

# DINNER SET MENU

(☺990 Points)

**3 Courses NT\$1,980+10%**

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

(☺1,290 Points)

**4 Courses NT\$2,580+10%**

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

(☺1,640 Points)

**5 Courses NT\$3,280+10%**

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

 章魚鮮蝦沙拉 NT\$880 (☺440 Points)

INSALATA DI POLPO

章魚鮮蝦沙拉、甜椒、馬鈴薯、檸檬油、酸豆  
Octopus, prawns salad, bell pepper, potato, lemon oil, capers

 鮪魚生魚片佐開心果時蘿醬汁 NT\$780 (☺390 Points)

CARPACCIO DI TONNO

鮪魚生魚片卷、藍蟹沙拉、開心果時蘿醬汁、鮭魚卵  
Rolled tuna carpaccio with blue crab salad, dill & pistachio pesto sauce, salmon roe

  澳洲犢牛菲力薄片佐迷迭香油醋 NT\$880 (☺440 Points)

VITELLO ARROSTO

澳洲犢牛菲力薄片、風乾番茄醬、核桃、迷迭香油醋  
Australian veal tenderloin carpaccio, dry tomato paste, walnuts, rosemary oil dressing

 布拉塔起司佐烤茄子襯芝麻菜 NT\$780 (☺390 Points)

BURRATA

“慢慢弄”布拉塔起司、烤茄子、櫻桃番茄、芝麻菜、羅勒油  
"Man Mano" burrata cheese with roasted eggplant, cherry tomato, arugula, basil oil

## ZUPPA

 海鮮湯佐大蒜佛卡夏 NT\$680 (☺340 Points)

ZUPPA DI FRUTTI DI MARE

海鮮湯、義大利巴西里、大蒜佛卡夏  
Seafood soup, Italian parsley, garlic focaccia

 番茄湯佐水牛起司與麵包丁 NT\$580 (☺290 Points)

ZUPPA DI POMODORO


番茄湯、莫扎瑞拉乳酪、麵包丁、羅勒  
Tomato soup, mozzarella cheese, crostini, basil

 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 內含牛奶 dairy

 無麩質 gluten free

 內含酒精 contains alcohol

 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.

 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.*

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

# DINNER SET MENU

## PASTA E RISOTTO

自製的義大利麵採用頂級“Caputo”麵粉和再磨粗麵粉，加入新鮮雞蛋製成。特別透過低溫慢速乾燥技術，使麵體表面形成細微粗糙度，更加容易吸附醬汁。

Our homemade pasta made from "Caputo" flour and rimacinata semolina with fresh eggs. It dried slowly with low temperature created rough surface and absorb more sauce.

**mp**  義式指環麵佐洋菇與澳洲牛肉丸 NT\$880 (👉440 Points)

CALAMARATA CON FUNGHI E POLPETTE

指環義大利麵、洋菇、澳洲和牛牛肉丸、松露醬、帕瑪森起司  
“RUMMO” dried calamarata pasta with mushroom,  
Australian wagyu meatball, black truffle sauce, Parmesan cheese

  義式麵疙瘩佐藍紋乳酪襯南瓜 NT\$780 (👉390 Points)

GNOCCHI CON GORGONZOLA E ZUCCA

自製洋芋麵疙瘩、藍紋乳酪、南瓜、蜜糖核桃  
Homemade potato gnocchi, gorgonzola, pumpkin, candied walnuts

**mp**  鮮蝦燉飯佐櫛瓜與檸檬 NT\$780 (👉390 Points)

RISOTTO AI GAMBERI

義大利陳年米、鮮蝦、櫛瓜、檸檬、帕瑪森起司  
“Acquerello” Risotto with prawns, zucchini, lemon, Parmesan cheese

 海鮮義大利麵佐墨魚醬汁 NT\$880 (👉440 Points)

TAGLIOLINI ALLO SCOGLIO

義大利寬扁麵、什錦海鮮、櫻桃番茄、墨魚醬汁  
Homemade Tagliolini pasta, assorted seafood, cherry tomato, ink sauce

## MAIN COURSE

**mp** 烤海鱸魚佐蛤蜊酸豆醬 NT\$1,180 (👉590 Points)

SPIGOLA ALLA GRIGLIA

香煎鱸魚、菠菜、烤洋芋、蘆筍、蛤蜊和酸豆醬  
Pan-seared sea bass, spinach, roasted potato, asparagus, clams and capers sauce

**mp**  帕瑪火腿卷台灣豬里肌 NT\$1,280 (👉640 Points)

FILETTO DI MAIALE AL TARTUFO

松露風味台灣豬里肌卷帕瑪火腿、帕瑪森起司洋芋泥、燉紫高麗、珍珠洋蔥、松露豬腳醬  
Truffle Taiwan pork tenderloin in prosciutto, Parmesan cheese mash potatoes,  
braised red cabbage and baby onion, pig trotters truffle demi-glace

 炭烤小牛排佐羊肚菌菇醬汁 NT\$1,280 (👉640 Points)

COSTOLETTE DI VITELLO

炭烤紐西蘭小牛排、耶路撒冷朝鮮薊泥、羽衣甘藍、蕃紅花洋芋、羊肚菌菇醬汁  
Grilled New Zealand veal chop with Jerusalem artichoke puree, kale, saffron potato, morel sauce

 美國頂級肋眼牛排 NT\$2,280 (👉1,140 Points)

COSTATA DI MANZO ALLA GRIGLIA

帕瑪森起司洋芋泥、四季豆、蝦夷蔥荷蘭醬、巴羅洛紅酒醬汁  
U.S. Prime rib-eye (300 gr) with Parmesan cheese mash potatoes, green beans,  
chive hollandaise sauce, Barolo wine sauce

(套餐需額外加價 NT\$900 supplement charge per set)

所有碳烤類餐點及加價餐點不適用於各種優惠方案


All grilled items and supplements are excluded from discount programs.

**mp** 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 內含牛奶 dairy

 無麩質 gluten free

 內含酒精 contains alcohol

 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.

 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.*

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

# DINNER SET MENU

## 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 Jospier 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 steak are cooked in the Tuscan ways. Marinated in Italian herbs and olive oil before grilled in Jospier oven. Finishing with bone marrow paste, garlic and rosemary over the top. Served with arugula, grilled lemon wedge, roasted tomato and Barolo wine sauce.

**mp** 紐西蘭帶骨羔羊排 NT\$1,280 (640 Points)

CARRÈ DI AGNELLO

New Zealand premium lamb rack (250 g)

美國頂級菲力牛排 NT\$3,280 (1,640 Points)

FILETTO DI MANZO

U.S. prime Angus beef tenderloin (300 g)

(套餐需額外加價 NT\$1,500 supplement charge per set)

**mp** 炭烤半隻波士頓活龍蝦及美國 IBP 頂級菲力牛排 NT\$2,780 (1,390 Points)

MARE E MONTI

Grilled half Boston lobster (250gr) and U.S. "IBP" prime beef tenderloin (150g)

(套餐需額外加價 NT\$1,300 supplement charge per set)

炭烤整隻波士頓活龍蝦 NT\$2,280 (1,140 Points)

ASTICE

Grilled Whole Boston lobster (500 g)

(套餐需額外加價 NT\$900 supplement charge per set)

鮮烤全魚 NT\$1,880 (940 Points)

PESCE INTERO ALLA GRIGLIA

Fresh grilled whole fish (600-700 g), limited supply daily

(每日限量供應，適合兩人享用，套餐需額外加價 NT\$600 supplement charge per set, suitable for 1-2 persons)

**P** 西班牙伊比利帶骨豬排 NT\$1,680 (840 Points)

BRACIOLA DI MAIALE IBERICO

Spanish Iberico pork chop (350 g)

(套餐需額外加價 NT\$400 supplement charge per set)

美國佛羅倫斯丁骨牛排 NT\$3,280 (1,640 Points)

BISTECCA ALLA FIORENTINA

Florence style U.S. T-bone steak (500-600 g)

(適合兩人享用，套餐需額外加價 NT\$2,000 supplement charge per set, suitable for 2 persons)

所有碳烤類餐點及加價餐點不適用於各種優惠方案

All grilled items and supplements are excluded from discount programs.

**mp** 馬可波羅精選推薦 signature dish

**P** 辣味 contains spicy ingredients

**N** 內含堅果類 contains nuts

**V** 蛋奶素 vegetarian

**D** 內含牛奶 dairy

**G** 無麩質 gluten free

**A** 內含酒精 contains alcohol

**P** 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.

**N** 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

**N** Our produce and cuisine is rooted in nature, featuring the finest locally and ethically sourced ingredients.

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

# DINNER SET MENU

## DESSERT

  提拉米蘇 NT\$360 (👉180 Points)

TIRAMISU

馬斯卡彭慕斯和手指餅乾、可可亞巧克力碗、摩卡、巧克力醬  
Mascarpone mousse & ladyfinger, cocoa in chocolate bowl, mocha, chocolate sauce

  拿波里傳統復活節甜派 NT\$360 (👉180 Points)

PASTIERA

大麥塔佐香草醬和巧克力霜淇淋  
Barley tart with vanilla sauce and chocolate ice cream

 檸檬海綿蛋糕 NT\$360 (👉180 Points)

DELIZIA AL LIMONE

檸檬海綿蛋糕、奶油檸檬卡士達  
Soft light sponge cake in lemon syrup, creamy lemon custard

  卡薩塔蛋糕 NT\$360 (👉180 Points)


CASSATA

糖漬水果百匯、草莓、溫融牛奶巧克力醬  
Candied fruit parfait, strawberry, warm melted milk chocolate sauce

 義式奶酪 NT\$360 (👉180 Points)

PANNA COTTA


香草、草莓、薄荷、鹹焦糖醬  
Vanilla, strawberry & mint salad, salty caramel sauce

 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 內含牛奶 dairy

 無麩質 gluten free

 內含酒精 contains alcohol

 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.

 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.*

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