



DINNER SET MENU



4 Courses NT\$2,680 (🍷 1,340)

前菜 + 湯 + 麵食或主餐 + 甜點
Appetizer, Soup,
Pasta or Main Course and Dessert

5 Courses NT\$3,380 (🍷 1,690)

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 前菜 APPETIZERS

義式生鮪魚佐焦糖柳橙 NT\$880 (🍷 440 Points)

CRUDO DI TONNO, SALSA AL LIMONE, POMODORO CANDITO, ERBA CIPOLLINA,
ARANCIA CAMELLATA
生鮪魚、檸檬醬汁、糖漬番茄、蝦夷蔥、焦糖柳橙
Tuna Crudo, Lemon Sauce, Candied Tomato, Chives, Caramelized Orange

新鮮無花果佐台灣鹽漬肥豬肉 NT\$880 (🍷 440 Points) 🍷 🍷

FICHI, LARDO DI COLONNATA, RICOTTA, GARLIC CROSTINI
新鮮無花果、可羅納塔鹽漬肥豬肉、瑞可達乳酪、蒜香麵包丁
Fresh Figs, Colonnata Lard, Whipped Ricotta, Crostini all' Aglio

布拉塔起司佐焦糖櫻桃 NT\$880 (🍷 440 Points) 🍷 🍷

BURRATA PUGLIESE CON CILIEGIE CAMELLATE, NOCCIOLE TOSTATE,
SALE MALDON E OLIO NOCELLARA
布拉塔起司佐焦糖櫻桃、烤榛果、馬爾頓海鹽和諾切拉拉橄欖油
Puglia Burrata with Caramelized Cherries, Toasted Hazelnuts, Maldon Salt & Nocellara Olive Oil

香煎紅鰻魚佐馬鈴薯奶油 NT\$880 (🍷 440 Points) 🍷

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

ZUPPE 湯品 SOUP

義大利麵豆湯佐波芙隆起司 NT\$580 (🍷 290 Points) 🍷

PASTA E FAGIOLI, COZZE, PROVOLA AFFUMICATA, BASILICO
義大利麵豆湯搭配淡菜、煙燻波芙隆起司、羅勒
Pasta and Bean Soup with Mussels, Smoked Provola, Basil

綜合番茄湯佐香草松子 NT\$580 (🍷 290 Points) 🍷 🍷 🍷

ZUPPA DI 3 POMODORI (ROMA, SAN MARZANO, DATTERINI),
PARMIGIANO REGGIANO 48 MESI, GREMOLADA DI PINOLI TOSTATI
三種番茄湯（羅馬、聖馬扎諾、達特里尼）、48 個月帕瑪森起司、義式綜合香草料佐松子
Three-Tomato Soup (Roma, San Marzano, Datterini), 48-Month Parmigiano Reggiano,
Roasted Pine Nuts Gremolata

提供精選佳釀佐餐，兩杯 NT\$580/ 三杯 NT\$780

Wine pairing 2 glasses NT\$580/ 3 glasses NT\$780

活動菜單可享指定銀行信用卡最低 85 折起優惠（實際可享折扣以各家銀行信用卡提供之優惠為準）

Maximum 15% discount applies to credit card benefit

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.

🍷 辣味 contains spicy ingredients 🍷 含牛奶 dairy 🍷 蛋奶素 vegetarian 🍷 含堅果類 contains nuts 🍷 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 The pork used in this menu is sourced from Taiwan unless otherwise specified.

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

PRIMI PIATTI 義大利麵 FIRST COURSES

那不勒斯開放式美國牛肉千層麵 NT\$880 (🍷440 Points) 🍷
LASAGNA APERTA NAPOLETANA, POLPETTA DI MANZO, PISELLI, UOVA DI QUAGLIA,
CREMA DI PROVOLONE

開放式那不勒斯千層麵、牛肉丸、青豆、鵪鶉蛋、波芙隆起司奶油
Open Neapolitan Lasagna, U.S. Beef Meatball, Green Peas, Quail Eggs, Provolone Cream

海鮮義大利水管麵 NT\$880 (🍷440 Points) 🍷
PACCHERI CON GUAZZETTO DI MARE, BROCCOLI, POMODORINI, BASILICO, OLIO EVOO
義大利水管麵佐燉海鮮、花椰菜、櫻桃番茄、羅勒、特級初榨橄欖油
Paccheri with Seafood Stew, Broccoli, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

