

2 COURSE NT\$1,380+10% 690 3 COURSE NT\$1,680+10% 840 4 COURSE NT\$1,980+10% 990

前菜或湯或甜點+主餐

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Starter or Soup or Dessert and Main Course

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Starter, Soup, Main Course and Dessert

## STARTERS

### 海鮮沙拉

#### Insalata di Mare

低溫慢煮魷魚、蝦、干貝和小花枝配朝鮮薊和小洋芋沙拉  
Sous Vide Calamari, Prawns, Scallops and Baby Cuttlefish  
with Artichokes and Young Potato Salad

### 烤花椰菜佐薩爾莫里格里奧醬

#### Broccoli Arrostito

烤花椰菜、杏仁羅勒蒜味美乃滋、薩爾莫里格里奧醬  
Roasted Broccoli, Almond-Basil Aioli, Salmoriglio

### 布拉塔起司佐蝦丸

#### Burrata e Gamberi

布拉塔起司、蝦仁丸子、番茄和鮭魚卵  
Burrata Cheese, Quenelle of Prawns, Tomatoes and Salmon Roe

### 鮪魚鞋靶

#### Tartare di Tonno

鮪魚鞋靶、冷凍酪梨、帕瑪森起司醬、酸豆油和橄欖碎  
Tuna Tartare, Frozen Avocado, Parmesan Sauce,  
Capers Oil and Olive Crumbs

## SOUP

### 奶油南瓜湯

#### Crema Zucca

南瓜濃湯、瑞可達起司和杏仁餅乾  
Pumpkin Velouté, Ricotta Cheese and Almond Biscotti

### 義大利蔬菜湯

#### Minestrone Della Casa

番茄湯、白腰豆、蔬菜丁、帕瑪森起司碎  
Tomato Base, Cannellini Beans, Vegetable Chunks, Parmesan Shavings

## MAIN COURSE

### 普利亞肉捲

#### Bombette Pugliesi

松阪豬捲配煙燻馬背起司和帕馬火腿、朝鮮薊和帕瑪森沙拉  
Pork Neck Roulade with Caciocavallo and Prosciutto served  
with Artichoke and Parmesan Salad

### 帕瑪火腿檸檬寬扁麵

#### Tagliatelle Prosciutto e Limone

手工義大利寬扁麵配帕瑪火腿和檸檬皮  
Homemade Tagliatelle Pasta with Prosciutto and Lemon Zest

### 辣味蟹肉墨魚麵佐烤章魚

#### Pasta al Nero di Seppia con Polpo Alla Griglia

墨魚義大利麵配烤章魚和辣蟹肉番茄醬  
Squid Ink Pasta with Grilled Octopus  
and Spicy Crabmeat Tomato Sauce

### 披薩風味烤紅鯛魚

#### Pesce Alla Pizzaiola

烤紅鯛魚菲力配香料披薩醬、菠菜和橄欖碎  
Snapper Fillet with Pizzaiola Sauce, Spinach and Olive Crumbs

### 磚烤雞佐綠莎莎醬

#### Pollo al Mattone

磚烤雞、巴西里馬鈴薯慕斯、芝麻菜沙拉、醃洋蔥和綠莎莎醬  
Grilled "Chicken Under a Brick", Parsley Potato Mousseline,  
Arugula Salad, Pickled Onion and Salsa Verde

### 義大利緞帶麵佐豬肉醬

#### Pappardelle con Ragù di Maiale

義大利緞帶麵配慢燉4小時的豬肉醬佐葡萄乾番茄醬汁  
Wide Flat Pasta with 4 Hours Slow-Cooked Pork Ragout  
with Raisins in Tomato Sauce

## DESSERT

### 黑巧克力洋梨塔

#### Crostata Pere e Cioccolato

黑巧克力洋梨塔配香草冰淇淋  
Dark Chocolate and Pear Tart  
with Vanilla Ice Cream

### 經典提拉米蘇

#### Tiramisù Classico

提拉米蘇佐杏仁餅乾  
Classic Tiramisu with Amaretti Cookies

### 義大利西西里卷

#### Tre Cannoli

三款迷你西西里卷、開心果薄荷口、  
瑞可達起司與柳橙、覆盆子玫瑰  
Three Mini Cannoli with Pistachio-Mint,  
Ricotta-Orange and Raspberry-Rose

## SIGNATURE JOSPER GRILL DISHES

使用托斯卡尼烹飪方式，在烹調前精選義大利香草和純正橄欖油進行醃制，再用西班牙國寶級烤爐 Josper Grill 烤制。  
最後加上牛骨髓醬、大蒜和迷迭香作為調料，配菜包括清新的芝麻菜、香烤檸檬片、風味濃郁的烤番茄，以及濃郁的巴羅洛紅酒醬汁上桌。  
Our steaks are cooked in the Tuscan way. Marinated in Italian herbs and olive oil before grilled in Josper oven. Finished with bone marrow paste,  
garlic and rosemary over the top. Served with arugula, grilled lemon wedge, roasted tomato and Barolo wine sauce.

### 紐西蘭帶骨羔羊排

#### Carrè di Agnello (250gr)

New Zealand Premium Lamb Rack  
需額外加價NT\$500 supplement charge

NT\$1,280

640

### 美國頂級肋眼牛排

#### Costata di manzo alla griglia (300gr)

U.S. Cedar River Farms Prime Rib-Eye  
需額外加價NT\$900 supplement charge

NT\$2,280

1,140

### 炭烤半隻波士頓活龍蝦

#### Mare e Monti

Grilled Half Boston Lobster (250gr)  
and U.S. "IBP" Prime Beef Tenderloin (150gr)  
需額外加價NT\$1,300 supplement charge

NT\$2,680

1,340

### 炭烤整隻波士頓活龍蝦

#### Astice (500gr)

Grilled Whole Boston Lobster  
需額外加價NT\$900 supplement charge

NT\$2,280

1,140

### 美國佛羅倫斯丁骨牛排

#### Bistecca alla Fiorentina (500-600gr)

(適合1-2人享用 suitable for 1-2 persons)  
Florence Style U.S. T-Bone Steak  
需額外加價NT\$2,000 supplement charge

NT\$3,280

1,640

## SIDE DISH

### 烤綠蘆筍

#### Asparago

Roasted Green Asparagus

NT\$330

165

### 炸松露薯塊

#### Patate Fritte

Truffle Potato Wedges

NT\$330

165

### 炒羽衣甘藍與蘑菇

#### Cavolo Nero

Sautéed Kale and Mushrooms

NT\$330

165

所有碳烤類餐點不適用於各優惠方案 All grilled items are excluded from discount programs.

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

mp 馬可波羅精選推薦 signature dish 辣味 spicy ingredients 堅果類 nuts 蛋奶素 ovo-lacto vegetarian 牛奶 dairy 甲殼類 shellfish

無麩質 gluten free 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.