



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，擁有近 15 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 almost 15 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 also uses these methods to transform traditional Italian cuisine into a modern gastronomic journey. Chef David carefully presents locally sourced ingredients in an Italian style and sets to amaze diners with his new creations.

DINNER SET MENU

( 990 Points)

3 Courses NT\$1,980+10%

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

( 1,290 Points)

4 Courses NT\$2,580+10%

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

( 1,490 Points)

5 Courses NT\$2,980+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)

APPETIZER

  布拉達起司佐煙燻茄子 NT\$930 ( 498 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 ( 402 Points)

MP SALAD

馬可波羅沙拉、醃漬洋蔥、西瓜大根、甜菜根、綠蘆筍、無花果乾、藍莓、小黃瓜
紅蘿蔔、綜合沙拉、佩克里諾羊起司
Pickled red onions, watermelon radish, beetroot, green asparagus, dried figs, blueberries, cucumbers,
carrots, mixed greens, Pecorino cheese

 鮪魚塔塔佐貝魯嘉魚子醬 NT\$850 ( 440 Points)

TIMBALLO DI TONNO CON CAVIALE BELUGA

鮪魚塔塔、魚子醬、辣根醬、西瓜大根、巴西里美乃滋
Timbale of raw tuna and Beluga caviar, horseradish, watermelon radish, parsley mayonnaise

澳洲低溫慢煮牛舌薄片 NT\$880 ( 471 Points)

LINGUA DI MANZO

低溫慢煮和牛牛舌薄片、布里歐麵包丁、黃甜菜根、醃漬紅洋蔥、帕馬森冰淇淋、巴薩米克醋
Slow cooked Wagyu beef tongue carpaccio, brioche croutons, yellow beetroot, pickled red onions,
Parmesan ice cream, aged balsamic

青鮎薄片及黑松露佐鮭魚卵 NT\$980 ( 525 Points)

RICCIOLA CRUDA AL TARTUFO E UOVA DI SALMONE

青鮎薄片、黑松露、鮭魚卵、綜合沙拉、西谷米、海膽、柚子醬
Marinated amberjack carpaccio with Italian black truffles, salmon roe, mesclun mixed greens,
deep fried tapioca, sea urchin, yuzu dressing
(套餐需額外加價 NT\$200 supplement charge per set)

SOUP

  波士頓龍蝦玉米濃湯 NT\$880 ( 471 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

  番茄蔬菜澄清湯 NT\$720 ( 372 Points)

MINISTRONE DI VERDURE

番茄澄清湯、季節時蔬、帕達諾起司、豌豆仁、馬鈴薯
Tomato consommé served with seasonal vegetables, shaved Padano cheese, snow peas and potatoes

 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

 若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan

 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.

DINNER SET MENU

PASTA

澳洲和牛臉頰肉醬手工麵疙瘩 NT\$880 (🍷471 Points)
GNOCCHI AL RAGÙ MANZO DI GUANCIA E MOZZARELLA
手工麵疙瘩、澳洲和牛臉頰肉醬、莫札瑞拉起司
Homemade gnocchi with Australian Wagyu beef cheek ragù, mozzarella cheese

mp 🍷 龍蝦義大利麵 NT\$1,380 (🍷714 Points)
LINGUINE ALL'ASTICE
手工菠菜寬扁麵、波士頓龍蝦、櫻桃番茄、辣椒
Homemade spinach tagliatelle, 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 (🍷471 Points)
TAJARIN AL TARTUFO
手工義大利麵、帕瑪森起司醬、檸檬、黑松露
Homemade lemon Tagliatelle pasta, Parmesan fondue, lemon zest, Italian black truffles

甜蝦羅勒燉飯佐海膽醬 NT\$1,050 (🍷563 Points)
BASILICO RISOTTO CON GAMBERI ROSSI E RICCI DI MARE
義大利陳年米羅勒燉飯，甜蝦，鮭魚卵，海膽醬、黑橄欖粉
Risotto "Acquerello" with basil pesto, red shrimp, salmon roe, sea urchin sauce, black olive powder

