



伊斯坦堡香格里拉行政主廚
喬凡尼·特拉恰諾

Giovanni Terracciano

Executive Chef at Shangri-La Bosphorus, Istanbul

喬凡尼·特拉查諾 (Giovanni Terracciano) 出生於義大利南部的拿坡里，擁有超過 34 年的廚藝經驗。曾在義大利各地的多家知名酒店和米其林星級餐廳擔任行政主廚，並曾在印尼、阿曼、日本、中國、土耳其等各地工作多年，這些旅居世界的體驗不僅開拓視野，也滋養著他的廚藝底蘊，兼容並蓄的烹飪風格中，充滿熱情與創新。位於地中海沿岸的拿坡里，以新鮮的海鮮和當地盛產的橄欖、番茄和檸檬等食材著稱，這些元素深刻影響了喬凡尼的烹飪風格，更具魅力和獨特性。

Born in Naples, Giovanni Terracciano has over 34 years of culinary experience. With experience in various hotels and Michelin-starred restaurants across Italy, he has also worked for many years in Indonesia, Oman, Japan, Istanbul, and China. These diverse experiences have enriched his culinary style, making it innovative and inspired. Naples, near the Mediterranean Sea, is famous for its fresh seafood like fish and shrimp, paired with locally grown olives, tomatoes, and lemons. These ingredients create the unique flavors of Southern Italian cuisine, deeply influencing Giovanni's cooking style and philosophy, making his dishes uniquely captivating..



DINNER SET MENU

(☎990 Points)

3 Courses NT\$1,980+10%
前菜或湯 + 麵食或主餐 + 甜點
Starter or Soup,
Pasta or Main Course and Dessert

(☎1,290 Points)

4 Courses NT\$2,580+10%
前菜 + 湯 + 麵食或主餐 + 甜點
Starter, Soup,
Pasta or Main Course and Dessert

(☎1,640 Points)

5 Courses NT\$3,280+10%
前菜 + 湯 + 麵食 + 主餐 + 甜點
Starter, 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

章魚明蝦沙拉 NT\$880 (☎440 Points)

INSALATA DI POLPO E GAMBERI

章魚明蝦沙拉、甜椒、馬鈴薯、檸檬油、酸豆
Octopus and prawns salad, bell pepper, potato, lemon oil, capers

  布拉塔起司沙拉 NT\$780 (☎390 Points)

BURRATA

烤茄子、櫻桃番茄、芝麻菜、羅勒油
Roasted eggplant, cherry tomato, arugula, basil oil

  蘆筍沙拉 NT\$680 (☎340 Points)

INSALATA DI ASPARAGI

蘆筍、帕瑪森乾酪、扁豆、菠菜、菊苣、櫻桃番茄、優格醬汁
Asparagus, parmesan, lentil, spinach, radicchio, cherry tomato, yogurt dressing

 鮪魚生魚片 NT\$720 (☎360 Points)

CARPACCIO DI TONNO

鮪魚生魚片、帝王蟹、紅蘿蔔與西芹沙拉、開心果時蘿醬汁、鮭魚卵
Rolled tuna carpaccio with king crab, carrot & celery salad, dill & pistachio pesto sauce, salmon Yoe

犢牛菲力薄片 NT\$880 (☎440 Points)

VITELLO ARROSTO

犢牛菲力薄片、風乾番茄醬、迷迭香油醋
Roasted veal tenderloin carpaccio, dry tomato paste, rosemary oil dressing

SOUP

  義大利番茄湯 NT\$580 (☎290 Points)

ZUPPA DI POMODORO

番茄湯、莫扎瑞拉乳酪、麵包丁、羅勒
Tomato soup, mozzarella cheese, crostini, basil

海鮮湯 NT\$780 (☎390 Points)

ZUPPA DI FRUTTI DI MARE


海鮮湯、菠菜和扁豆、大蒜佛卡夏
Seafood soup, spinach & lentil, garlic focaccia

 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 內含牛奶 dairy

 無麩質 gluten free

 內含酒精 contains alcohol

 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

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

DINNER SET MENU

PASTA & RISOTTO

漁夫海鮮義大利麵 NT\$880 (☎440 Points)

TAGLIOLINI ALLO SCOGLIO

義大利寬扁麵、什錦海鮮、櫻桃番茄、墨魚醬汁
Tagliolini pasta, assorted seafood, cherry tomato, ink sauce

🍷 燉牛肉粗短麵 NT\$780 (☎390 Points)

SCIALATELLI AL RAGU

義大利粗短麵、燉牛肉、煙燻斯卡莫札乳酪
Short fettuccine pasta, beef ragout topped with grated scamorza cheese

🌱🍷 蘇連多風格麵疙瘩 NT\$680 (☎340 Points)

GNOCCHI ALLA SORRENTINA

馬鈴薯麵疙瘩、番茄醬汁、莫扎瑞拉乳酪、羅勒
Potato gnocchi, tomato sauce, mozzarella cheese, basil

🍷 阿瑪菲明蝦燉飯 NT\$780 (☎390 Points)

