

CHEF'S SPECIAL SET MENU

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)

絲綢乳酪佐馬糞海膽

STRACCIATELLA

“慢慢弄” 絲綢乳酪、海膽、茴香、柳橙、羅勒

"Man Mano" Stracciatella Cheese with Sea Urchin, Fennel, Orange, Basil

雞肉澄清湯佐松露起司餃

CONSOMMÉ DI POLLO CON RAVIOLI

雞肉澄清湯、松露瑞可達餃、蝦夷蔥

Chicken Consomme with Truffle Ricotta Ravioli, Chive

香檳茸燉飯佐牛肝菌菇襯帕瑪森起司醬

RISOTTO CON CHAMPIGNON E PARMIGIANO

義大利陳年米燉飯、香檳茸、牛肝菌菇、帕瑪森起司醬

"Acquerello" Risotto with Champignon Mushrooms, Porcini, Parmesan Cheese Fondue

炭烤美國牛小排佐檸檬榛果蒜仁

COSTINE DI MANZO CON NOCCIOLE, AGLIO E LIMONE

炭烤美國頂級牛小排、檸檬榛果蒜仁、青豆泥、牛骨汁

Jasper Grilled US Prime Beef Short Ribs, Hazelnut with Garlic and Lemon, Green Pea Puree, Beef Jus

開心果千層酥

MILLEFOGLIE AL PISTACCHIO

焦糖千層酥、開心果香堤、莓果醬、新鮮莓果、開心果糖粒

Pistachio Paillette, Mille-Feuille

馬可波羅餐後小點

MARCO POLO PETIT FOUR

mp 馬可波羅精選推薦 signature dish

蛋奶素 vegetarian



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



我們所有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.



內含牛奶 dairy



辣味 contains spicy ingredients



內含堅果類 contains nuts



無麩質 gluten free

以上價格均為新台幣並需外加一成服務費 Prices are quoted in nt dollars and subject to 10% service charge
自備酒水服務費每瓶 NT\$1,000 Surcharge of NT\$1,000 per bottle is applied for beverage brought by guests
飲酒過量有礙健康 For health considerations, please be reminded to drink moderately