MAIN COURSE

mp 🍷 窯烤乳豬 NT\$1,280 (🍷686 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

香煎紅石斑佐番紅花洋芋泡泡 NT\$1,280 (🍷686 Points)
CROSTA ALLE CERNIA ROSSA E SPUMA DI ZAFFERANO
香煎紅石斑、番紅花洋芋泡泡、青花筍、淡菜、海蘆筍
Seared herb crusted red grouper with saffron potato foam, broccolini, mussels and sea asparagus

🍷 香烤春雞佐羊肚菌菇醬 NT\$1,180 (🍷632 Points)
POLLO PRIMAVERA AL FORNO CON SPUGNOLE
烤春雞、紫薯泥、蘆筍、迷你胡蘿蔔、蘑菇、羊肚菌菇醬
Roasted spring chicken served with purple sweet potato purée, asparagus, baby carrot, mushrooms, morel sauce

美國安格斯肋眼牛排 NT\$2,200 (🍷1,179 Points)
AGED U.S. RIB-EYE (300 GR)
(套餐需額外加價 NT\$1,400 supplement charge per set)

紐西蘭帶骨羔羊排 (250 gr) NT\$1,100 (🍷589 Points)
NEW ZEALAND PREMIUM LAMB RACK (250 GR)

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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DINNER SET MENU

DESSERT

  蘋果派佐義大利白酒雪酪 NT\$360 (🍷 193 Points)

APPLE CROSTATA

柑橘凍、新鮮蘋果、義大利白酒雪酪、蘋果醬
Citrus jelly, fresh apple, Italian white wine sorbet, apple sauce

 紅心芭樂雪酪 NT\$360 (🍷 193 Points)

RED GUAVA SORBET

覆盆莓醬、水煮及新鮮季節水果、百香果果凍
Raspberry sauce, poached & fresh seasonal fruit, passion fruit agar jelly

 西西里捲 NT\$360 (🍷 193 Points)

MARCO POLO CANNOLI

脆餅、橙花霜、糖漬橙子、草莓、手工瑞可達冰淇淋
Crispy filo, orange blossom cream, candied orange, macerated strawberries, homemade ricotta ice cream

  提拉米蘇 NT\$360 (🍷 193 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

 巧克力鳳梨雪糕 NT\$360 (🍷 193 Points)

CIOCCOLATO

黑巧克力蛋糕、鮮奶油、鳳梨雪糕、杜斯巧克力
Dark chocolate cake, whipped creamy, pineapple semifreddo coated Dulcey chocolate

 內含酒精 contains alcohol

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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\$3,200 (🍷1,714 Points)
U.S. PRIME BEEF TENDERLOIN (300 GR)
(套餐需額外加價 NT\$2,400 supplement charge per set)

 西班牙伊比利帶骨豬排 NT\$2,000 (🍷1,071 Points)
IBERICO PORK CHOP (350 GR)
(套餐需額外加價 NT\$1,200 supplement charge per set)

紐西蘭帶骨羔羊排 NT\$2,200 (🍷1,179 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\$2,250 (🍷1,205 Points)
GRILLED WHOLE BOSTON LOBSTER (500 GR)

美國頂級帶骨肋眼牛排 NT\$3,800 (🍷2,036 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、羊肚菌菇醬
Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Morel 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 Jospet 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 Jospet oven.

SUGGESTED ADD ONS/SIDE DISHES

 炭烤半隻波士頓活龍蝦 NT\$1,100 (🍷589 Points)
Grilled Half Boston Lobster (250 GR)
(此餐點不適用於各優惠方案 This is excluded from discount program)

義大利黑松露 NT\$380 (🍷177 Points)
ITALIAN BLACK TRUFFLES 2 GR (SEASONAL AVAILABILITY ONLY)
(此餐點不適用於各優惠方案 This is excluded from discount program)

  清炒蘆筍佐蛋黃醬 NT\$330 (🍷177 Points)
SAUTÉED GIANT ASPARAGUS, BÉARNAISE SAUCE

  焗烤奶油玉米 NT\$330 (🍷177 Points)
CREAMED CORN AU GRATIN

 芝麻葉沙拉襯義大利香醋 NT\$330 (🍷177 Points)
ROCKET SALAD WITH BALSAMIC DRESSING

 義式松露馬鈴薯泥 NT\$330 (🍷177 Points)
ITALIAN TRUFFLED MASHED POTATOES

 馬可波羅精選推薦 signature dish

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