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

義式生鮪魚佐焦糖柳橙
Crudo di Tonno, Salsa al Limone, Pomodoro Candito, Erba Cipollina, Arancia Caramellata
生鮪魚、檸檬醬汁、糖漬番茄、蝦夷蔥、焦糖柳橙
Tuna Crudo, Lemon Sauce, Candied Tomato, Chives, Caramelized Orange

新鮮無花果佐鹽漬肥豬肉
Fichi, Lardo di Colonnata, Ricotta, Garlic Crostini
新鮮無花果、可羅納塔鹽漬肥豬肉、瑞可達乳酪、蒜香麵包丁
Fresh Figs, Colonnata Lard, Whipped Ricotta, Crostini all' Aglio

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

香煎紅鯔魚佐馬鈴薯奶油
Triglie Scottate All'olio Di Oliva, Brodetto Di Pesce, Cremoso Di Patate E Funghi Cardoncelli
橄欖油香煎紅鯔魚、鮮美魚湯、馬鈴薯奶油、杏鮑菇
Lightly Seared Red Mullet in Olive Oil, Delicate Fish Broth, Potato Cream, Cardoncelli Mushrooms

SOUP

海鮮湯佐大蒜佛卡夏
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

綜合番茄湯佐香草松子
Zuppa Di 3 Pomodori (Roma, San Marzano, Datterini), Parmigiano Reggiano 48 mesi, Gremolada di Pinoli Tostati
三種番茄湯（羅馬、聖馬扎諾、達特里尼）、48 個月帕瑪森起司、義式綜合香草料佐松子
Three-Tomato Soup (Roma, San Marzano, Datterini), 48-Month Parmigiano Reggiano, Roasted Pine Nuts Gremolata

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
Spaghetti with Tomato Sauce, Shrimp, Chili, Parsley

麻花捲義大利麵佐香腸和蘑菇
CASARECCE SALSICCIA e FUNGHI
麻花捲義大利麵、義式台灣豬肉香腸、綜合蘑菇
Casarecce Pasta, Pork Sausage, Mix Mushrooms

香煎海鱸魚佐白豆襯羽衣甘藍
Spigola in Padella, Ragù di Cannellini e Cavolo Nero, Olio EVOO
香煎海鱸魚、白豆與羽衣甘藍燉菜、特級初榨橄欖油
Pan-Fried Seabass, Cannellini Bean and Kale Ragout, Extra Virgin Olive Oil

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

炭烤台灣豬里肌佐松露豬腳醬
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 Loin with Carrot Puree, Sauteed Asparagus, Pig Trotters Truffle Demi-Glace

DESSERT

朗姆巴巴佐香緹奶油
Baba al Rum, Crema Chantilly, Fragoline di Bosco, Menta
朗姆巴巴、香緹奶油、野草莓、薄荷
Rum Baba, Chantilly Cream, Wild Strawberries, Mint

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 **Truffled mash potatoes**	NT$330 165	焗烤奶油玉米 **Creamed corn au gratin**	NT$330 165	芝麻菜沙拉襯巴沙米克酒醋 **Rocket salad with balsamic dressing**	NT$330 165

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. 香格里拉會點數兌換 Shangri-La Circle Points Redemption
mp 馬可波羅精選推薦 signature dish 辣味 spicy ingredients 堅果類 nuts 蛋奶素 ovo-lacto vegetarian 牛奶 dairy 無麩質 gluten free
酒精 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.