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)

ANTIPASTI

西班牙阿爾瑪金標橡木子等級伊比利火腿 NT$1,280 (640 Points) P
ALJOMAR JAMON PURO DE BELLOTA 100% IBERICO HAM (40g)
100% 純種伊比利黑蹄豬，放養在廣闊的丘陵地
油脂呈現大理石般的花紋，品嚐時能感受到甜淡的橡果香氣，韻味悠長
Guijuelo, Spain100% Iberico Ham. Raised on Acorns That Gives It The Distinct Flavor.
（套餐需額外加價 NT$200 supplement charge per set）

西班牙阿爾瑪綠標伊比利火腿 NT$880 (440 Points) P
ALJOMAR CEBO IBERICO HAM (50g)
來自吉胡埃洛（Guijuelo）產區，百分之百天然飼料，放養在自然環境，運動量充足，
油脂與肉分佈均勻，風味柔順，味道甜美
Guijuelo, Spain 100% Natural Stress-Free Environment. Smooth Flavor and Sweet Taste.

香煎鴨肝佐波特酒醬 NT$880 (440 Points)
FEGATO D'ANATRA E PORTO
香煎鴨肝、炒菠菜、帕馬森起司、綜合沙拉、藍莓及紅醋栗、波特酒醬
Pan Seared Duck Foie Gras with Sautéed Spinach, Parmesan Cheese, Mixed Mesclun Greens,
Blueberry and Red Currant, Port Wine Sauce

布拉塔起司佐烤茄子襯芝麻菜 NT$780 (390 Points)
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

什錦田園沙拉 NT$780 (390 Points)
MESCLUN VERDE CON FRUTTA E VERDURA MISTE
混合嫩葉沙拉配新鮮無花果、柑橘、藍莓、櫻桃蘿蔔、甜菜根、榛果和南瓜籽、香醋汁
Mesclun Green with Fresh Figs, Tangerine, Blueberry, Radish, Beetroot, Hazelnut and Pumpkin Seeds,
Balsamic Vinaigrette

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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　含酒精 alcohol
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香格里拉會點數兑換 Shangri-La Circle Points Redemption

A LA CARTE

ZUPPA

南瓜湯佐香草松子 NT$580 (290 Points)
ZUPPA DI ZUCCA, GREMOLADA DI PINOLI TOSTATI
南瓜湯、波芙隆起司、義式綜合香草料佐松子
Pumpkin Soup, Provolone Cheese, Roasted Pine Nut Gremolata

雞肉澄清湯佐松露起司餃 NT$580 (290 Points)
CONSOMMÉ DI POLLO CON RAVIOLI
雞肉澄清湯、松露瑞可達餃、蝦夷蔥
Chicken Consommé with Truffle Ricotta Ravioli, Chives

海鮮湯佐大蒜佛卡夏 NT$580 (290 Points)
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

PASTA E RISOTTO

自製的義大利麵採用頂級“Caputo”麵粉和再磨粗麵粉，加入新鮮雞蛋製成。特別透過低溫慢速乾燥技術，使麵體表面形成細微粗糙度，更加容易吸附醬汁。
Our homemade pasta made from "Caputo" flour and rimacinata semolina with fresh eggs.
It is dried slowly with low temperature creates rough surface with absorbs more sauce.

菠菜寬扁麵佐燉羊肉 NT$880 (440 Points)
TAGLIATELLE DI SPINACI CON AGNELLO
菠菜寬扁麵、燉羊肉、牛肝菌菇、迷迭香
Spinach Tagliatelle with Lamb Ragu, Porcini Mushroom, Rosemary

白酒蛤蠣燉飯佐小鱗犬牙南極魚 NT$880 (440 Points)
RISOTTO ALLE VONGOLE CON BACCALA
義大利陳年米白酒蛤蠣燉飯、小鱗犬牙南極魚、鮭魚卵、芝麻菜醬汁
Risotto “Acquerello” with Clam Juice, Tooth Fish, Salmon Roe, Arugula Sauce

特飛義大利卷麵佐番茄醬汁襯絲綢乳酪 NT$780 (390 Points)
TROFIE POMODORO FRESCO E STRACCIATELLA
特飛義大利卷麵、番茄醬汁、絲綢乳酪
Trofie Pasta, Fresh Tomato Sauce, Stracciatella Cheese

龍蝦義大利麵 NT$1,280 (640 Points)
SPAGHETTI ALL'ASTICE
義大利手工墨魚麵搭配波士頓龍蝦、烤櫻桃番茄、新鮮義大利巴西里和辣椒
Homemade Ink Spaghetti with Boston Lobster, Roasted Cherry Tomatoes, Fresh Italian Parsley, Chili
（套餐需額外加價 NT$200 supplement charge per set）

