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

墨魚佐茴香襯馬鈴薯沙拉
INSALATA DI SEPPIE
墨魚、黑橄欖、脆魚皮、茴香和馬鈴薯沙拉
Cuttlefish, Black Olive, Crispy Fish Skin, Fennel and Potato Salad

香煎鮪魚佐水牛起司襯西西里風味茴香柳橙沙拉
TONNO SCOTTATO CON BUFALA E INSALATA DI FINOCCHI SICILIANA
香煎鮪魚、水牛起司、茴香和柳橙沙拉
Seared Tuna Fish, Mozzarella Cheese, Fennel and Orange Salad

布拉塔起司佐烤茄子襯芝麻菜
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

鴨胸沙拉佐嫩菠菜襯黑醋栗醬
PETTO D'ANATRA AL RIBES NERO
慢煮宜蘭豪野鴨胸、嫩菠菜、酸豆果實、酪梨、黑醋栗醬
Slow Cook Yilan Duck Breast, Baby Spinach, Caper Berries, Avocado, Blackcurrant Gel

SOUP

鷹嘴豆濃湯佐墨魚配炒菠菜
ZUPPA DI CECI CON SEPPIE E SPINACINO SPADELLATO
鷹嘴豆湯、墨魚、炒菠菜
Chickpea Soup with Cuttlefish and Sautéed Spinach

海鮮湯佐大蒜佛卡夏 mp
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

MAIN COURSE

辣味番茄鮮蝦義大利麵
SPAGHETTI ALL'ARRABBIATA
義大利直麵、番茄醬汁、鮮蝦、辣椒、義大利巴西里
Pasta Spaghetti with Tomato Sauce, Shrimp, Chili, Parsley

貓耳朵麵佐番紅花奶油襯義大利香腸
ORECCHIETTE SALSICCIA E ZAFFERANO
義大利貓耳朵麵、番紅花奶油、佩科里諾起司、義式台灣豬肉香腸
Pasta Orecchiette, Saffron Cream, Pecorino Cheese, Pork Sausage

香煎石斑魚佐蛤蜊襯煙花女醬
CERNIA ARROSTO E SALSA ALLA PUTTANESCA
香煎石斑魚、迷你塊莖、蛤蜊、煙花女醬
Seared Grouper Served with Mini Tubers, Sauteed Clams and Puttanesca Sauce

澳洲和牛牛頰松露燉飯 mp
RISOTTO ALLA GUANCIA DI MANZO
義大利陳年米松露燉飯、鴻禧菇、燉澳洲和牛牛頰
Risotto “Acquerello” with Truffle, Shimeji Mushroom, Braised Australian Wagyu Beef Cheek

炭烤台灣豬排佐松露豬腳醬
COSTOLETTA DI MAIALE
炭烤鼠尾草風味台灣豬排、胡蘿蔔泥、炒蘆筍、松露豬腳醬
Grilled Sage Flavor Taiwan Pork Chop with Carrot Puree, Sauteed Asparagus, Pig Trotters Truffle Demi-Glace

DESSERT

草莓蛋白霜蛋糕佐覆盆子醬
TORTA MERINGATA ALLE FRAGOLE CON SALSA AI LAMPONI
草莓蛋白霜蛋糕、覆盆子醬
Strawberry Meringata Cake with Raspberry Sauce

提拉米蘇 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

烤瑞可塔起司佐榛果碎襯鹹焦糖醬
RICOTTA AL FORNO, STROSCIA DI NOCCIOLE E SALSA AL CARAMELLO SALATO
烤瑞可塔起司、榛果碎、鹹焦糖醬
Baked Ricotta with Hazelnut Crumble and Salted Caramel Sauce

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 steaks are cooked in the Tuscan ways. Marinated in Italian herbs and olive oil before grilled in Josper oven. Finished 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 mp
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 mp
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

SIDE DISH

松露馬鈴薯泥 NT$330
Truffled mash potatoes 165

焗烤奶油玉米 NT$330
Creamed corn au gratin 165

芝麻菜沙拉襯巴沙米克酒醋 NT$330
Rocket salad with balsamic dressing 165

所有碳烤類餐點不適用於各優惠方案 All grilled items are excluded from discount programs.

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。 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. 香格里拉會點數兑換 Shangri-La Circle Points Redemption
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.