

與名廚安東尼
**義遊記憶中的
馬可波羅**

*A Journey Through Flavors of Naples
with Chef Antonio Tardi*

COOKING CLASS MENU

28 & 29 June, 11am

香煎紅鰻魚佐馬鈴薯奶油

**Triglie Scottate All'olio Di Oliva, Brodetto Di Pesce,
Cremoso Di Patate E Funghi Cardoncelli**

橄欖油香煎紅鰻魚、鮮美魚湯、馬鈴薯奶油、杏鮑菇

Lightly Seared Red Mullet In Olive Oil, Delicate Fish Broth, Potato Cream,
Cardoncelli Mushrooms



示範菜色

螺旋皇冠餃內餡佐布拉塔起司、馬鈴薯、檸檬皮、 達特里尼番茄醬汁和帕馬森起司

**Girella di Pasta, Farcita con Burrata, Patate, Zest di Limone,
Salsa ai Datterini e Parmigiano Reggiano**

螺旋皇冠餃內餡佐布拉塔起司、馬鈴薯、檸檬皮、

達特里尼番茄醬汁和帕馬森起司

Spiral Raviolo Filled with Burrata, Potatoes, Lemon Zest,
Datterini Tomato Sauce, and Parmigiano Reggiano

舒肥雞胸佐無花果醬

**Petto Di Pollo Cotto A Bassa Temperatura, Verdure di
Stagione, Salsa Ai Fichi E Aceto Tradizionale Di Modena**

舒肥雞胸、馬鈴薯奶油、無花果醬和傳統摩德納巴薩米克酒醋

Sous Vide Chicken Breast, Potato Cream, Fig Sauce,
and Traditional Modena Balsamic Vinegar

檸檬起司蛋糕

Cheesecake al Limone, Salsa di Fragole e Basilico

檸檬起司蛋糕、草莓與羅勒醬

Lemon Cheesecake, Strawberry and Basil Sauce

NT\$**2,580**  1,290

廚藝教室活動菜單恕不適用任何優惠或折扣

This menu is not eligible for any discounts or promotional offers.

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



含牛奶 dairy