



馬可波羅餐廳主廚徐維志 David Hsu
Chef de Cuisine, Marco Polo Italian Restaurant

馬可波羅餐廳主廚徐維志擁有 15 年的廚藝經驗，曾於多家台灣知名餐廳歷練。秉持對廚藝的初心與熱情，徐主廚用義式手法展現台灣食材特色，不只持續精進烹調技巧，同時將義大利傳統料理風味以創新思維演繹，賦予嶄新當代風格，這也是他期許自己，能夠帶給每位蒞臨馬可波羅餐廳的賓客，美好難忘的用餐體驗。

Chef David Hsu enthusiastically shares his 15 years of culinary expertise and experience from various well-known western restaurants in Taiwan. Not only does he keep himself updated on the most innovative cooking techniques, he also uses these methods to transform traditional Italian cuisine into a modern gastronomic journey. Chef David carefully presents locally sourced ingredients in an Italian style and sets to amaze diners with his new creations.

DINNER SET MENU

PASTA E RISOTTO

● 黑松露檸檬義大利寬扁麵 NT\$880 (⊗ 440 Points)

TAJARIN AL TARTUFO

義大利寬扁麵搭配帕馬森起司醬混檸檬、義大利黑松露
Pasta "Baronia" Tagliatelle, lemon, parmesan fondue, Italian black truffles

mp ● 龍蝦義大利水管麵 NT\$1,580 (⊗ 790 Points)

PACCHERI ALL'ASTICE

波士頓龍蝦、大水管麵、櫻桃番茄、辣椒

Pasta "Rummo" Paccheri with Boston lobster, roasted cherry tomatoes, chili
(套餐需額外加價 NT\$400 supplement charge per set)

● P 卡波那拉義大利麵 NT\$880 (⊗ 440 Points)

SPAGHETTI CARBONARA

義大利直麵搭配培根蛋醬、義式風乾台灣豬頰肉、羅馬諾佩斯科里諾奶酪和黑胡椒
Pasta spaghetti with carbonara sauce, Taiwanese pork guanciale, pecorino romano cheese, black pepper

● 瓶 澳洲和牛牛頰肉防風草燉飯 NT\$1,080 (⊗ 540 Points)

RISOTTO ALLA PASTINACA CON GUANCIALE DI MANZO

陳年米搭配防風草泥、澳洲和牛牛頰肉、帕瑪森乾酪、巴沙米克醋和紅蘿蔔
Risotto "Acquerello" with parsnip, Australian Wagyu beef cheek, parmesan cheese, balsamic, carrots

MAIN COURSE

mp ● 烤乳豬 NT\$1,380 (⊗ 690 Points)

LA "PORCHETTA"

16 小時慢煮乳豬、南瓜、燉紫高麗、珍珠洋蔥、松露豬腳醬
16 hours slow-roasted smoked sucking pig, pumpkin purée, braised red cabbage and shallots, pig trotters truffle demi-glace

● 瓶 燉荷蘭小牛膝佐番紅花燉飯 NT\$1,280 (⊗ 640 Points)

OSSOBUCO CON RISOTTO

傳統義式燉荷蘭小牛膝、番紅花燉飯佐牛骨髓

Traditional braised veal shank (Netherlands), saffron risotto with bone marrow

● 香煎紅石斑佐薏仁襯甜椒泥 NT\$1,280 (⊗ 640 Points)

CERNIA ROSSA CON ORZO E PEPERONI

香煎紅石斑魚、薏仁佐節瓜和蘑菇、大黃、小胡蘿蔔、甜椒泥

Pan-seared spotted red grouper, pearl barley with zucchini and mushrooms, rhubarb, baby carrots, capsicum purée

● 美國安格斯肋眼牛排 NT\$2,480 (⊗ 1,240 Points)

AGED U.S. RIB-EYE (300 GR)

(套餐需額外加價 NT\$1,200 supplement charge per set)

● 紐西蘭帶骨羔羊排 NT\$1,280 (⊗ 640 Points)

NEW ZEALAND PREMIUM LAMB RACK (250 GR)

mp 馬可波羅精選推薦 signature dish

辣椒 contains spicy ingredients

內含堅果類 contains nuts

● 蛋奶素 vegetarian

● 內含牛奶 dairy

● 無麩質 gluten free

● 內含酒精 contains alcohol

● P 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.

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

DINNER SET MENU

DESSERT

mp 提拉米蘇 NT\$360 (180 Points)

TIRAMISU

馬斯卡彭奶油、義式濃縮咖啡手指餅乾、可可粉、氮氣咖啡蛋白霜
Mascarpone cream and lady fingers with espresso, dusted with cocoa powder, served with nitrogen coffee meringue

櫻桃雪酪 NT\$360 (180 Points)

CHERRY SORBET

水蜜桃果醬、新鮮季節水果、柑橘果凍
Peach coulis, poached & fresh seasonal fruits, mandarin agar agar

椰子可可碎片冰淇淋 NT\$360 (180 Points)

THE ULTIMATE COCONUT DESSERT

巧克力片、巧克力蛋糕、芒果果凍、椰子泡泡、鳳梨可樂達風味冰淇淋
Chocolate chips, moist chocolate cake, mango jello, coconut espuma, pina colada ice cream

檸檬酒雪糕 NT\$360 (180 Points)

LEMONCELLO SEMIFREDDO

蘭姆巴巴蛋糕、杜斯巧克力鮮奶油、鹽漬柑橘
Baba, dulcey chantilly, citrus confit

榛果義式奶酪佐杏桃雪酪 NT\$360 (180 Points)

THE PIEDMONT HAZELNUT PRALINE

法芙娜黑巧克力碎片、榛果奶油、焦糖榛果醬、榛果利口酒義式奶酪、杏桃雪酪
Guanaja chocolate crisp, praline cream, caramelized hazelnuts, frangelico panna cotta, apricot sherbet

mp 馬可波羅精選推薦 signature dish

素食 vegetarian

P 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.

