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# 義饗·馬可波羅

跟著名廚馬西莫用舌尖環遊義大利  
*Chef Massimo Strobino: A Taste of Italy*

## COOKING CLASS MENU

5 & 6 April, 11am

NT\$2,180 1,090



示範菜色

Verza Capunet Ripiena alla Piemontese, Olive,  
Pomodori Secchi e Basilico

皮埃蒙特風味填餡捲心菜卷  
(肉類、橄欖、風乾番茄與羅勒)

PIEDMONT "CAPUNET" CABBAGE: CABBAGE ROLLS  
FILLED WITH MEAT, OLIVES, DRY TOMATO AND BASIL

Risotto al Pomodoro Cotto al Forno, Basilico e Spuma di Burrata

烤番茄燉飯配羅勒及布拉塔起司慕斯

BAKED TOMATO RISOTTO, BASIL,  
BURRATA CHEESE MOUSSE

Dentice Scottato in Padella, Insalata di Carote,  
Cipolle Cotte e Crude, Capperi, Limone e Olio EVO

煎海鯛搭配胡蘿蔔沙拉、熟洋蔥與生洋蔥、酸豆、  
檸檬及特級初榨橄欖油

PAN SEARED SEA BREAM, SALAD OF RAW AND COOKED ONIONS,  
CARROTS, CAPERS, LEMON AND EXTRA VIRGIN OLIVE OIL



示範菜色

Gelo di Fragole, Crema di Latte  
di Mandorle e Crumble al Pistachio

草莓果凍配杏仁及開心果酥碎

STRAWBERRY "GELO" WITH ALMOND  
AND PISTACHIO CRUMBLE

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

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

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.



內含堅果類 contains nuts



蛋奶素 vegetarian



含牛奶 dairy