

2 COURSE NT\$1,380+10% 690

前菜或湯或甜點+主餐  
Starter or Soup or Dessert and Main Course

3 COURSE NT\$1,680+10% 840

前菜或湯+主餐+甜點  
Starter or Soup, Main Course and Dessert

4 COURSE NT\$1,980+10% 990

前菜+湯+主餐+甜點  
Starter, Soup, Main Course and Dessert

## STARTERS

### 蘆筍沙拉佐優格醬汁 INSALATA DI' ASPARAGI

Asparagus, parmesan, lentil, mesclun greens, radicchio,  
cherry tomato, yogurt dressing  
蘆筍、帕瑪森乾酪、扁豆、綜合生菜、紅菊苣、櫻桃番茄、優格醬汁

### 布拉塔起司佐烤茄子襯芝麻菜 BURRATA

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

### 鮪魚生魚片佐開心果時蘿醬汁 CARPACCIO DI TONNO

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

### 開心果火腿佐風乾蕃茄醬 MORTADELLA CON PESTO DI POMODORI SECCHI

Mortadella ham with heirloom tomato,  
arugula, cucumber, olives, sun dried tomato pesto  
開心果火腿、彩色番茄、芝麻菜、小黃瓜、橄欖、風乾番茄醬

## SOUP

### 義大利蔬菜湯 MINISTRONE DI VERDURE

Vegetable minestrone, basil pesto, focaccia croutons  
義大利蔬菜湯、羅勒青醬、佛卡夏麵包丁

### 海鮮湯佐大蒜佛卡夏 ZUPPA DI FRUTTI DI MARE

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

## MAIN COURSE

### 青醬義大利寬麵 FETTUCCINE AL PESTO

Pasta fettuccine with basil pesto, green beans, potato, pine nuts  
義大利寬麵、羅勒青醬、四季豆、馬鈴薯、松子

### 蛤蠣義大利細扁麵 LINGUINE ALLE VONGOLE

Pasta linguine with clams, olive oil and white wine sauce, chili  
義大利細扁麵、蛤蠣、橄欖油白酒醬汁、辣椒

### 香煎紅鯛魚佐蕃茄羅勒莎莎 DENTICE IN PADELLA

Pan seared red snapper with zucchini salad, tomato & basil salsa  
香煎紅鯛魚、櫛瓜沙拉、番茄羅勒莎莎

### 澳洲和牛牛頰松露燉飯 RISOTTO ALLA GUANCIA DI MANZO

Risotto "Acquerello" with truffle, shimeji mushroom,  
braised Australian wagyu beef cheek  
義大利陳年米松露燉飯、鴻禧菇、燉澳洲和牛牛頰

### 炭烤台灣豬排佐松露豬腳醬 COSTOLETTA DI MAIALE

Grilled sage flavor Taiwan pork chop with carrot puree,  
sauteed asparagus, pig trotters truffle demi-glace  
炭烤鼠尾草風味台灣豬排、胡蘿蔔泥、炒蘆筍、松露豬腳醬

## DESSERT

### 義式奶酪 PANNA COTTA

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

### 提拉米蘇 TIRAMISU

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

### 卡薩塔蛋糕 CASSATA

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

## 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Josper 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 Josper 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 Carrè di Agnello (250gr)

New Zealand premium lamb rack  
需額外加價NT\$500 supplement charge

NT\$1,280  
640

### 炭烤整隻波士頓活龍蝦 Astice (500gr)

Grilled whole Boston lobster  
需額外加價NT\$900 supplement charge

NT\$2,280  
1,140

### 美國頂級菲力牛排 Filetto di Manzo (300gr)

U.S. prime Angus beef tenderloin  
需額外加價NT\$1,500 supplement charge

NT\$3,280  
1,640

### 西班牙伊比利帶骨豬排 Braciola di Maiale Iberico (350gr)

Spanish Iberico pork chop  
需額外加價NT\$400 supplement charge

NT\$1,680  
840

### 美國頂級肋眼牛排 Costata di manzo alla griglia (300gr)

U.S. Cedar River Farms prime rib-eye  
需額外加價NT\$900 supplement charge

NT\$2,280  
1,140

### 美國佛羅倫斯丁骨牛排 Bistecca alla Fiorentina (500-600gr)

(適合1-2人享用 suitable for 1-2 persons)  
Florence style U.S. t-bone steak  
需額外加價NT\$2,000 supplement charge

NT\$3,280  
1,640

所有碳烤類餐點不適用於各優惠方案 All grilled items 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

含牛奶 dairy

無麩質 gluten free

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