塔醬 ————— 359

Fried Seafood Platter with Tartar Sauce

▼ 酥炸綜合海鮮、塔塔醬
Fried Seafood Platter,
Tartar Sauce

🌶️ 韓式辣味酸甜炸雞翅、柚香漬蘿蔔 — 249

Korean-Style Sweet &
Spicy Chicken Wings with Yuzu Pickles

黃金雞米花、塔塔醬 ————— 249

Popcorn Chicken with Tartar Sauce



◀ 韓式辣味酸甜炸雞翅、柚香漬蘿蔔
Korean-Style Sweet &
Spicy Chicken Wings with Yuzu Pickles



松露帕瑪森起司薯條 ————— 219

Truffle and Parmesan Fries



THIN CRUST PIZZA

薄餅披薩

▼ 日式照燒風、
旬味海鮮薄餅披薩
Japanese Teriyaki Seafood
Thin Crust Pizza

日式照燒風、旬味海鮮薄餅披薩 — 339

Japanese Teriyaki Seafood
Thin Crust Pizza

👍 起司三重奏、薑菇鮮蔬薄餅披薩 — 299

Triple Cheese, Mushroom,
Veggie Thin Crust Pizza [Vegetarian Lacto-ovo]



The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)



QUICHE & DESSERT

鹹派&甜點

季節限定，實際以現場為主

Seasonal limit. The meal is based on the restaurant

菠菜鮭魚鹹派 _____ 145

Salmon and Spinach Quiche

▼ 菠菜鮭魚鹹派
Salmon and Spinach Quiche

風乾番茄鹹派 (蛋奶素) _____ 145

Sun-dried Tomato Quiche [Vegetarian Lacto-ovo]



👍 提拉米蘇 (蛋奶素) _____ 170

Tiramisu [Vegetarian Lacto-ovo]



▲ 老奶奶檸檬糖霜蛋糕
Lemon Glazed Cake

老奶奶檸檬糖霜蛋糕 (蛋奶素) _____ 160

Lemon Glazed Cake [Vegetarian Lacto-ovo]

風味生乳捲 (蛋奶素) (實際風味以現場當日供應為主) _____ 160

Roll Cake [Vegetarian Lacto-ovo]

▼ 提拉米蘇
Tiramisu



裝飾食材因季節不定期變化，實際品項以現場出餐為主，若有疑問請詢問現場服務人員
Seasonal ingredients change from time to time

每人最低消費為一杯飲品或一份鹹食(不含瓶裝飲品及甜點)

DESSERT

甜點

季節限定，實際以現場為主

Seasonal limit. The meal is based on the restaurant

巴斯克起司蛋糕 (蛋奶素) _____ 160

Basque Cheesecake [Vegetarian Lacto-ovo]

肉桂捲 (蛋奶素) _____ 155/2入
(單個85)

Cinnamon Rolls [Vegetarian Lacto-ovo]

▼ 巴斯克起司蛋糕
Basque Cheesecake

👍 手作伯爵茶司康、奶油&手工果醬 (蛋奶素) 115/2入
Scone with Butter & Homemade Jam [Vegetarian Lacto-ovo]



FROZEN DESSERT

冰淇淋甜點

蛋奶素

季節限定，實際以現場為主
Seasonal limit. The meal is based on the restaurant

Vegetarian Lacto-ovo

New 巧克力冰淇淋菠蘿泡芙 _____ 115

Chocolate Ice Cream Craquelin Puff

卡士達冰淇淋菠蘿泡芙 _____ 105

Creamy Custard Ice Cream Craquelin Puff

▼ 太妃糖冰淇淋菠蘿泡芙
Toffee Ice Cream Craquelin Puff

👍 太妃糖冰淇淋菠蘿泡芙 (十週年限定口味) _____ 105

Toffee Ice Cream Craquelin Puff

(10th Anniversary Edition)



FROZEN

冰棒

季節限定，實際以現場為主

Seasonal limit. The meal is based on the restaurant

春一枝 芒果 _____ 65

Mango

春一枝 海鹽西瓜 _____ 65

Watermelon with Sea Salt

春一枝 檸檬 _____ 45

Lemon

The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)

