4 Courses NT$2,580 1,290
前菜 + 湯 + 麵食或主餐 + 甜點
Appetizer, Soup,
Pasta or Main Course and Dessert

5 Courses NT$3,280 1,640
前菜 + 湯 + 麵食 + 主餐 + 甜點
Appetizer, Soup, Pasta,
Main Course and Dessert

(部分套餐份量與單點不同 Set menu is served in tasting portion)

ANTIPASTI STARTER

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, Cured U.S. Ham, Walnut Vinaigrette

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

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

干蔥葡萄醋釀紅菊苣佐甜椒
INSALATA DI INDIVIA ROSSA
比利時紅菊苣 燉甜椒 巴薩米克油醋
Red Endive, Capsicum Peperonata, Shallot Balsamic Vinaigrette

ZUPPE SOUP

黑松露栗子濃湯 嫩煎鴨肝 榛果
VELLUTATA DA 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

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

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牛奶 Dairy 堅果類 Contains Nuts 含甲殼類海鮮 Contains Shellfish 辣味 Contains Spicy Ingredients 蛋奶素 Vegetarian 全素食 Vegan
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A LA CARTE

PASTA & ROSOTTO

鯷魚黑蒜蛤蠣小番茄燉飯

RISOTTO CON ACCIUGHE AGLIO NERO E OSTRICHE

小番茄燉飯 蛤蠣 鯷魚 黑蒜泥

Cherry Tomato Risotto, Clam, Anchovy, Black Garlic

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

蒜味番茄羅勒波士頓龍蝦細扁麵

LINGUINE ALL'ASTICE

細扁麵 波士頓龍蝦 龍蝦汁 羅勒 手工番茄醬汁

Linguine with Boston Lobster, Lobster Bisque, Basil, Homemade Cherry Tomato Sauce

套餐需額外加價 supplement NTD 380 charge for set

SECONDI MAIN COURSE

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)

海鯛魚襯蛤蜊 油封番茄 角瓜 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

碳烤日本圓茄 莫札瑞拉起司 小番茄醬汁

MELANZANE GRIGLIATE

碳烤日本圓茄 莫札瑞拉起司 手工小番茄醬汁

Grilled Japanese Round Eggplant, Mozzarella Cheese, Homemade Cherry Tomato Sauce

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A LA CARTE

JOSPER GRILL

使用托斯卡尼烹飪方式，在烹調時刷上自製綜合香料油，再用西班牙國寶級烤爐Josper Grill 烤制賦予濃郁炭烤香氣。
配菜包括自製風乾番茄以及香料烤洋芋
Our selected meats and seafood are brushed with aromatic herbs and olive oil, then finished over josper's intense charcoal heat for a refined, smoky depth. Our grilled items are served with dressed sundried tomato and roasted potatoes.

炭烤波士頓活龍蝦佐檸檬茴香油醋
ASTICE
Live Boston Lobster, Lemon Dill Vinaigrette (500g)
套餐需額外加價 supplement NT$1,080 charge for set

經典美國佛羅倫斯丁骨牛排
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

紐西蘭帶骨羔羊排
CARRE DI AGNELLO
New Zealand Premium Lamb Rack (350g)
套餐需額外加價 supplement NT$480 charge for set

澳洲 M4 頂級肋眼牛排
FRACOSTA DI MANZO M4
Australian M4 Beef Ribeye (300g)
套餐需額外加價 supplement NT$1,080 charge for set

炭烤 F1 日本紐約客
F1 MANZO GIAPPONESE NEW YORK
Grilled Japanese F1 New York Steak (120g)
套餐需額外加價 supplement NT$880 charge for set

CONTORNI

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

香料綜合炒菇
NT$330 (165 Points)
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 Points)
RUCOLA E PARMIGIANO
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

以上餐點不適用於各種優惠方案 All items are excluded from discount programs.

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A LA CARTE

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

提拉米蘇佐杏仁脆片

Tiramisù

咖啡飾片 杏仁薄餅 咖啡奶醬
Coffee Chablon, Almond Tuile, Coffee Anglaise

義式冰淇淋

Gelato

每日義式冰淇淋 3 球
Daily Gelato, 3 Scoops

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