DINNER SET MENU

4 Courses NT$2,580 1,290
前菜 + 湯 + 麵食或主餐 + 甜點
Appetizer, Soup,
Pasta or Main Course and Dessert

5 Courses NT$3,280 1,640
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 STARTER

Tonno Scottato, Bufala, Insalata di Finocchi e Arance alla Siciliana
煎鮪魚配水牛起司、西西里風味茴香與柳橙沙拉 NT$880 (440 Points)
Tuna Fish Pan-Seared, Bufala Mozzarella Cheese,
Sicilian Salad of Fennel and Orange

Vitello Tonnato con Insalata di Cavolfiore in Agrodolce
鮪魚醬紐西蘭小牛肉配糖醋白花椰菜 NT$980 (490 Points)
New Zealand Veal with Tuna Sauce Served with Sweet and Sour Cauliflower

Sgombro in Agrodolce con Insalata Tiepida di Fagiolini
糖醋鯖魚配溫熱四季豆沙拉 NT$880 (440 Points)
Sweet and Sour Mackerel Served with Green Beans Warm Salad

Flan di Broccoli e Ricotta con Latte di Mandorla
花椰菜與瑞可達起司配杏仁奶 NT$780 (390 Points)
Broccoli Flan with Ricotta and Almond Milk

ZUPPE 湯品 SOUP

Zimin di Ceci con Seppie e Spinacino Spadellato
鷹嘴豆和墨魚濃湯配炒嫩菠菜 NT$580 (290 Points)
Chickpea and Cuttlefish Soup with Sautéed Baby Spinach

Crema di Piselli con Gamberi, Limone e Pomodori Ciliegino Confit
豌豆奶油湯配鮮蝦、檸檬及油封小番茄 NT$580 (290 Points)
Pea Cream Soup with Shrimp, Lemon, and Confit Cherry Tomato

Zuppa di Farro e Fagioli con Pane Tostato
法羅麥與豆類湯搭配烤麵包 NT$880 (440 Points)
Emmer and Beans Soup with Toasted Bread

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.
無麩質 gluten free　蛋奶素 vegetarian　含牛奶 dairy　含堅果類 contains nuts　含雞蛋 egg
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 PASTA

Ravioli Ripieni ai Piselli, Gamberi e Jus di Crostacei
豌豆義大利餃配蝦仁及貝類醬汁 NT$880 (440 Points)
PEAS RAVIOLI WITH SHRIMP AND SHELLFISH JUS

Gnocchi di Ricotta su Crema di Zucchine con Crumble di Parmigiano
瑞可達起司義大利麵疙瘩配櫛瓜奶油及帕瑪森餅乾碎 NT$880 (440 Points)
RICOTTA GNOCCHI ON A ZUCCHINI CREAM AND PARMESAN CRUMBLE

Tagliolini all'Uovo con Ragù di Agrumi e Bottarga di Muggine
蛋黃麵配柑橘肉醬及烏魚子 NT$880 (440 Points)
EGG NOODLES SERVED WITH CITRUS RAGÙ AND MULLET ROE

Lasagne al Pesto alla Genovese Avvantaggiato: con Fagiolini e Patate
傳統熱那亞青醬千層麵配馬鈴薯及四季豆 NT$880 (440 Points)
GENOESE PESTO LASAGNA WITH POTATO AND GREEN BEANS

MAIN DISH 主菜 MAIN COURSE

Brasato al Barolo, Purè di Patate e Verza Spadellata
巴羅洛紅酒燉澳洲牛肉搭配馬鈴薯泥及炒甘藍菜 NT$1,280 (640 Points)
BRAISED AUSTRALIAN BEEF IN BAROLO WINE, MASHED POTATO AND SAUTÉED CABBAGE

Baccalà al Vapore, Mollicata, Asparagi Cotti e Crudi e Salsa Vergine
清蒸鱈魚配西西里風味麵包碎及蘆筍 NT$1,680 (840 Points)
STEAMED COD FISH, SICILIAN "MOLLICATA" AND ASPARAGUS

Costolette di Agnello Scottadito con Carciofi Fritti e Salsa all'Aceto Balsamico
炭烤羊排配油炸朝鮮薊及香醋醬 NT$1,280 (640 Points)
"SCOTTADITO" LAMB CHOPS SERVED WITH FRIED ARTICHOKES AND BALSAMIC VINEGAR SAUCE

Tagliata di Controfiletto di Manzo con Zucchine Rosolati e Pomodoro
炭烤美國沙朗配烤櫛瓜及番茄 NT$1,680 (840 Points)
SLICED U.S. BEEF SIRLOIN SERVED WITH ROASTED ZUCCHINI AND TOMATO
(需額外加價 NT$500 Supplement Charge)

Cipolle Ripiene alle Nocciole con Fonduta di Parmigiano
榛果鑲洋蔥配帕瑪森起司醬 NT$980 (490 Points)
HAZELNUTS STUFFED ONION SERVED WITH PARMESAN FONDUE

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DOLCE 甜點 DESSERT

Ricotta al Forno, Stroscia di Nocciole e Salsa al Caramello Salato

烤瑞可塔起司，搭配榛果碎與鹹焦糖醬 NT$360 (180 Points)

BAKED RICOTTA WITH HAZELNUT CRUMBLE AND SALTED CARAMEL SAUCE

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

草莓果凍配杏仁奶奶油及開心果酥碎 NT$360 (180 Points)

STRAWBERRY "GELO" WITH ALMOND MILK CREAM AND PISTACHIO CRUMBLE

Tenerina al cioccolato e gelato al fior di latte e salsa cioccolato

巧克力塔嫩餅配牛奶花冰淇淋與巧克力醬 NT$360 (180 Points)

CHOCOLATE TENDERLOIN AND FIOR DI LATTE ICE CREAM AND CHOCOLATE SAUCEE

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