ESPRESSO COFFEE

義式咖啡系列

New 漂浮冰淇淋黑咖啡 _____ ICE 180

Iced Americano Coffee with Daily Ice Cream Float

 玫瑰拿鐵 _____ HOT 175/ ICE 175

Rose Latte 10oz

燕麥奶拿鐵 _____ HOT 175/ ICE 175

Oat Milk Latte 10oz

New 柳橙特調美式 _____ ICE 165

Iced Orange Americano 8oz

 西西里氣泡冰美式 _____ ICE 165

Sicily Lemon Sparkling Iced Coffee 8oz

風味拿鐵 (實際風味以現場當日供應為主) _____ HOT 165/ ICE 165

Flavored Latte 10oz

拿鐵咖啡 _____ HOT 150/ ICE 150

Café Latte 10oz

小白奶咖 _____ HOT 140

Flat White 6oz

卡布奇諾 _____ HOT 140

Cappuccino 6oz

▼ 柳橙特調美式
Iced Orange Americano

美式咖啡 _____ HOT 120/ ICE 120

Café Americano 8oz

義式濃縮 _____ HOT 90

Double Espresso 2oz



+ 加一份牛奶+10
Extra Milk

+ 加一份濃縮+15
Extra Espresso Shot

+ 奶類飲品更換豆漿+30
Milk Change Soy Milk

+ 加一份燕麥奶+15
Extra Oat Milk

+ 奶類飲品更換燕麥植物奶+30
Milk Change Oat Milk

每人最低消費為一杯飲品或一份鹹食(不含瓶裝飲品及甜點)



MILK LATTE

牛奶拿鐵系列

棉花糖可可歐蕾 HOT 170

Hot Chocolate Milk with Marshmallow

New 雙萃焙香煎茶拿鐵 HOT 165/ ICE 165

Hojicha & Sencha Double Tea Latte

燕麥奶 HOT 130/ ICE 130

Oat milk

純鮮奶 HOT 100/ ICE 100

Milk



▶ 棉花糖可可歐蕾
Hot Chocolate Milk with Marshmallow

The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)



SEASONAL DRINKS

季節限定

洋甘菊柚子茶 ————— HOT 180

Chamomile Citron Tea (Caffeine-Free)

檸檬香茅舒活草本茶 ————— HOT 180

Lemongrass Vitality Herbal Tea (Caffeine-Free)

手作櫻花蜜桃奶蓋冰沙 ————— ICE 175

Handcrafted Sakura & Peach Cream Cap Slush
(Caffeine-Free)

沁涼手調檸檬汁 ————— ICE 170

Lemonade (Caffeine-Free)

▼ 玫瑰蘋果洛神花茶
Apple, Rose & Roselle Tea
(Caffeine-Free)



▼ 手作櫻花蜜桃奶蓋冰沙
Handcrafted Sakura
& Peach Cream Cap Slush



季節鮮果汁 (每日限量/無咖啡因) ————— ICE 170

Seasonal Fresh Juice (Caffeine-Free)

玫瑰蘋果洛神花茶 ————— HOT 160 / ICE 160

Apple, Rose & Roselle Tea (Caffeine-Free)

蜜蘋康普茶氣泡飲 ————— ICE 160

Apple Kombucha Sparkling Drink

金桔蜂蜜氣泡飲 ————— ICE 160

Kumquat Honey Sparkling Drink (Caffeine-Free)

奶蓋茶 (金麥蜜香綠茶/布穀茶/蜜香紅茶) ICE 155

Milk Cap Tea (Honey & Hops Green Tea/
Morning Grain Tea/ Honey-Scented Black Tea)

奶蓋會依季節調整風味，可先詢問我們的服務人員
Cooking Seasonally, Please Check Our Ingredient To Our Staff