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

辣椒 contains spicy ingredients

內含牛奶 dairy

無麩質 gluten free

內含堅果類 contains nuts

內含酒精 contains alcohol

A LA CARTE

西班牙冷肉盤餐點不適用於各優惠方案
Cold cut items are excluded from discount program

AFFETTATO MISTO

精選西班牙冷肉，搭配哈密瓜、橄欖和醃製蔬菜

SELECTION OF THE FINEST SPANISH COLD CUTS ACCOMPANIED BY FRESH CANTALOUPE,
OLIVES AND PICKLED VEGETABLES

■ 西班牙阿爾瑪綠標伊比利火腿 50g NT\$880 / 80g NT\$1,380 (⊗ 440/690 Points)

ALJOMAR CEBO IBÉRICO HAM

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.

■ 西班牙阿爾瑪黑標橡木子等級伊比利火腿 50g NT\$1,080 / 80g NT\$1,580 (⊗ 540/790 Points)

ALJOMAR JAMÓN BELLOTA PATA NEGRA

100% 純種伊比利黑蹄豬，豬隻吃大量的橡果並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，餘韻悠長。

Guijuelo, Spain 100% Iberico ham, raised on acorns that gives the distinct flavor.
The fats has marble pattern and you will feel the flavor of the sweet scent of acorns that gives a long lasting taste.

■ 精選綜合西班牙火腿拼盤 80g NT\$1,480 (⊗ 740 Points)

TASTING PLATTER WITH MIXED SPANISH SALUMI

■ 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.

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

■ 辣味 contains spicy ingredients

■ 內含牛奶 dairy

■ 無麩質 gluten free

■ 內含堅果類 contains nuts

■ 內含酒精 contains alcohol

A LA CARTE

所有炭烤類餐點不適用於各優惠方案
All grilled items are excluded from discount program

SIGNATURE GRILL

美國頂級菲力牛排 NT\$3,280 (Σ1,640 Points)
U.S. PRIME BEEF TENDERLOIN (300 GR)

P 西班牙伊比利帶骨豬排 NT\$1,880 (Σ940 Points)
IBERICO PORK CHOP (350 GR)

美國佛羅倫斯丁骨牛排 NT\$3,280 (Σ1,640 Points)
BISTECCA ALL FIORENTINA (500-600 GR)

Traditional Tuscan USA T-bone steak grilled in our Josper oven with bone marrow, pickled onions, roasted tomatoes and garlic
(雙人分享 serving size for two)

碳烤整隻波士頓活龍蝦 NT\$2,580 (Σ1,290 Points)
GRILLED WHOLE LIVE BOSTON LOBSTER (500 GR)

米蘭酥炸帶骨紐西蘭小牛肉排 NT\$1,980 (Σ990 Points)
COTOLETTA ALLA MILANESE (300 GR)

紐西蘭帶骨小牛肉排、澄清奶油、綜合生菜、番茄
Crispy and golden breaded bone-in New Zealand veal chop cooked in clarified butter, with mesclun mixed greens and tomatoes
(須提前 24 小時預訂 24HR advanced order is required)

地中海風味紙包烤全魚 NT\$1,980 (Σ990 Points)
SPIGOLA IN CARTOCCIO

炭烤鱸魚、櫻桃番茄、酸豆、黑橄欖、馬鈴薯、新鮮香草
Baked whole sea bass, potatoes, cherry tomatoes, capers, taggiasche black olives, fresh aromatic herbs
(須提前 24 小時預訂 24HR advanced order is required)

任選一款喜好的醬料 YOUR CHOICE OF SAUCE

巴羅洛紅酒醬、伯納西醬、綜合胡椒醬、羊肚菌菇醬
Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Morel Mushroom Sauce

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Josper 烤箱炭烤，炭烤前先用義大利香草及橄欖油醃漬
Our meats and lobsters are cooked in the Tuscan way; marinated in Italian herbs and olive oil before being grilled in our Josper oven.

SUGGESTED ADD ONS/SIDE DISHES

碳烤半隻波士頓活龍蝦 NT\$1,380 (Σ690 Points)
Grilled Half Live Boston Lobster (250 GR)
(此餐點不適用於各優惠方案 This is excluded from discount program)

清炒蘆筍佐蛋黃醬 NT\$330 (Σ165 Points)
SAUTÉED GIANT ASPARAGUS, BÉARNAISE SAUCE

焗烤奶油玉米 NT\$330 (Σ165 Points)
CREAMED CORN AU GRATIN

芝麻葉沙拉襯義大利香醋 NT\$330 (Σ165 Points)
ROCKET SALAD WITH BALSAMIC DRESSING

義式松露馬鈴薯泥 NT\$330 (Σ165 Points)
ITALIAN TRUFFLED MASHED POTATOES

MP 馬可波羅精選推薦 signature dish

辣椒 contains spicy ingredients

內含堅果類 contains nuts

蔬食 vegetarian

內含牛奶 dairy

無麩質 gluten free

內含酒精 contains alcohol

P 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.

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