RISOTTO AI GAMBERI

義大利陳年米佐明蝦、櫛瓜、檸檬
"Acquerello" Risotto with prawns, zucchini, lemon

MAIN COURSE

酥炸什錦海鮮 NT\$880 (☎440 Points)

FRITTO MISTO

酥炸什錦海鮮配蘸醬
Deep fried assorted seafood served with dip sauce

西西里烤鱸魚 NT\$880 (☎440 Points)

SPIGOLA ALLA GRIGLIA

烤鱸魚、菠菜、馬鈴薯、蘆筍、蛤蜊和酸豆醬
Grilled sea bass, spinach, potato, asparagus, clams & capers sauce

🍷🥜 美國頂級牛菲力 NT\$1,580 (☎790 Points)

MEDAGLIONI DI MANZO

焗烤美國頂級牛菲力配烤番茄、奧瑞岡、莫扎瑞拉乳酪佐炒綠捲、橄欖、鯷魚、松子、馬鈴薯
Gratinated U.S. Prime beef medallion with roasted tomato, oregano & mozzarella served
with sauteed frisee, olives, anchovy, pinenuts, potato (90g)
(套餐需額外加價 NT\$700 supplement charge per set)

mp 馬可波羅精選推薦 signature dish

🌶️ 辣味 contains spicy ingredients

🥜 內含堅果類 contains nuts

🌱 蛋奶素 vegetarian

🍷 內含牛奶 dairy

🌾 無麩質 gluten free

🍷 內含酒精 contains alcohol

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DINNER SET MENU

DESSERT

 拿波里傳統復活節甜派 NT\$360 (👉180 Points)

PASTIERA

大麥塔佐香草醬和巧克力霜淇淋
Barley tart with vanilla sauce and chocolate ice cream

 阿瑪菲檸檬海綿蛋糕 NT\$360 (👉180 Points)

DELIZIA AL LIMONE

檸檬海綿蛋糕、奶油檸檬卡士達
Soft light sponge cakes in lemon syrup, creamy lemon custard

 聖若瑟泡芙 NT\$360 (👉180 Points)

ZEPPOLA


甜甜圈鑲香緹、奶油和甜漬櫻桃
Sweet doughnut stuffed with Chantilly, pastry cream and cherry compote

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DINNER SET MENU

SIGNATURE JOSPER GRILL DISHES

使用托斯卡尼烹飪方式，在烹調前精選義大利香草和純正橄欖油進行醃制，再用西班牙國寶級烤爐 Jospier Grill 烤制。最後加上牛骨髓醬、大蒜和迷迭香作為調料，配菜包括清新的芝麻菜、香烤檸檬、風味濃郁的烤番茄，以及巴羅洛紅酒醬汁上桌

Our steak are cooked in the Tuscan ways. Marinated in Italian herbs and olive oil before grilled in Jospier oven. Finishing with bone marrow paste, garlic and rosemary over the top. Served with arugula, grilled lemon wedge, roasted tomato and Barolo wine sauce.

mp 紐西蘭帶骨羔羊排 NT\$1,280 (🍷640 Points)

CARRÈ DI AGNELLO

New Zealand Premium Lamb Rack (250 gr)

美國頂級肋眼牛排 NT\$2,280 (🍷1,140 Points)

COSTATA DI MANZO ALLA GRIGLIA

U.S. Cedar River Farms Prime Rib-Eye (300 gr)

(套餐需額外加價 NT\$900 supplement charge per set)

美國頂級菲力牛排 NT\$3,280 (🍷1,640 Points)

FILETTO DI MANZO

U.S. Prime Angus Beef Tenderloin (300 gr)

(套餐需額外加價 NT\$1,900 supplement charge per set)

mp 🍷 炭烤半隻波士頓活龍蝦及美國頂級菲力牛排 NT\$2,880 (🍷1,440 Points)

MARE E MONTI

Grilled half Boston lobster (250gr) and U.S. "IBP" Prime Beef Tenderloin (150gr)

(套餐需額外加價 NT\$1,500 supplement charge per set)

🍷 炭烤整隻波士頓活龍蝦 NT\$2,480 (🍷1,240 Points)

ASTICE

Grilled Whole Boston Lobster (500 gr)

(套餐需額外加價 NT\$1,100 supplement charge per set)

鮮烤全魚 NT\$1,880 (🍷940 Points)

PESCE INTERO ALLA GRIGLIA

Fresh Grilled Whole Fish, Limited Supply Daily (600-700 g)

(適合兩人享用，套餐需額外加價 NT\$500 supplement charge per set, suitable for 2 persons)

P 西班牙伊比利帶骨豬排 NT\$1,680 (🍷840 Points)

BRACIOLA DI MAIALE IBERICO

Spanish Iberico Pork Chop (350 gr)

(套餐需額外加價 NT\$300 supplement charge per set)

美國佛羅倫斯丁骨牛排 NT\$3,280 (🍷1,640 Points)

BISTECCA ALLA FIORENTINA

Florence Style U.S. T-bone Steak (500-600 g)

(適合兩人享用，套餐需額外加價 NT\$1,900 supplement charge per set, suitable for 2 persons)

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