

3 COURSE NT\$1,980+10% 990

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

4 COURSE NT\$2,280+10% 1,140

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

ANTIPASTI 前菜 STARTERS

義式生鮪魚佐焦糖柳橙

Crudo di Tonno, Salsa al Limone, Pomodoro
Candito, Erba Cipollina, Arancia Caramellata

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

布拉塔起司佐焦糖櫻桃

Burrata Pugliese Con Ciliegie Caramellate,
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

新鮮無花果佐鹽漬肥豬肉

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

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

ZUPPE 湯品 SOUP

義大利麵豆湯佐波芙隆起司

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

Zuppa Di 3 Pomodori (Roma, San Marzano, Datterini),
Parmigiano Reggiano 48 mesi, Gremolata 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

PRIMI PIATTI 義大利麵 FIRST COURSES

那不勒斯開放式美國牛肉千層麵

Lasagna Aperta Napoletana, Polpetta Di Manzo

開放式那不勒斯千層麵、牛肉丸、青豆、鵝鶉蛋、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

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

SECONDI PIATTI 主菜 MAIN COURSE

香煎海鱸魚佐白豆襯羽衣甘藍

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

炭烤沙朗牛排

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

舒肥雞胸佐無花果醬

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

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 Pork Cheeks, Apple Sauce with Tonka Bean

DOLCE 甜點 DESSERT

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

朗姆巴巴

Baba al Rum, Crema Chantilly,
Fragoline di Bosco, Menta

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

卡普雷斯蛋糕

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

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.

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

內含堅果類 contains nuts 蛋奶素 vegetarian 含牛奶 dairy 無麩質 gluten free 含酒精 contains alcohol 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 The pork used in this menu is sourced from Taiwan unless otherwise specified.