

2 COURSE NT\$1,280+10% 640 前菜或湯品或甜點+主餐
Starter or Soup or Dessert & Main Course

3 COURSE NT\$1,580+10% 790 前菜+主餐+甜點
Starter & Main Course & Dessert

4 COURSE NT\$1,880+10% 940 前菜+湯品+主餐+甜點
Starter & Soup & Main Course & Dessert

STARTER

 柑橘茴香沙拉
INSALATA DI AGRUMI
Citrus salad, fennel and arugula,
taggiasche olives, candied walnuts, oregano

  西班牙伊比利火腿佐蜜瓜
PROSCIUTTO IBERICO CON MELONE
Spanish Aljomar Cebo Ibérico ham served
with Taiwan cantaloupe, honeycomb,
Gorgonzola cheese

 章魚沙拉
INSALATA DI POLPO
Octopus with sun-dried tomatoes, capers,
potatoes and parsley, organic mixed greens,
fresh mint leaves, lemon dressing

 漬鮭魚薄片沙拉
CARPACCIO DI SALMONE
Salmon carpaccio, cucumber, baby carrot,
cream cheese mousse, salmon roe,
mesclun mixed greens

  經典卡布里沙拉
CAPRESE SALAD
Man Mano burrata cheese with tomatoes
arugula, aged balsamic and extra virgin olive oil

SOUP

 羅馬澄清湯
ZUPPA DI STRACCIATELLA ROMANA
Egg drop chicken consommé with spinach, port wine

 蟹肉野菇澄清湯
CONSOMMÉ DI FUNGHI CON POLPA DI GRANCHIO
Mushroom consommé with crabmeat, chives
cherry tomato concasse

MAIN COURSE

 台灣豬頰肉番茄貓耳朵義大利麵
ORECCHIETTE AL POMODORO E GUANCIALE
Pasta orecchiette with tomato sauce, Taiwanese pork
guanciale, roasted cherry tomatoes, button mushrooms

 油封鴨腿佐南瓜泥
COSCIA D'ANATRA
Confit duck leg, pumpkin purée, blackcurrant gel,
baby carrot, pickled cauliflower

  爐烤半尾波士頓龍蝦佐蔬菜絲
ASTICE
Half Boston lobster grilled in our Josper oven and served
with vegetable spaghetti marinated in lemon dressing
需額外加價 / Supplement charge NT\$500 250

  紐西蘭帶骨羔羊排佐紅酒醬及松露洋芋泥
CARRELLO D'AGNELLO
New Zealand Lamb rack (200gr) grilled in our Josper oven
truffled mashed potatoes, red wine sauce
需額外加價 / Supplement charge NT\$600 300

 蛤蜊義大利麵
SPAGHETTI VONGOLE
Pasta spaghetti with clams, garlic,
onion, anchovy, parsley

 松露蘑菇燉飯
RISOTTO AI FUNGHI
Risotto “Acquerello” with truffle sauce,
Parmesan cheese, shimeji mushrooms

 香煎鱸魚佐防風草泥
SPIGOLA CON PASTINACA
Pan-seared sea bass with parsnip purée, polianthes
tuberosa, clam foam

  美國菲力牛排佐紅酒醬及松露洋芋泥
FILETTO DI MANZO
U.S. Prime beef tenderloin (150gr) grilled in our Josper oven
truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$1,000 500

  美國安格斯肋眼牛排佐紅酒醬及松露洋芋泥
COSTATA DI MANZO
Aged U.S. Rib-eye (300gr) grilled in our Josper oven
truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$1,200 600

DESSERT

  黑醋栗莓果塔
CROSTATA DE RIBES NERO
Black currant tart, brandy snaps
vanilla ice cream, cassis coulis

  焦糖香草鳳梨佐椰子冰淇淋
POACHED PINGTUNG PINEAPPLE IN
CAMEL VANILLA BROTH
Pineapple, coconut sorbet, roasted
macadamia nut, mascarpone cream

  卡布里香橙巧克力蛋糕
CAPRESE CHOCOLATE
& ORANGE CAKE
Caprese chocolate cake, ivory chocolate
Chantilly, mango sorbet, orange confit

SIGNATURE GRILL

 美國頂級菲力牛排
U.S. Prime Beef Tenderloin (280gr)
NT\$3,280
1,640

 美國佛羅倫斯丁骨牛排
Traditional Tuscan U.S. T-bone steak
(500-600gr) (雙人分享 serving size for two)
NT\$3,280
1,640

  伊比利帶骨豬排(西班牙)
Iberico Pork Chop (350gr) (Spain)
NT\$1,880
940

 炭烤整隻波士頓活龍蝦
Grilled Whole Lobster
NT\$2,580
1,290

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Josper 烤箱炭烤，炭烤前先用義大利香草及橄欖油醃漬。
Our meats and lobsters are cooked in the Tuscan way; marinated in Italian herbs and olive oil before grilled in our Josper oven.

任選一款喜好的醬料 YOUR CHOICE OF SAUCE
巴羅洛紅酒醬、伯納西醬、綜合胡椒醬、牛肝菌菇醬
Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Porcini Mushroom Sauce
所有碳烤類餐點不適用於各優惠方案
All grilled items are excluded from discount program

SIDE DISH

  清炒蘆筍佐蛋黃醬
Sautéed Giant Asparagus, Béarnaise Sauce
NT\$330
165

  焗烤奶油玉米
Cream Corn Au Gratin
NT\$330
165

 義式松露馬鈴薯泥
Italian Truffled Mashed Potatoes
NT\$330
165

 芝麻葉沙拉襯義大利香醋
Rocket Salad with Balsamic Dressing
NT\$330
165

 蛋奶素 vegetarian

 內含堅果類 contains nuts

 無麩質 gluten free

 含牛奶 dairy

 含酒精 contains alcohol

  馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 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

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