3 COURSE NT$1,680+10% 840
前菜或汤+麵點或主餐+甜點
Starter or Soup, Pasta or Main Course and Dessert

4 COURSE NT$1,980+10% 990
前菜+汤+麵點或主餐+甜點
Starter, Soup, Pasta or Main Course and Dessert

STARTER

碳烤牛舌 巴西里青醬 酪梨
LINGUA DI MANZO
碳烤澳洲牛舌 巴西里青醬 墨西哥酪梨泥
Charcoal Grilled Australian Ox Tongue, Salsa Verde, Avocado Purée

季節花園沙拉
INSALATA DI FIORE
生菜 地瓜 糖果甜菜 美國生火腿 核桃油醋
Lettuce, Sweet Potato, Candied Beetroot, U.S. Cured Ham, Walnut Vinaigrette

俄羅斯沙拉搭配紅蘿蔔冷汤魚子醬 洋蔥脆片
INSALATA RUSSA
紅蘿蔔冷汤 毛豆 魚子醬 洋蔥脆片
Carrot Gazpacho, Edamame, Caviar, Onion Crisp

SOUP

義大利蔬菜湯
MINESTRONE DI VERDURE
義式蔬菜湯 青醬
Vegetable Minestrone, Basil Pesto

黑松露栗子濃湯 嫩煎鴨肝 榛果
VELLUTATA DI CASTAGNE
黑松露栗子濃湯 加拿大嫩煎鴨肝 榛果
Creamy Chestnut Soup with Black Truffle, Pan-Seared Canadian Foie Gras, Hazelnuts

MAIN COURSE

海鯛魚襯蛤蜊 油封番茄 佐白酒醬
ORATA
海鯛魚 油封番茄 角瓜 白酒奶油醬汁
Sea Bream Fillet, Clams, Tomato Confit, Angled Luffa, White Wine Sauce

鯷魚黑蒜蛤蠣小番茄燉飯
RISOTTO CON ACCIUGHE AGLIO NERO E VONGOLE
小番茄燉飯 蛤蠣 鯷魚 黑蒜泥
Cherry Tomato Risotto, Clam, Anchovy, Black Garlic

碳烤美國肋眼心 慢燉番茄白腰豆 荔枝洋蔥 薯泥
MANZO CONDIMENTO
美國肋眼心 茄汁燉白豆 薯泥 荔枝小洋蔥 綠胡椒牛醬汁
Grilled U.S. Ribeye Center Cut, Stewed Cannellini Bean, Mashed Potato, Lychee Pearl Onion, Green Peppercorn Beef Jus (170g)
套餐需額外加價 supplement NTD 580 charge for set

起司燉美國牛肉寬麵
TAGLIATELLE ALLA BOLOGNESE
寬麵 美國牛肉肉醬 帕達諾起司
Tagliatelle, U.S. Beef Ragout, Grana Padano Cheese

胡椒羅馬綿羊乳酪細扁麵
LINGUINE AL CACIO PEPE
細扁麵 佩格里諾起司 帕達諾起司 黑胡椒
Linguine, Pecorino Cheese, Padano Cheese, Toasted Black Pepper

炭烤台灣戰斧豬 自製BBQ醬汁 碳烤鳳梨
COSTOLETTE DI MAIALE ALLA GRIGLIA
碳烤台灣戰斧豬 主廚自製BBQ醬汁 碳烤香料鳳梨
Charred Taiwanese Pork Chop, Chef Lance's Homemade Glaze, Grilled Pineapple (450g)
套餐需額外加價 supplement NTD 250 charge for set

DOLCI

開心果巧克力酥皮蛋塔
FLAN AL PISTACHIO
開心果巧克力卡士達 自製塔殼 焦糖開心果
Pistachio Chocolate Custard, Short Crust, Pistachio Praline

義式冰淇淋
GELATO
每日義式冰淇淋3球
Daily Gelato, 3 Scoops

提拉米蘇佐杏仁脆片
TIRAMISÙ
咖啡餅片 杏仁薄餅 咖啡奶醬
Coffee Chablon, Almond Tuile, Coffee Anglaise

JOSPER GRILL

炭烤波士頓活龍蝦 佐檸檬茴香油醋 NT$2,380 / 1,190
ASTICE
Grilled Live Boston Lobster, Lemon Dill Vinaigrette (500g)
套餐需額外加價 supplement NT$1,380 charge for set

炭烤F1日本紐約客 NT$2,280 / 1,140
F1 MANZO GIAPPONESE NEW YORK
Grilled Japanese F1 New York Steak (120g)
套餐需額外加價 supplement NT$1,280 charge for set

炭烤紐西蘭帶骨羔羊排 NT$1,580 / 790
CARRE DI AGNELLO
Grilled New Zealand Premium Lamb Rack (350g)
套餐需額外加價 supplement NT$700 charge for set

炭烤美國佛羅倫斯丁骨牛排 NT$5,200 / 2,600
BISTECCA ALLA FIORENTINA
Grilled U.S. Fiorentina-Style T-Bone Steak (1kg)
適合兩人享用 Suitable For 1-2 Persons
套餐需額外加價 supplement NT$2,800 charge for set

炭烤澳洲頂級肋眼牛排 NT$2,980 / 1,490
COSTATA DI MANZO ALLA GRIGLIA
Grilled Australian M4 Ribeye Steak (300g)
套餐需額外加價 supplement NT$1,380 charge for set

SIDE DISHES

香料綜合炒菇 NT$330 / 165
FUNGHI MISTI
清炒綜合菇類 洋蔥 蒜頭 香草
Sautéed Mixed Mushrooms, Garlic, Onion, Herbs

葡萄醋拌起司芝麻葉 NT$380 / 190
RUCOLA E GRANA PADANO
新鮮芝麻葉 帕達諾起司 特級橄欖油 巴薩米克醋
Arugula Salad, Padano Cheese, Balsamic Vinegar

爐烤香草洋芋 NT$330 / 165
PATATE AL FORNO
烤馬鈴薯角 歐芹
Oven-Roasted Potatoes, Parsley

所有碳烤類餐點不適用於各優惠方案 All grilled items are excluded from discount programs.

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. 香格里拉會點數兌換 Shangri-La Circle Points Redemption
我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材 Our produce and cuisine is rooted in nature, featuring the finest locally and ethically sourced ingredients.
mp 馬可波羅精選推薦 Signature Dish P 若無特別註明，本菜單所使用之豬肉產地皆為台灣 The pork used in this menu is sourced from Taiwan unless otherwise specified.
牛奶 Dairy 堅果類 Contains Nuts 蛋奶素 Vegetarian 全素食 Vegan 辣味 Contains Spicy Ingredients 含甲殼類海鮮 Contains Shellfish