

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+麵點或主餐
Starter or Soup or Dessert and Pasta or Main Course

前菜或湯+麵點或主餐+甜點
Starter or Soup, Pasta or Main Course and Dessert

前菜+湯+麵點或主餐+甜點
Starter, Soup, Pasta or Main Course and Dessert

ANTIPASTI

羅勒青醬 新鮮番茄塔塔 布拉塔起司 🍅🌿🥛

BURRATA CAMPANA

Burrata Cheese, Tomato Tartare, Basil Pesto

皮耶蒙特水煮小牛肉 鮪魚醬 酸豆

VITELLO TONNATO

Piedmontese Poached Veal, Tuna Sauce, Sicilian Capers

燒烤嫩圓茄 起司 番茄 🍅🌿🥛

PARMIGIANA

Baked Eggplant, Mozzarella, Parmesan, Tomato, Basil

炭烤章魚 托斯卡尼番茄 塔吉亞斯橄欖

POLPO

Grilled Octopus, "Pappa Al Pomodoro", Taggiasca Olives

ZUPPE

義大利蔬菜湯 🍅🌿🥛

MINISTRONE DI VERDURE

Vegetable Minestrone, Basil Pesto

松露 炭烤鮮蝦 南瓜湯 迷迭香酸種麵包丁 🍅🌿🥛

CREMA DI ZUCCA

Pumpkin, Grilled Prawns, Truffle, Rosemary Sourdough Croutons

PRIMI

起司 燉牛肉 手工寬麵 🍷

TAGLIATELLE ALLA BOLOGNESE

Homemade Tagliatelle, Beef Ragout, Parmesan Cheese

香檸燉飯 茴香 黃鰭鱈魚塔塔 🍷

RISOTTO AL LIMONE

Lemon Risotto, Yellowtail Fish Tartare, Dill

新鮮羅勒醬 番茄 義大利圓麵 🍅🌿🥛

SPAGHETTI AL POMODORO E BASILICO

Spaghetti, Tomato Sauce, Fresh Basil

西西里塔利亞圓茄 鹽味起司 寬管麵 🍅🌿🥛

MEZZE MANICHE ALLA NORMA

Mezze Maniche, Eggplant, Salted Ricotta, Basil

SECONDI

迷迭香醬 菠菜野菇 雞胸 🌿🍷

PETTO DI POLLO

Mushroom-Stuffed Chicken Breast, Spinach, Rosemary Sauce

炭烤深海比目魚
柑橘 比利時菊苣 塔吉亞斯橄欖 🍷

IPPOGLOSSO

Grilled Halibut, Citrus, Endive, Taggiasca Olives

NT\$780 390

需額外加價NT\$200 supplement charge

燒烤義大利玉米餅 牛菌菇 帕瑪起司脆片 🍷🌿🥛

POLENTA ALLA GRIGLIA

Grilled Polenta, Porcini Mushrooms, Parmesan Chips

炭烤頂級菲力牛排
燒烤洋芋 藍紋起司醬 🍷

FILETTO DI MANZO

Grilled Beef Tenderloin, Roasted Potato, Gorgonzola Cheese Sauce

NT\$1,250 625

需額外加價NT\$500 supplement charge

DOLCI

馬沙拉酒奶油卡諾里捲
瑞可達起司 糖漬柑橘 開心果 🍷🍪

CANNOLO SICILIANO

Marsala Wine Wafer, Ricotta Cheese, Candied Citrus, Pistachio

香檸 柑橘奶凍 圓頂蛋糕 🍷

DELIZIA AL LIMONE

Soft Sponge, Lemon Custard, Citrus Gel

納普勒斯榛果巧克力蛋糕 🍪🍷
馬達卡斯克香草冰淇淋

TORTA CAPRESE

Hazelnut-Chocolate Capri Cake, Madagascar Vanilla Ice Cream

精選義大利提拉米蘇 🍷

Tiramisù

Biscuit Lady Finger, Espresso, Mascarpone Cheese Cream

JOSPER GRILL

炭烤波士頓活龍蝦 🍷 NT\$2,350

檸檬茴香油醋 1,175

ASTICE

Whole Live Boston Lobster, Lemon Dill Vinaigrette

需額外加價NT\$900 supplement charge

香烤海港直送鮮活魚 🌿 NT\$1,880

PESCE DEL GIORNO 940

Daily Fresh Whole Fish, Grilled Lemon (600-700gm)

適合兩人享用 Suitable For 1-2 Persons

需額外加價NT\$900 supplement charge

SIDE

香蒜 嫩菠菜 🌿 NT\$300

SPINACI 150

Sautéed Spinach, Garlic Scent

葡萄醋 起司 芝麻葉 🌿 NT\$300

RUCOLA E PARMIGIANO 150

Rocket Salad, Parmesan Cheese, Balsamic Vinegar

經典佛羅倫斯丁骨牛排 NT\$5,200

BISTECCA ALLA FIORENTINA 2,600

Beef Fiorentina T-bone steak (1.2 kg)

適合兩人享用 Suitable For 1-2 Persons

需額外加價NT\$2,800 supplement charge

紐西蘭草飼羔羊排 NT\$1,400

CARRE DI AGNELLO 700

Lamb Rack (350 gm)

需額外加價NT\$700 supplement charge

美國頂級肋眼牛排 NT\$2,350

FRACOSTA DI MANZO 1,175

Beef Ribeye (300 gm)

需額外加價NT\$900 supplement charge

爐烤洋芋 🌿 NT\$280

PATATE AL FORNO 140

Oven-Roasted Potatoes, Parsley

紅蔥頭 四季豆 🌿 NT\$280

FAGIOLINI 140

Sauteed Green Beans, Shallot, Extra Virgin Olive Oil

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

我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材 Our produce and cuisine is rooted in nature, featuring the finest locally and ethically sourced ingredients.

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

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.