MENU

OPENING TIME

SUN., TUE. – THU. 08:30-20:30
FRI.- SAT. 08:30-20:00
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

VVG THEATER 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.

熱門品項 堅果過敏 無咖啡因 辣度

每人最低消費為一杯飲品或一份餐食(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)

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

加購限定 | 手工餐包（2入）NT$65 凡點購任一早午餐即享優惠
Add-on Special：Handmade Bread (2 pcs) + NT$65
(Available with any brunch purchase)

煙燻鮭魚與酪梨抹醬、焗烤花椰菜 —— 389
（附莓果優格、溫烤小洋芋、法棍切片，主廚沙拉）
Smoked Salmon with Avocado Spread and Baked Broccoli with Cheese,
Served with Berry Yogurt, Potatoes, Sliced Baguette and Chef's Salad)

明太子菲力牛與炙烤鮮橙 —— 389
（附香料烤時蔬、波浪地瓜，主廚沙拉）
Filet Mignon with Mentaiko and Brulée Orange,
Served with Roasted Vegetables,
Sweet Potatoes, and Chef's Salad

義式香料舒肥雞胸與佛卡夏 —— 379
（附香料烤時蔬、波浪地瓜，主廚沙拉）
Italian Herb Sous Vide Chicken Breast with Focaccia,
Served with Roasted Vegetables,
Sweet Potatoes, and Chef's Salad



▲ 明太子菲力牛與炙烤鮮橙
Filet Mignon with Mentaiko and Brulée Orange



▲ 義式香料舒肥雞胸與佛卡夏
Italian Herb Sous Vide Chicken Breast with Focaccia

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Add-on Special：Handmade Bread (2 pcs) + NT$65
(Available with any brunch purchase)

黃金豬排布里歐三明治與帶骨香腸 —— 369
（附波浪薯條、美式芥茉醬）
Pork Katsu Brioche Sandwich with Bone-in Sausage,
Served with Crinkle-cut Fries, Mustard Sauce

阿薩姆茶韻法式吐司盤（蛋奶素） —— 359
（莓果優格、波浪地瓜、溫烤小洋芋，主廚沙拉）
Assam Tea-Infused French Toast Platter,
Served with Berry Yogurt, Potatoes and Chef's Salad
【Vegetarian Lacto-ovo】



▲ 黃金豬排三明治與帶骨香腸
Pork Katsu Brioche Sandwich with Bone-in Sausage

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 Caesar Salad, Poached Egg

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餐食(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

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

▼ 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
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、蕈菇鮮蔬薄餅披薩（蛋奶素） 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)



BAKERY & SWEET

職人烘焙 · 甜點

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

提拉米蘇（蛋奶素） 170
Tiramisu【Vegetarian Lacto-ovo】

藍莓馬斯卡邦杏仁派（蛋奶素） 170
Blueberry Mascarpone Almond Pie【Vegetarian Lacto-ovo】

巴斯克起司蛋糕（蛋奶素） 160
Basque Cheesecake【Vegetarian Lacto-ovo】

▼ 巴斯克起司蛋糕
Basque Cheesecake





▲ 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】

肉桂捲（蛋奶素） 155/2入
Cinnamon Rolls【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餐食（不含瓶裝飲品及甜點）

BAKERY & SWEET

職人烘焙 · 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



手作伯爵茶司康、奶油&手工果醬（蛋奶素） 120/2入
Earl Grey Scone with Butter & Homemade Jam
【Vegetarian Lacto-ovo】



自家烘焙原味貝果、奶油&手工果醬（蛋奶素） 120
House-Baked Plain Bagel with Butter & Homemade Jam
【Vegetarian Lacto-ovo】

◀ 自家烘焙原味貝果、奶油&手工果醬
House-Baked Plain Bagel
with Butter & Homemade Jam

FROZEN DESSERT

冰淇淋甜點 蛋奶素
Vegetarian Lacto-ovo

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

巧克力冰淇淋菠蘿波芙 —— 120
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 —— 105
Toffee Ice Cream Craquelin Puff

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



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

ESPRESSO COFFEE

義式咖啡系列

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

香蕉奶霜冰美式 —— ICE 170
Banana Cream Iced Americano 8oz

桂花葡萄冰美式 —— ICE 170
Osmanthus Grape Iced 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

▼ 香蕉奶霜冰美式
Banana Cream
Iced Americano



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

美式咖啡 —— HOT 120/ ICE 120
Café Americano 8oz

義式濃縮 —— HOT 90
Double Espresso 2oz

▼ 桂花葡萄冰美式
Osmanthus Grape
Iced Americano



＋ 加一份牛奶+10
Extra Milk

＋ 加一份濃縮+15
Extra Espresso Shot

＋ 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餐食（不含瓶裝飲品及甜點）



MILK LATTE
牛奶拿鐵系列

珍珠玫瑰鮮奶茶 —— HOT 165/ ICE 165
Rose Milk Tea with Brown Sugar Boba

黑芝麻焙茶拿鐵 —— HOT 165
Black Sesame Hojicha Latte

燕麥奶 —— HOT 130/ ICE 130
Oat milk

純鮮奶 —— HOT 100/ ICE 100
Milk



▲ 黑芝麻焙茶拿鐵
Black Sesame Hojicha Latte

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)

▶ 檸檬香茅舒活草本茶
Lemongrass Vitality Herbal Tea (Caffeine-Free)



