

# Valentine's Day Set Menu

## 馬可波羅經典開胃小點 MP AMUSE BOUCHE

### 香煎北海道干貝佐奧思迦魚子醬 CAPESANTE

香煎北海道干貝、奧思迦魚子醬、烤白花椰菜、海葡萄、干蔥、蛤蠣泡泡  
Pan Seared Hokkaido Scallop, Osietra Caviar, Roasted Cauliflower, Sea Grape, Shallot, Clam Foam

### 歐防風濃湯佐義大利黑松露 ZUPPA DI PASTINACA

歐防風濃湯、義大利黑松露、榛果、培根  
Parsnip Soup with Italian Black Truffles, Hazelnuts and Bacon

### 彩虹義大利餃佐波士頓龍蝦 RAVIOLI ARCOBALENO

自製彩虹義大利餃鑲蟹肉與瑞可達起司、波士頓龍蝦、蘆筍、蒔蘿、紅牛帕米吉阿諾起司醬  
Homemade Rainbow Ravioli with Crabmeat and Ricotta, Boston lobster, Asparagus, Dill, Vacche Rosse Parmesan Fondue

### 香煎鱈魚

#### BACCALÀ SCOTTATO

香煎鱈魚配黑橄欖和風乾番茄、迷你塊莖、歐芹蛤蜊湯和甜蒜醬汁  
Seared Cod Fish on Crust of Black Olives and Sun-dried Tomatoes Served with Mini Tubers, Parsley Clam Broth and Sweet Garlic Sauce

OR

### 炭烤日本鹿兒島和牛菲力

#### FILETTO DI MANZO WAGYU

炭烤日本鹿兒島A5和牛菲力、地瓜千層、青花筍、香檳茸、牛骨汁  
Josper Grilled Beef Tenderloin Kagoshima Wagyu A5, Sweet Potato Mille Feuille, Broccoli, Champignon Mushrooms, Beef Jus

### 草莓荔枝慕斯

#### MOUSSE DI FRAGOLE E LITCHI

愛心草莓荔枝慕斯佐覆盆子雪酪  
Strawberry Lychee Mousse, Ruby Crumble with Raspberry Sorbet



## 馬可波羅精選餐後小點 MP PETIT FOUR


每位 NT\$3,880+10% per person

此套餐不適用於任何折扣優惠  
This set menu is not eligible for any discount program.

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。

Please advise our staff if you have any food allergies or special dietary requirements in advance.  
價格皆以新台幣計價且需外加一成服務費。Prices are in NT dollar and subject to 10% service charge.

 含牛奶 dairy  香格里拉會點數兌換 Shangri-La Circle Points Redemption

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork