



馬可波羅餐廳主廚徐維志 David Hsu
Chef de Cuisine, Marco Polo Italian Restaurant

馬可波羅餐廳主廚徐維志，擁有超過 10 年的廚藝經驗，曾於多家台灣知名餐廳歷練。秉持對廚藝的初心與熱情，徐主廚用義式手法展現台灣食材特色，不只持續精進烹調技巧，同時將義大利傳統料理風味以創新思維演繹，賦予嶄新當代風格，這也是他期許自己，能夠帶給每位蒞臨馬可波羅餐廳的賓客，美好難忘的用餐體驗。

Chef David Hsu enthusiastically shares his over 10 years of culinary expertise and experience from various well-known western restaurants in Taiwan, Not only does he keep himself updated on the most innovative cooking techniques, he then uses these methods to transform traditional Italian cuisine into a modern gastronomic journey. Chef David carefully presents locally sourced ingredients in Italian style and sets to amaze diners with his new creations.

DINNER SET MENU

(600 Points)

3 Courses NT\$1,680+10%

前菜或湯 + 主餐 + 甜點
Appetizer or Soup & Main Course & Dessert

(814 Points)

4 Courses NT\$2,280+10%

前菜 + 湯或麵食 + 主餐 + 甜點
Appetizer & Soup or Pasta & Main Course
& Dessert



(957 Points)

5 Courses NT\$2,680+10%

前菜 + 湯 + 麵食 + 主餐 + 甜點
Appetizers & Soup & Pasta & Main Course
& Dessert


(套餐份量與單點不同 Set menu is served in tasting portion sizes for a la carte dishes)

APPETIZER

  布拉達起司佐煙燻茄子 NT\$880 (314 Points)


BURRATA CON MELANZANE AFFUMICATE

慢慢弄布拉達起司、西西里煙燻燉煮茄子、風乾番茄、松子、義大利羅勒青醬
Man Mano burrata cheese, smoked Sicilian eggplant caponata, sun-dried tomatoes, roasted pine nuts, Italian basil pesto

 馬可波羅經典沙拉 NT\$750 (268 Points)

MP SALAD

馬可波羅沙拉、醃漬洋蔥、櫻桃蘿蔔、甜菜根、綠蘆筍、無花果乾、藍莓、小黃瓜、紅蘿蔔
綜合沙拉、布里歐麵包丁、佩克里諾羊起司
Pickled red onions, radish, beetroot, green asparagus, dried figs, blueberries, cucumbers, carrots,
mixed greens, brioche croutons, Pecorino cheese

 鮭魚塔塔佐鮭魚卵 NT\$850 (304 Points)


TARTARE DI SALMONE E UOVA

伏特加醃鮭魚塔塔及鮭魚卵、酪梨慕斯、辣根醬、小黃瓜雪酪
Vodka cured salmon tartare and salmon roe, avocado mousse, horseradish, cucumber sorbet

  義大利古拉泰勒火腿襯洋香瓜 NT\$880 (314 Points)

CULATELLO E MELONE

義大利古拉泰勒火腿、台灣洋香瓜、蜂巢、藍紋起司
Italian Culatello ham served with Taiwan cantaloupes, honeycomb, Gorgonzola cheese

 香煎鴨肝佐炒菠菜 NT\$980 (304 Points)

FEGATO D'ANATRA E PORTO


香煎鴨肝、炒菠菜、帕馬森起司、梨子凍、綜合沙拉、藍莓及紅醋栗、波特酒醬
Pan seared duck foie gras with sautéed spinach, Parmesan cheese, pear gel, mixed mesclun greens,
blueberry and red currant, Port wine sauce

(套餐需額外加價 NT\$200 supplement charge per set)

主廚每日精選前菜 NT\$750 (268 Points)



DAILY CREATIONS BY CHEF

SOUP

 波士頓龍蝦玉米濃湯 NT\$820 (293 Points)

ZUPPA DI ASTICE E MAIS

波士頓龍蝦、龍蝦玉米濃湯
Poached Boston lobster with sweet corn served in a thick rich lobster and corn soup

  澄清雞湯佐義式肉腸及瑞可達餃子 NT\$750 (268 Points)


TORTELLINI DI MORTADELLA E RICOTTA CON CONSOMMÉ DI POLLO

澄清雞湯、開心果火腿、瑞可達餃子、嫩菠菜、干蔥、蝦夷蔥
Chicken consommé served with ricotta and mortadella tortellini, baby spinach, chives and shallots

主廚每日精選湯 NT\$680 (243 Points)

DAILY CREATIONS BY CHEF

 馬可波羅精選推薦 signature dish


 內含牛奶 dairy

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 辣味 contains spicy ingredients