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



- 沁涼手調檸檬汁 —— ICE 170
  Lemonade (Caffeine-Free)
- 季節鮮果汁（每日限量/無咖啡因） —— ICE 170
  Seasonal Fresh Juice (Caffeine-Free)
- 黑醋栗蘋果優格果昔 —— ICE 170
  Blackcurrant Apple Yogurt Smoothie
- 金桔蜂蜜氣泡飲 —— ICE 160
  Kumquat Honey Sparkling Drink (Caffeine-Free)

每人最低消費為一杯飲品或一份餐食（不含瓶裝飲品及甜點）

SEASONAL DRINKS
季節限定

奶蓋茶 ICE 155
（序曲綠茶/劇場紅茶）
Milk Cap Tea (Green Tea/ 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


奶蓋茶
Milk Cap Tea

OTHER DRINK
瓶裝飲品

法國 EVIAN 依雲天然氣泡礦泉水（玻璃瓶） 110
EVIAN Sparkling Natural Mineral Water 330ml

法國 EVIAN 依雲天然礦泉水（玻璃瓶） 105
EVIAN Natural Mineral Water 330ml

FROZEN
冰棒

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

Abees 蜂蜜鮮果冰棒系列（奶素 / Lacto-Vegetarian）
彰化蜂創品牌
天然純蜜融合季節鮮果。
帶來低糖、清甜、無負擔的純淨滋味，傳遞日常的健康食用美學。

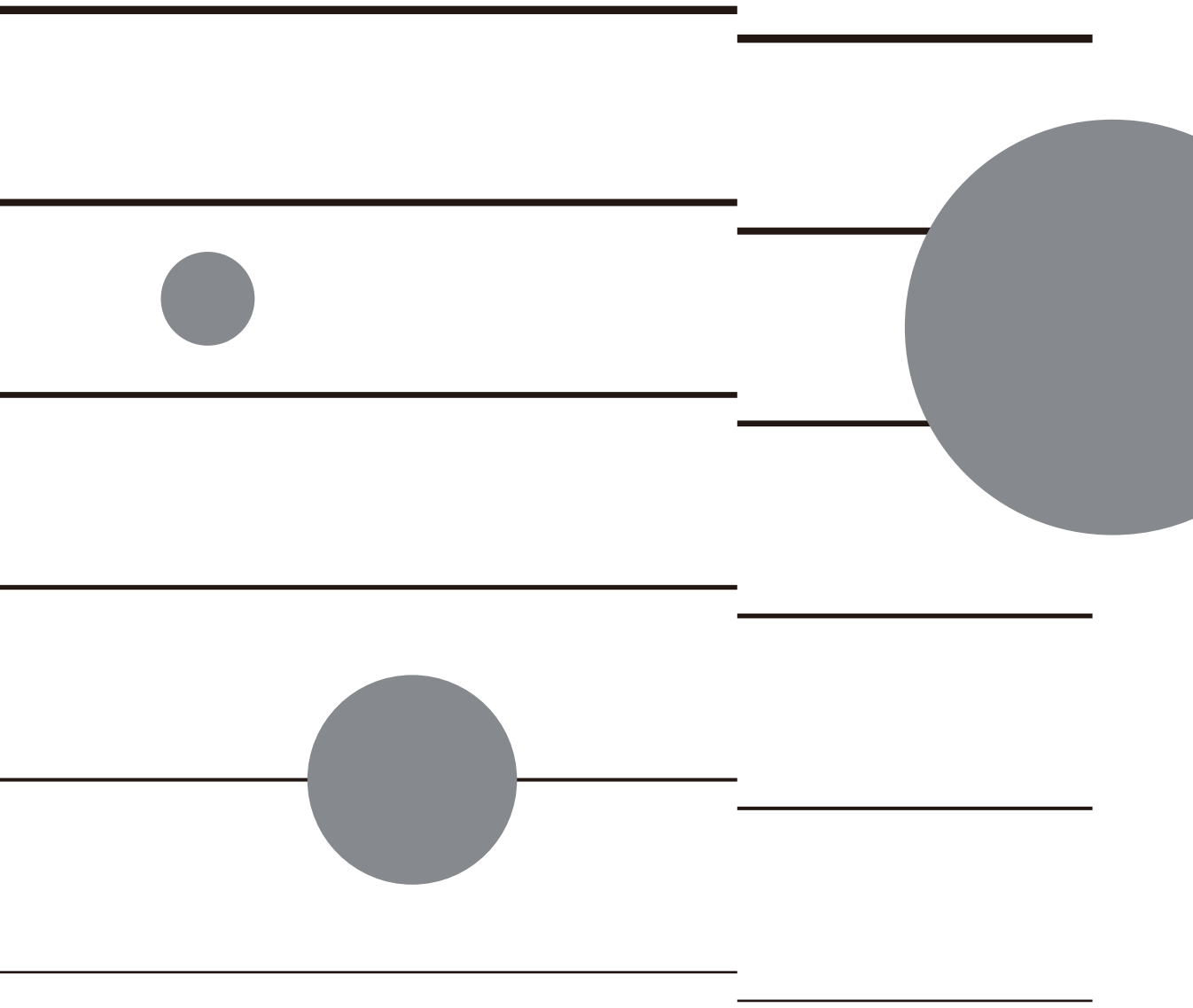
春一枝天然水果冰棒系列（全素 Vegan）
源自台東鹿野|100% 臺灣在地鮮果手作，
完美封存成熟的豐沛果香，每一口都是最純粹的天然原味。

BEER
啤酒

未滿18歲者禁止飲酒
Please do not drink if you are aminor.

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