特調檸檬可樂 ————— ICE 120

Lemon Cola

OTHER DRINK

瓶裝飲品

法國 EVIAN 依雲天然礦泉水玻璃瓶 ————— 105

EVIAN Natural Mineral Water 330ml

聖沛黎洛氣泡礦泉水 ————— 95

San Pellegrino Sparkling Mineral Water 250ml

BEER

啤酒

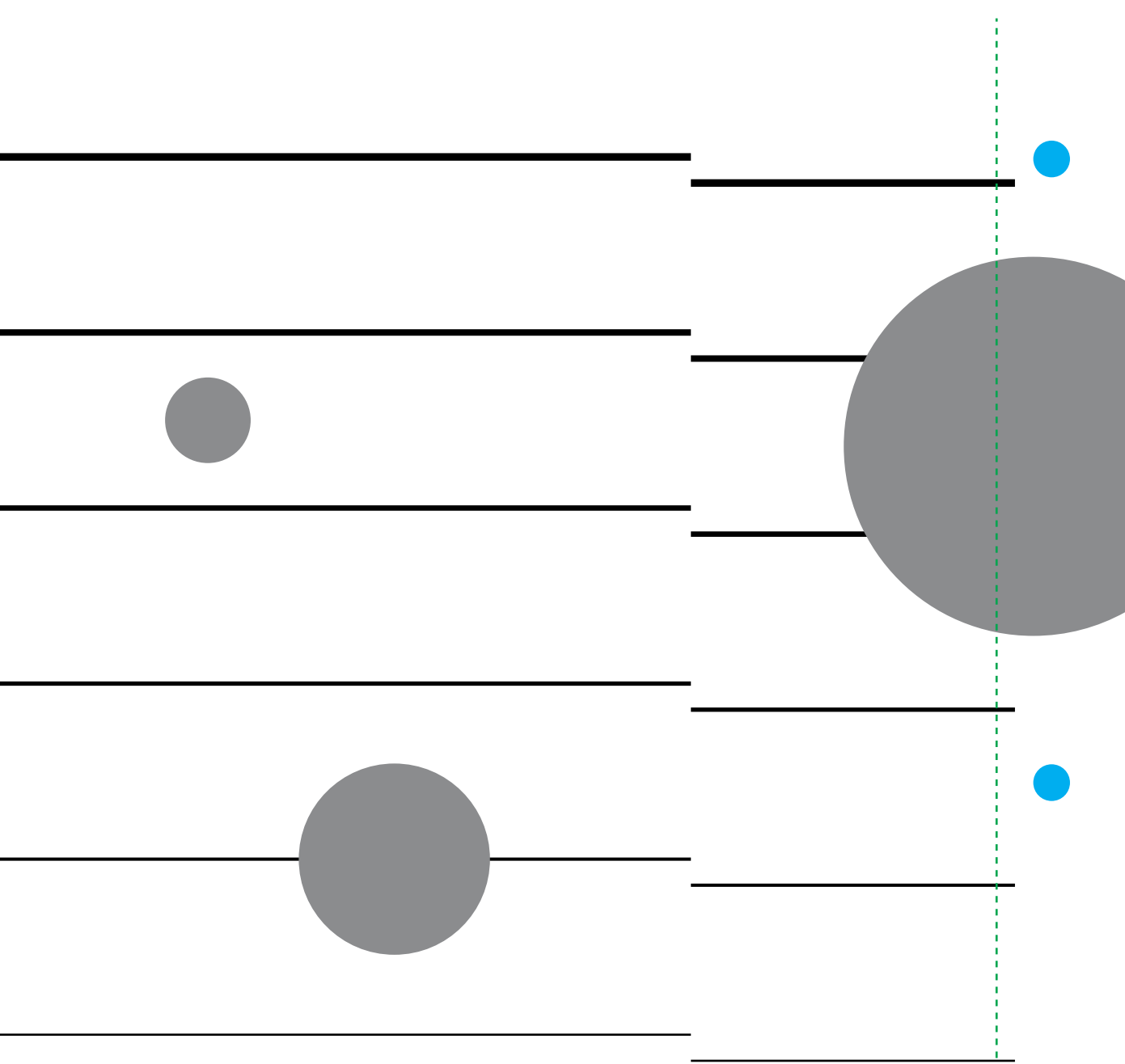
未滿18歲者禁止飲酒

Please do not drink if you are a minor.

依季節更換品項，以現場供應為主

Seasonal limit. The drink is based on the restaurant

The minimum order is a drink or a meal per person
(excludes bottled beverages and dessert)



VVG THEATER
Café