 無麩質 gluten free

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DINNER SET MENU

PASTA

 菠菜寬扁麵佐燉羊肉 NT\$880 (🍷 314 Points)
TAGLIATELLE DI SPINACI CON AGNELLO
手工菠菜寬扁麵、燉羊肉、牛肝菌、迷迭香
Homemade spinach tagliatelle with lamb ragù, porcini mushroom, rosemary




  龍蝦義大利麵 NT\$1,280 (🍷 421 Points)
SPAGHETTI ALL'ASTICE
手工墨魚義大利麵、波士頓龍蝦、櫻桃番茄、辣椒
House made squid ink spaghetti, Boston lobster, cherry tomatoes, chili
(套餐需額外加價 NT\$300 supplement charge per set)

  黑松露手工檸檬寬扁麵 NT\$880 (🍷 314 Points)
TAJARIN AL TARTUFO
手工檸檬寬扁麵、帕瑪森起司醬、義大利黑松露
House made lemon Tagliatelle, parmesan fondue, Italian black truffles

 番紅花海螯蝦燉飯 NT\$1,080 (🍷 386 Points)
RISOTTO ALLO ZAFFERANO CON SCAMPI
義大利陳年米、海螯蝦、番紅花、蛤蜊、風乾番茄、黑橄欖
Risotto "Acquerello" with langoustine and saffron, clams, semi-dried tomatoes, black olives

主廚每日精選麵食 NT\$825 (🍷 295 Points)
DAILY CREATIONS BY CHEF

MAIN COURSE

   窯烤乳豬 NT\$1,280 (🍷 457 Points)
LA "PORCHETTA"
16 小時慢烤乳豬、燉紫高麗、珍珠洋蔥、青豆泥、芥末醬汁
Suckling pig slow-roasted for 16 hours, braised red cabbage, baby onion, pea purée, mustard Pommery demi-glace sauce

 香煎比目魚佐洋芋泡泡 NT\$1,280 (🍷 457 Points)
HALIBUT SCOTTATO E SPUMA DI PATATE
香煎比目魚、洋芋泡泡、花椰菜、淡菜、香草脆片
Seared herb crusted halibut, potato foam, cauliflower and mussels


  香脆半雞佐南瓜泥 NT\$1,180 (🍷 421 Points)
MEZZO POLLO CROCCANTE
香脆半雞、南瓜泥、巴羅洛紅酒燉干蔥及蘑菇、培根
Crispy half chicken, pumpkin purée, Barolo wine braised shallots and mushrooms, bacon

美國安格斯肋眼牛排 NT\$2,000 (🍷 786 Points)
AGED U.S. RIB-EYE (300 GR)
(套餐需額外加價 NT\$1,200 supplement charge per set)

紐西蘭帶骨羔羊排 (250 gr) NT\$1,100 (🍷 357 Points)
NEW ZEALAND PREMIUM LAMB RACK (250 GR)

主廚每日精選主餐 NT\$1,000 (🍷 357 Points)
DAILY CREATIONS BY CHEF

 馬可波羅精選推薦 signature dish

 內含牛奶 dairy

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 辣味 contains spicy ingredients

 無麩質 gluten free

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DINNER SET MENU

DESSERT

  提拉米蘇 NT\$360 (🍷 129 Points)

TIRAMISU

馬斯卡彭奶油、義式濃縮咖啡手指餅乾、可可粉、氮氣咖啡蛋白霜
Mascarpone cream and lady fingers with espresso, dusted with cocoa powder, served with nitrogen coffee meringue

  松露巧克力糖果雪糕 NT\$360 (🍷 129 Points)



CHOCOLATE TRUFFLE BONBON SEMIFREDDO

70% 黑巧克力、杜斯及香草白巧克力、三種醬料
70% dark, Dulcey & vanilla white chocolate, serve with three sauces

  榛果義式奶酪 NT\$360 (🍷 129 Points)

HAZELNUT PANACOTTA

櫻桃蜜餞、義式餅乾、榛果冰淇淋
Cherry compote, biscotti chips, hazelnut ice cream

  鹽漬椰子水果冰淇淋 NT\$360 (🍷 129 Points)

FRUTTA E GELATO SALATO AL COCCO


季節水果、覆盆莓醬、水果軟糖、椰奶及台灣黑砂糖冰淇淋、鹽之花
Seasonal fruits, raspberry sauce, tayberry jelly, Taiwan brown sugar coconut milk ice cream, fleur de sel

杏桃及開心果塔 NT\$360 (🍷 129 Points)

APRICOT & PISTACHIO

杏桃醬、覆盆子雪糕、開心果脆片
With apricot sauce, raspberry sorbet, pistachio snap

 馬可波羅精選推薦 signature dish

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A LA CARTE ONLY


所有炭烤類餐點不適用於各優惠方案
All grilled items are excluded from discount program

SIGNATURE GRILL

美國頂級菲力牛排 NT\$2,800 (🍷 929 Points)

U.S. PRIME BEEF TENDERLOIN (300 GR)

