

DINNER SET MENU

羅勒青醬 新鮮番茄塔塔 布拉塔起司 🌿🍅🥛🌿

BURRATA CAMPANA

Burrata Cheese, Tomato Tartare, Basil Pesto

洋芋櫛瓜湯 羊乳酪義大利餃 🌿🍅🥛🌿

ZUPPA DI ZUCCHINE

Zucchini, Goat's Cheese Raviolini

西西里塔利亞圓茄 鹽味起司 寬管麵 🌿🍅🥛🌿

MEZZE MANICHE ALLA NORMA

Mezze Maniche, Eggplant, Salted Ricotta, Basil

炭烤深海比目魚 柑橘 比利時菊苣 塔吉亞斯橄欖 🍷

IPPOGLOSSO

Grilled Halibut, Citrus, Endive, Taggiasca Olives

(每位 NT\$2,780+10% per person 🍷 1,390)

OR 或

炭烤頂級菲力牛排 燒烤洋芋 藍紋起司醬 🍷

FILETTO DI MANZO

Grilled Beef Tenderloin, Roasted Potato, Gorgonzola Cheese Sauce

(每位 NT\$3,580+10% per person 🍷 1,790)

香檸 柑橘奶凍 圓頂蛋糕 🍷

DELIZIA AL LIMONE

Soft Sponge, Lemon Custard, Citrus Gel

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.

🥛 牛奶 Dairy 🥜 堅果類 Contains Nuts 🦞 海鮮類 Contains Shellfish 🌶️ 辣味 Contains Spicy Ingredients

🌿 蛋奶素 Vegetarian 🌱 全素食 Vegan

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🍷 香格里拉會點數兌換 Shangri-La Circle Points Redemption

