

2 COURSE NT\$1,050+10% 525

前菜或湯品或甜點+主餐

Starter or Soup or Dessert & Main Course

3 COURSE NT\$1,150+10% 575

前菜+主餐+甜點

Starter & Main Course & Dessert

4 COURSE NT\$1,350+10% 675

前菜+湯品+主餐+甜點

Starter & Soup & Main Course & Dessert

STARTER

  經典卡布里沙拉
INSALATA CAPRESE

Heirloom tomatoes, balsamic caviar, burrata cheese, fresh basil

  柑橘茴香沙拉
INSALATA DI AGRUMI

Citrus salad, fennel and arugula, Taggiasche olives, candied walnuts, oregano

 墨魚鳳梨沙拉
INSALATA DI SEPIE E ANANAS

Poached cuttlefish salad with pineapple and avocado, red onions, celery, spicy mango dressing

 慢煮澳洲小牛菲力佐朝鮮薊
FILETTO DI VITELLO CON CARFIOFI

Slow-cooked Australian veal tenderloin, grilled artichokes, avocado sardines, shaved Parmesan cheese, sour yogurt foam

  漬鮭魚薄片沙拉
CARPACCIO DI SALMONE

Vodka cured salmon, cucumber, baby carrot, cream cheese mousse, salmon roe, mesclun field greens

SOUP

 青花菜濃湯

VELLUTATA DI BROCCOLI

Broccoli soup, vegetables brunoise, brioche croutons

  傳統香料澳洲牛肚湯

ZUPPA DI TRIPPA

Traditional spiced Australian beef tripe soup, tomatoes, hazelnut oil, Parmesan cheese

MAIN COURSE

  辣味培根番茄吸管麵
BUCATINI AMATRICIANA

Pasta bucatini with traditional Italian Amatriciana sauce, tomatoes, Parmesan cheese

 低溫慢煮豬菲力

FILETTO DI MAIALE COTTO LENTAMENTE

Slow-cooked pork tenderloin, pumpkin purée, braised red cabbage and shallots, Brussels sprouts, smoked pig trotters jus

 mp 爐烤半尾波士頓龍蝦佐蔬菜絲
ASTICE

Half Boston lobster grilled in our Jospier oven and served with vegetable spaghetti marinated in lemon dressing
需額外加價 / Supplement charge NT\$600

 mp 紐西蘭帶骨羔羊排佐紅酒醬及松露洋芋泥
CARRELLO D'AGNELLO

Lamb rack (200gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$500

 獵人燉雞

POLLO ALLA CACCIATORA

Stewed chicken with fresh mushrooms, green olives, bell peppers, tomatoes, soft polenta with thyme

地中海風味紙包烤鱸魚

SPIGOLA ALL SICILIANA

Baked sea bass with cherry tomatoes, capers, potatoes, fresh aromatic herbs, Taggiasche olives served on parchment paper

 mp 美國菲力牛排佐紅酒醬及松露洋芋泥
FILETTO DI MANZO

U.S. Prime beef tenderloin (140gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$1,000

 mp 美國安格斯肋眼牛排佐紅酒醬及松露洋芋泥
MANZO

Aged U.S. Rib-eye (300gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$1,000

DESSERT

 白芝麻義式奶酪

WHITE SESAME PANNA COTTA

Sesame panna cotta, dark chocolate, strawberries, red fruit coulis, sesame caramel

 多重巧克力

THE CHOCOLATE AFFAIR

Cookie crust, dulcify mousse, ruby chocolate, brandied cherries, white chocolate

 百香果及檸檬派


PASSION FRUIT AND LEMON CROSTATA

Cookie crust, passion fruit & lemon curd, butter sable, raspberry coulis, chantilly cream, raspberry sorbet

SIGNATURE GRILL

mp 美國頂級菲力牛排 NT\$3,200
U.S. Prime Beef Tenderloin (280gr) 1,600

mp 美國頂級帶骨肋眼牛排 NT\$3,800
U.S. Prime Rib-Eye Bone-In 1,900
"Nature Frontier Meat" (600gr)
(建議2人享用 Recommended for 2 persons)

 mp 伊比利帶骨豬排(西班牙) NT\$2,100
Iberico Pork Chop (350gr) (Spain) 1,050

mp 紐西蘭香烤帶骨羔羊排 NT\$2,200
New Zealand Premium Lamb Rack (400gr) 1,100

mp 炭烤整隻波士頓活龍蝦 NT\$2,250
Grilled Whole Lobster 1,125

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Jospier 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 grilled in our Jospier oven.

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、牛肝菌菇醬
Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Porcini Mushroom Sauce

所有碳烤類餐點不適用於各優惠方案

All grilled items are excluded from discount program

SIDE DISH

 清炒蘆筍佐蛋黃醬 NT\$330
Sautéed Giant Asparagus, Béarnaise Sauce 165

 焗烤奶油玉米 NT\$330
Cream Corn Au Gratin 165

 義式松露馬鈴薯泥 NT\$330
Italian Truffled Mashed Potatoes 165

 芝麻葉沙拉視義大利香醋 NT\$330
Rocket Salad with Balsamic Dressing 165

 蛋奶素 vegetarian  內含堅果類 contains nuts

 無麩質 gluten free  含牛奶 dairy  含酒精 contains alcohol

mp 馬可波羅精選推薦 signature dish  辣味 contains spicy ingredients

 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 pork