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A LA CARTE

SIGNATURE JOSPER GRILL DISHES

使用托斯卡尼烹飪方式，在烹調前以精選義大利香草和純正橄欖油進行醃製，再用西班牙國寶級烤爐Josper Grill炭烤。
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 style. Marinated in Italian herbs and olive oil before grilled in the 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 NT$1,280 (640 Points) mp
CARRÈ DI AGNELLO
New Zealand Premium Lamb Rack (250g)

美國頂級肋眼牛排 NT$2,280 (1,140 Points)
COSTATA DI MANZO ALLA GRIGLIA
U.S. Cedar River Farms Prime Rib-Eye (300g)
（套餐需額外加價 NT$900 supplement charge per set）

美國羅西尼牛排 NT$2,280 (1,140 Points)
BISTECCA ROSSINI
U.S. Prime Beef Tenderloin (150 gr) with Duck Liver, Sauteed Spinach, Truffle Sauce
（套餐需額外加價 NT$900 supplement charge per set）

炭烤半隻波士頓活龍蝦及美國 IBP 頂級菲力牛排 NT$2,780 (1,390 Points) mp
MARE E MONTI
Grilled Half Boston Lobster (250g) and U.S. “IBP” Prime Beef Tenderloin (150g)
（套餐需額外加價 NT$1,200 supplement charge per set）

炭烤整隻波士頓活龍蝦 NT$2,280 (1,140 Points)
ASTICE
Grilled Whole Boston Lobster (500g)
（套餐需額外加價 NT$700 supplement charge per set）

鮮烤每日全魚 NT$1,880 (940 Points)
PESCE INTERO ALLA GRIGLIA
Fresh Grilled Whole Fish (600-700g), Limited Supply Daily
（每日限量供應，適合兩人享用，套餐需額外加價 NT$500 supplement charge per set, suitable for 1-2 persons）

西班牙伊比利帶骨豬排 NT$1,680 (840 Points) P
BRACIOLA DI MAIALE IBERICO
Spanish Iberico Pork Chop (350g)
（套餐需額外加價 NT$400 supplement charge per set）

美國佛羅倫斯丁骨牛排 NT$3,280 (1,640 Points)
BISTECCA ALLA FIORENTINA
Florence Style U.S. T-bone Steak (500-600g)
（適合兩人享用，套餐需額外加價 NT$2,000 supplement charge per set, suitable for 1-2 persons）

所有碳烤類餐點及加價餐點不適用於各種優惠方案
All grilled items and supplements are excluded from discount programs.

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A LA CARTE

MAIN COURSE

奶油烤大比目魚佐番紅花白奶油襯魚子醬 NT$1,280 (640 Points)

HALIBUT AL BURRO CON ZAFFERANO E CAVIALE

奶油烤挪威大比目魚佐番紅花白奶油、奧賽嘉魚子醬、豌豆仁和秀珍菇

Butter-Basted Norwegian Halibut with Saffron Beurre Blanc, Oscietra Caviar, Peas and Oyster Mushrooms

舒肥豪野鴨胸佐無花果醬 NT$1,180 (590 Points)

PETTO D'ANATRA COTTO A BASSA TEMPERATURA

舒肥豪野鴨胸、馬鈴薯奶油、無花果醬和傳統摩德納巴薩米克酒醋

Sous Vide Duck Breast, Potato Cream, Fig Sauce, and Traditional Modena Balsamic Vinegar

慢燉紅酒澳洲和牛牛頰 NT$1,280 (640 Points)

GUANCIA DI MANZO WAGYU AUSTRALIANA BRASATA

24 小時慢煮澳洲和牛牛頰、巴羅洛紅葡萄酒、南瓜泥、晚香玉筍、迷你胡蘿蔔

24 Hours Slow Cooked Braised Australian Wagyu Beef Cheek, Marinated in Barolo Wine, Pumpkin Purée, Tuberosa, Baby Carrot

DESSERT

經典義大利提拉米蘇 NT$360 (180 Points) mp

TIRAMISÙ

提拉米蘇、咖啡醬和咖啡冰淇淋

Tiramisu, Coffee Sauce with Coffee Ice Cream

終極巧克力蛋糕 NT$360 (180 Points)

TORTA DI MANDORLE E CIOCCOLATO ALL'OLIO D'OLIVA

橄欖油杏仁巧克力蛋糕、榛果醬佐芒果冰淇淋

Olive Oil Almond Chocolate Cake, Hazelnut Sauce with Mango Sorbet

草莓香緹義式奶酪 NT$360 (180 Points)

PANNA COTTA CON CHANTILLY ALLE FRAGOLE

香草奶酪、焦糖奶油佐草莓香緹和莓果

Vanilla Panna Cotta, Cream Caramel with Strawberry Chantilly & Berries

繽紛冰淇淋餅乾杯 NT$360 (180 Points)

COPPA DI BISCOTTI GELATO COLORATA

冰淇淋百匯（香草、開心果、芒果、草莓口味四選二）、餅乾杯

Ice Cream Parkway (Your choice of two flavors: Vanilla, Pistachio, Mango or Strawberry), Cookie Cups

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