VEGETARIAN DINNER SET MENU

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BURRATA CAMPANA

Burrata Cheese, Tomato Tartare, Basil Pesto

西西里塔利亞圓茄 鹽味起司 寬管麵 🌿🥛

MEZZE MANICHE ALLA NORMA

Mezze Maniche, Eggplant, Salted Ricotta, Basil

燒烤義大利玉米餅 牛菌菇 帕瑪起司脆片 🌿🥛🌿

POLENTA ALLA GRIGLIA

Grilled Polenta, Porcini Mushrooms, Parmesan Chips

香檸 柑橘奶凍 圓頂蛋糕 🥛

DELIZIA AL LIMONE

Soft Sponge, Lemon Custard, Citrus Gel

每位 NT\$2,380+10% per person 🍷1,190

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A LA CARTE

ANTIPASTI

紅蔥頭葡萄醋 紅菊苣 甜椒 NT\$450 (☺225 Points) 🌿🌱

INSALATA DI INDIVIA ROSSA

Red Endive, Capsicum Peperonata, Shallot Balsamic Vinaigrette

香草 羊乳酪 風乾牛肉 NT\$680 (☺340 Points) 🍷

BRESAOLA

Air-Dried Cured Beef, Mixed Herbs, Pecorino, Extra Virgin Olive Oil

羅勒青醬 新鮮番茄塔塔 布拉塔起司 NT\$580 (☺290 Points) 🌿🍷🥥

BURRATA CAMPANA

Burrata Cheese, Tomato Tartare, Basil Pesto

香橙油醋 茴香薄片 黃鰭鱈魚 NT\$600 (☺300 Points) 🌿

CARPACCIO DI RICCIOLA

Yellowtail Carpaccio, Fennel, Orange Vinaigrette

冷製牛舌薄片 醃漬紅洋蔥 歐芹香蒜醬 NT\$600 (☺300 Points) 🍷

LINGUA AL VERDE

Beef Tongue, Red Onion Pickles, Parsley Garlic Sauce

ZUPPA

松露 炭烤鮮蝦 南瓜湯 迷迭香酸種麵包丁 NT\$460 (☺230 Points) 🍷🌿🥥

CREMA DI ZUCCA

Pumpkin, Grilled Prawns, Truffle, Rosemary Sourdough Croutons

義大利蔬菜湯 NT\$440 (☺220 Points) 🌿🌱

MINISTRONE DI VERDURE

Vegetable Minestrone

洋芋櫛瓜湯 羊乳酪義大利餃 NT\$480 (☺240 Points) 🌿🍷🌱

ZUPPA DI ZUCCHINE

Zucchini, Goat's Cheese Raviolini

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A LA CARTE

PRIMI

起司 燉牛肉 手工寬麵 NT\$500 (☺250 Points) 🍷

TAGLIATELLE ALLA BOLOGNESE
Homemade Tagliatelle, Beef Ragout, Parmesan Cheese

新鮮羅勒醬 番茄 義大利圓麵 NT\$490 (☺245 Points) 🌿🍷

SPAGHETTI AL POMODORO E BASILICO
Spaghetti, Tomato Sauce, Fresh Basil

西西里塔利亞圓茄 鹽味起司 寬管麵 NT\$490 (☺245 Points) 🌿🍷

MEZZE MANICHE ALLA NORMA
Mezze Maniche, Eggplant, Salted Ricotta, Basil

蒜味番茄 羅勒 波士頓龍蝦 細扁麵 NT\$1,580 (☺790 Points) 🍷

LINGUINE ALL'ASTICE
Boston Lobster, Cherry Tomato, Garlic, Basil

胡椒 羅馬綿羊乳酪 細扁麵 NT\$480 (☺240 Points) 🌿🍷

LINGUINE AL CACIO PEPE
Linguine Pasta, Pecorino, Toasted Black Pepper

奶油鼠尾草 菠菜起司義大利餃 NT\$590 (☺295 Points) 🍷

RAVIOLI DI RICOTTA E SPINACI
Ricotta-Spinach Filled Ravioli, Sage Butter Sauce

經典米蘭牛骨髓 番紅花燉飯 NT\$550 (☺275 Points) 🍷

RISOTTO ALLA MILANESE
Saffron Risotto, Bone Marrow, Veal Sauce

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A LA CARTE

JOSPER GRILL

嚴選高品質肉品與海鮮，抹上香料與橄欖油，再用西班牙國寶級烤爐 Jospier Grill 烤製，賦予食材細膩且深邃的煙燻風味。
Our selected meats and seafood are brushed with aromatic herbs and olive oil, then finished over Jospier's intense charcoal heat for a refined, smoky depth. Our grilled items are served with dressed rocket leaves and roasted potatoes.

炭烤波士頓活龍蝦 檸檬茴香油醋 NT\$2,380 (☺1,190 Points) 🍤

ASTICE

Whole Live Boston Lobster, Lemon Dill Vinaigrette

香烤海港直送鮮活魚 NT\$1,880 (☺940 Points) 🌿

PESCE DEL GIORNO

Daily Fresh Whole Fish, Grilled Lemon (600-700gm)

(適合兩人享用 Suitable For 1-2 Persons)

經典佛羅倫斯丁骨牛排 NT\$5,200 (☺2,600 Points)

BISTECCA ALLA FIORENTINA

Beef Fiorentina T-Bone Steak (1.2 Kg)

(適合兩人享用 Suitable For 1-2 Persons)

紐西蘭草飼羔羊排 NT\$1,480 (☺740 Points)

CARRE DI AGNELLO

Lamb Rack (350gm)

美國頂級肋眼牛排 NT\$2,380 (☺1,190 Points)

FRACOSTA DI MANZO

Beef Ribeye (300gm)

炭烤頂級菲力牛排 燒烤洋芋 藍紋起司醬 NT\$1,780 (☺890 Points) 🍷

FILETTO DI MANZO

Grilled Beef Tenderloin, Roasted Potato, Gorgonzola Cheese Sauce

CONTORNI

香蒜 嫩菠菜 NT\$300 (☺150 Points) 🌿

SPINACI

Sautéed Spinach, Garlic Scent

爐烤洋芋 NT\$280 (☺140 Points) 🌿

PATATE AL FORNO

Oven-Roasted Potatoes, Parsley

葡萄醋 起司 芝麻葉 NT\$300 (☺150 Points) 🌿 🍷

RUCOLA E PARMIGIANO

Rocket Salad, Parmesan Cheese, Balsamic Vinegar

紅蔥頭 四季豆 NT\$280 (☺140 Points) 🌿

FAGIOLINI

Sauteed Green Beans, Shallot, Extra Virgin Olive Oil

以上餐點不適用於各種優惠方案

All items are excluded from discount programs.

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A LA CARTE

SECONDI

炭烤深海比目魚 柑橘 比利時菊苣 塔吉亞斯橄欖 NT\$980 (🍷490 Points) 🥜

IPPOGLOSSO

Grilled Halibut, Citrus, Endive, Taggiasca Olives

海鱘魚 蛤蜊 油封番茄 白酒醬 NT\$980 (🍷490 Points) 🦞 🍷 🌿

ORATA

Sea Bream Fillet, Clams, Tomato Confit, White Wine Sauce

香草嫩燉小牛膝 番紅花洋芋泥 NT\$980 (🍷480 Points) 🍷

OSSOBUCCO

Braised Veal Shank, Saffron Potato Mash, Herb Gremolata

燒烤義大利玉米餅 牛菌菇 帕瑪起司脆片 NT\$680 (🍷340 Points) 🌿 🍷 🌿

POLENTA ALLA GRIGLIA

Grilled Polenta, Porcini Mushrooms, Parmesan Chips

迷迭香醬 菠菜野菇 雞胸 NT\$780 (🍷390 Points) 🍷 🌿

PETTO DI POLLO

Mushroom-Stuffed Chicken Breast, Spinach, Rosemary Sauce

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A LA CARTE

DOLCI

經典義大利提拉米蘇 NT\$360 (☺️180 Points) 🍷

TIRAMISÙ

Biscuit Lady Finger, Espresso, Mascarpone Cheese Cream

馬沙拉酒奶油卡諾里捲 瑞可達起司 糖漬柑橘 開心果 NT\$380 (☺️190 Points) 🍷🌰

CANNOLO SICILIANO

Marsala Wine Wafer, Ricotta Cheese, Candied Citrus, Pistachio

納普勒斯榛果巧克力蛋糕 馬達卡斯克香草冰淇淋 NT\$360 (☺️180 Points) 🍷🌰

TORTA CAPRESE

Hazelnut-Chocolate Capri Cake, Madagascar Vanilla Ice Cream

香檸 柑橘奶凍 圓頂蛋糕 NT\$360 (☺️180 Points) 🍷

DELIZIA AL LIMONE

Soft Sponge, Lemon Custard, Citrus Gel

精選冰淇淋或雪酪 NT\$330 (☺️165 Points) 🍷

SELEZIONE DI GELATI E SORBETTI

Ice Cream and Sorbet Selection

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