雙重義大利餃佐布拉塔起司襯檸檬 NT\$880 (🍷440 Points) 🍷
DOPPIO RAVIOLO, RIPIENO DI PROVOLA AFFUMICATA E MELANZANE,
BURRATA E LIMONE, SALSA DI DATTERINI E BASILICO
兩種義大利餃、內餡為煙燻波芙隆起司和茄子、布拉塔起司和檸檬、達特里尼番茄羅勒醬
Double Ravioli Filled with Smoked Provolone and Eggplant, Burrata and Lemon, Datterini Tomato and Basil Sauce

義大利細扁麵佐櫛瓜 NT\$880 (🍷440 Points) 🍷
LINGUINE ALLA NERANO
義大利細扁麵佐櫛瓜、櫛瓜花、波芙隆起司、奶油醬汁
Linguine with Zucchini, Zucchini Flowers, Provolone Cheese, and Butter Sauce

MAIN DISH 主菜 MAIN COURSES

香煎海鱸魚佐白豆襯羽衣甘藍 NT\$1,080 (🍷540 Points)
SPIGOLA IN PADELLA, RAGÙ DI CANNELLINI E CAVOLO NERO, OLIO EVOO
香煎海鱸魚、白豆與羽衣甘藍燉菜、特級初榨橄欖油
Pan-Fried Seabass, Cannellini Bean and Kale Ragout, Extra Virgin Olive Oil

熱那亞風味鱈魚 NT\$1,280 (🍷640 Points)
MERLUZZO ALLA GENOVESE
香煎鱈魚佐焦糖黃洋蔥、杜松子和月桂葉
Pan-seared Cod with Caramelized Yellow Onion, Juniper and Bay Leaf

炭烤美國沙朗牛排 NT\$1,180 (🍷590 Points) 🍷
CONTROFILETTO DI MANZO ALLA GRIGLIA, FUNGHI CARDONCELLI, PATATE ARROSTO,
SALSA AL VINO ROSSO
炭烤沙朗、秀珍菇、烤馬鈴薯、紅酒醬汁
Grilled Strip Loin, Oyster Mushrooms, Roasted Potatoes, Wine Sauce

紐西蘭羊肉里肌串佐義大利燉菜 NT\$1,080 (🍷540 Points) 🍷
ARROSTICINI DI AGNELLO, CAPONATA, SALSA ALL'AGLIO, ERBA CIPOLLINA,
SALSA DI PEPERONI PICCANTE
羊肉里肌串、義大利燉菜、大蒜醬汁、蝦夷蔥、辣紅椒醬
New Zealand Lamb Skewers, Caponata, Garlic Sauce, Chives, Spicy Red Pepper Sauce

舒肥雞胸佐無花果醬 NT\$980 (🍷490 Points) 🍷
PETTO DI POLLO COTTO A BASSA TEMPERATURA, CREMA DI PATATE, 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

燉豬臉肉佐蘋果醬 NT\$980 (🍷490 Points) 🍷
GUANCIA DI MAIALE BRASATA, SALSA DI MELA ALLA VANIGLIA
燉台灣豬臉肉、蘋果醬佐馬達加斯加香草莢
Braised Taiwan Pork Cheeks, Apple Sauce Scented with Madagascar Vanilla Bean

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DOLCE 甜點 DESSERT

檸檬起司蛋糕 NT\$360 (🍷180 Points) 🍷

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

朗姆巴巴 NT\$360 (🍷180 Points) 🍷 🍷

BABA AL RUM, CREMA CHANTILLY, FRAGOLINE DI BOSCO, MENTA

朗姆巴巴、香緹奶油、野草莓、薄荷
Rum Baba, Chantilly Cream, Wild Strawberries, Mint

卡普雷斯蛋糕 NT\$360 (🍷180 Points) 🍷

TORTA CAPRESE, SALSA AL PISTACCHIO, GELATO ALLA VANIGLIA

卡普雷斯蛋糕、開心果醬、香草冰淇淋
Caprese Cake, Pistachio Sauce, Vanilla Gelato

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