(套餐需額外加價 NT\$2,000 supplement charge per set)

 西班牙伊比利帶骨豬排 NT\$2,100 (🍷 750 Points)

IBERICO PORK CHOP (350 GR)

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

紐西蘭帶骨羔羊排 NT\$2,200 (🍷 714 Points)

NEW ZEALAND PREMIUM LAMB RACK (500 GR)

(套餐需額外加價 NT\$1,400 supplement charge per set)

 炭烤全隻波士頓活龍蝦 NT\$2,150 (🍷 768 Points)

GRILLED WHOLE BOSTON LOBSTER (500 GR)

美國頂級帶骨肋眼牛排 NT\$3,800 (🍷 1357 Points)

U.S. PRIME RIB-EYE BONE-IN "NATURE FRONTIER MEAT" (600 GR)

(建議 2 人享用 Recommended for 2 person)

任選一款喜好的醬料 YOUR CHOICE OF SAUCE

巴羅洛紅酒醬、伯納西醬、綜合胡椒醬、牛肝菌菇醬

Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Porcini Mushroom Sauce

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Jospier 烤箱炭烤，炭烤前先用義大利香草及橄欖油醃漬
Our meats and lobsters are cooked in the Tuscan way; marinated in Italian herbs and olive oil before being grilled in our Jospier oven.

SUGGESTED ADD ONS/SIDE DISHES

 炭烤半隻波士頓活龍蝦 NT\$1,000 (🍷 393 Points)


Grilled Half Boston Lobster (250 GR)

香煎鴨肝 NT\$380 (🍷 136 Points)

PAN FRIED FOIE GRAS (30 GR)

義大利黑松露 NT\$300 (🍷 118 Points)

ITALIAN BLACK TRUFFLE 2GR (SEASONING AVAILABILITY ONLY)

  清炒蘆筍佐蛋黃醬 NT\$330 (🍷 118 Points)


SAUTÉED GIANT ASPARAGUS, BÉARNAISE SAUCE

  焗烤奶油玉米 NT\$330 (🍷 118 Points)

CREAMED CORN AU GRATIN

 芝麻葉沙拉襯義大利香醋 NT\$330 (🍷 118 Points)

ROCKET SALAD WITH BALSAMIC DRESSING

 義式松露馬鈴薯泥 NT\$330 (🍷 118 Points)

ITALIAN TRUFFLED MASHED POTATOES

 馬可波羅精選推薦 signature dish


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MP WHITE TRUFFLE SET MENU

四道式白松露套餐內含 6 公克白松露 (甜點不包含白松露)
每一公克白松露額外加價 NT\$ 500
4 courses set menu served with 6 grams of white truffle (dessert doesn't include white truffle)
Additional white truffle is served at \$500 per gram

馬可波羅經典開胃小點 MP AMUSE BOUCHE

帝王蟹佐油封蛋黃襯海膽與鮭魚卵
POLPA DI GRANCHIO REALE E RICCI DI MARE (2GRAM TRUFFLE)
帝王蟹、油封鵪鶉蛋黃、海膽、鮭魚卵、白花椰菜、白松露
King crab meat with confit quail egg yolk, sea urchins, salmon roes, cauliflower, white truffle

🍷 手工南瓜麵疙瘩佐帕馬森起司醬
GNOCCHI DI ZUCCA CON PARMIGIANO (2GRAM TRUFFLE)
手工南瓜麵疙瘩、白松露、帕瑪森起司醬、檸檬
Homemade pumpkin gnocchi with white truffle, Parmesan cheese fondue, lemon

🍷 24 小時慢燉澳洲和牛頰佐晚香玉筍與巴羅洛紅酒醬
GUANCIA DI MANZO AL TARTUFO BIANCO (2GRAM TRUFFLE)
24 小時慢燉澳洲和牛頰、白松露、晚香玉筍、鴻喜菇、馬鈴薯泥、巴羅洛紅酒醬
24 hours slow cooked braised Australian wagyu beef cheek with white truffle, polianthes tuberosa and shimeji mushroom, potato purée, Barolo wine sauce

🍷 柑橘及檸檬薩瓦蘭蛋糕
CITRUS & LEMONCELLO SAVARIN
柑橘醬、鮮奶油、焦糖葵花籽、香草冰淇淋
Orange segment and marmalade, fresh cream, caramelized sunflower seed, vanilla ice cream

馬可波羅精選餐後小點 MARCO POLO PETIT FOUR

每位 NT\$5,500 外加一成服務費
NT\$5,500+10% service charge per person
套餐不適用於信用卡優惠 This set menu is excluded from any credit card discount program

mp 馬可波羅精選推薦 signature dish

🥛 內含牛奶 dairy

🌰 內含堅果類 contains nuts

🌱 蛋奶素 vegetarian

🔥 辣味 contains spicy ingredients

🌾 無麩質 gluten free

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