

3 Courses NT\$1,980 (🍷990)

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

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

柑橘沙拉佐阿爾瑪綠標伊比利火腿 NT\$880 (🍷440 Points) 🍷🍴

INSALATA DI MANDARINI CON PROSCIUTTO IBERICO

柑橘沙拉、西班牙阿爾瑪綠標伊比利火腿、酪梨、南瓜籽、優格柳橙醬
Tangerine Salad with Aljomar Cebo Ibérico Ham, Avocado, Pumpkin Seed, Yogurt-Citrus Dressing

鮪魚生魚片佐開心果蒔蘿醬汁 NT\$680 (🍷340 Points) 🍴

CARPACCIO DI TONNO

鮪魚生魚片卷、藍蟹沙拉、開心果蒔蘿醬汁、鮭魚卵
Rolled Tuna Carpaccio with Blue Crab Salad, Dill & Pistachio Pesto Sauce, Salmon Roe

布拉塔起司佐烤茄子襯芝麻菜 NT\$780 (🍷390 Points) 🍷

BURRATA

台灣“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\$580 (🍷290 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

松露牛肝菌菇濃湯 NT\$580 (🍷290 Points) 🍷🍴

ZUPPA DI FUNGHI PORCINI

蘑菇湯、牛肝菌、榛果、松露油
Mushrooms Soup with Porcini, Hazelnut, Truffle Oil

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.

義式指環麵佐洋菇與澳洲和牛肉醬 NT\$780 (🍷390 Points) 🍷

CALAMARATA CON FUNGHI E POLPETTE

指環義大利麵、洋菇、澳洲和牛牛肉、松露醬、帕瑪森起司
"RUMMO" Dried Calamarata Pasta with Mushroom,
Australian Wagyu Meat, Black Truffle Sauce, Parmesan Cheese

白酒蛤蠣燉飯佐小鱗犬牙南極魚 NT\$880 (🍷440 Points) 🍷

RISOTTO ALLE VONGOLE CON BACCALA

義大利陳年米白酒蛤蠣燉飯、小鱗犬牙南極魚、鮭魚卵、芝麻菜醬汁
Risotto "Acquerello" with Clam Juice, Tooth Fish, Salmon Roe, Arugula Sauce

手工義大利細扁麵佐番茄醬汁襯絲綢乳酪 NT\$780 (🍷390 Points) 🍷🍴

LINGUINE POMODORO FRESCO E STRACCIATELLA

自製義大利細扁麵、番茄醬汁、絲綢乳酪
Handmade Linguine Pasta, Fresh Tomato Sauce, Stracciatella Cheese

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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.

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.

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

A LA CARTE

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 Jospo 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 Jospo oven. Finishing 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 NT\$1,280 (🍷640 Points) 🍷 mp

CARRÈ DI AGNELLO

New Zealand Premium Lamb Rack (250 g)

美國頂級肋眼牛排 NT\$2,280 (🍷1,140 Points) 🍷

COSTATA DI MANZO ALLA GRIGLIA

U.S. Cedar River Farms Prime Rib-Eye (300 g)

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

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)

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) 🍷 mp

MARE E MONTI

Grilled half Boston Lobster (250 g) and U.S. "IBP" Prime Beef Tenderloin (150 g)

(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)

鮮烤每日全魚 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)

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

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.

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A LA CARTE

MAIN COURSE

香煎鮭魚佐西西里茄子燉菜 NT\$1,180 (🍷590 Points) 🍷🌰

CAPONATA WITH SALMON

香煎挪威鮭魚、西西里茄子燉菜、洋蔥、番茄、橄欖、酸豆、松子

Pan-Fried Norwegian Salmon with Sicilian Caponata, Onion, Tomatoes, Olive, Capers, Pine Nuts

香烤春雞佐羊肚菇菌醬 NT\$1,180 (🍷590 Points) 🍷🍷

POLLO PRIMAVERA AL FORNO CON SPUGNOLE

烤春雞、馬鈴薯泥、烤蔬菜和蘑菇、羊肚菌醬汁

Roasted Spring Chicken served with Mash Potato, Vegetable and Mushrooms, Morel Sauce

慢燉紅酒澳洲和牛牛頰 NT\$1,280 (🍷640 Points) 🍷

GUANCIA DI MANZO WAGYU AUSTRALIANA BRASATA

24 小時慢煮澳洲和牛牛頰、巴羅洛紅葡萄酒、南瓜泥、晚香玉筍、炸胡蘿蔔片

24 Hours Slow Cooked Braised Australian Wagyu Beef Check, Marinated in Barolo Wine, Pumpkin Puree, Polianthes Tuberosa, Fried Carrot Chips

DESSERT

提拉米蘇 NT\$360 (🍷180 Points) 🍷mp

TIRAMISÙ

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

巴斯克乳酪蛋糕 NT\$360 (🍷180 Points) 🍷

CHEESECAKE BASCA

巴斯克乳酪蛋糕、優格奶油、巧克力醬

Basque Cheesecake, Yogurt Cream, Chocolate Sauce

青檸蘋果塔 NT\$360 (🍷180 Points) 🍷🌰

TORTA DI MELE AL LIME

焦糖青蘋果香草奶油塔、青蘋果寒天凍、檸檬雪酪

Caramel Green Apple Vanilla Tart, Green Agar, Lemon Sorbet

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