



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超過 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 over 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

(☉990 Points)

3 Courses NT\$1,980+10%

前菜或湯 + 麵食或主餐 + 甜點
Appetizer or Soup,
Pasta or Main Course, Dessert

(☉1,290 Points)

4 Courses NT\$2,580+10%

前菜或湯選兩種 + 麵食或主餐 + 甜點
Appetizer or Soup choose 2,
Pasta or Main Course, Dessert& Dessert

(☉1,640 Points)

5 Courses NT\$3,280+10%

前菜 + 湯 + 麵食 + 主餐 + 甜點
Appetizers, 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

  阿西亞格乾酪沙拉佐義大利酒醋 NT\$680 (☉340 Points)

INSALATA BIOLOGICA CON ASIAGO STAGIONATA E BALSAMICO

有機沙拉葉和芝麻菜，陳年阿西亞格起司、炒蘑菇、茴香、小黃瓜、胡蘿蔔和巴薩米克油醋
Organic salad and arugula served with aged Asiago cheese, sautéed button mushrooms, fennel, cucumbers, carrots, balsamic dressing

  章魚豬肉凍派 NT\$780 (☉390 Points)

TERRINA DI MAIALE E POLPO

慢煮台灣豬五花肉和章魚凍派，綜合沙拉、醃漬蔬菜、帶梗酸豆和甜菜根凍
Slow-cooked Taiwanese pork belly and octopus terrine with mesclun mixed greens, pickled vegetables, caper berries, beetroot jelly

 犢牛菲力薄片佐鮪魚醬 NT\$880 (☉440 Points)

VITELLO TONNATO

慢煮澳大利亞小牛菲力搭配鮪魚醬、西瓜大根、帶梗酸豆、布里歐麵包丁
Slow-cooked Australian veal tenderloin with tuna sauce, watermelon radish, caper berries, brioche croutons

   綜合起司拼盤 NT\$780 (☉390 Points)

PIATTO DI FORMAGGI

佩科里諾羅馬諾羊奶乾酪、塔雷吉歐起司、拱佐諾拉藍黴乳酪、蜂蜜、新鮮水果和堅果
Cheese platter served with Pecorino romano, Taleggio, Gorgonzola, honey, fresh fruits and nuts

 西班牙阿爾瑪綠標伊比利火腿 NT\$880 (☉440 Points)

ALJOMAR CEBO IBÉRICO HAM

來自吉胡埃洛 (Guijuelo) 產區，百分之百天然飼料，放養在自然無壓力的環境，
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 NT\$1280 (☉640 Points)


ALJOMAR JAMÓN BELLOTA PATA NEGRA


100% 純種伊比利黑蹄豬，豬隻吃大量的橡果以及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，回味悠長
Guijuelo, Spain. 100% Iberico ham. Raised on acorns that gives it 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.
(套餐需額外加價 NT\$400 supplement charge per set)

 馬可波羅精選推薦 signature dish

 辣味 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

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

DINNER SET MENU

ANTIPASTI

   經典卡布里沙拉 NT\$1,080 (👉540 Points)


CAPRESE SALAD

“慢慢弄” 布拉塔起司、義大利水牛起司、絲翠奇亞絲綢起司 三選一，搭配傳統番茄和芝麻菜
精選 Tenuta S.Jacopo 特級初榨橄欖油或 46° Parallelo 特級初榨橄欖油搭配以 Casa Rinaldi 10 年巴薩米克醋

A selection of Man Mano organic cow milk burrata cheese, buffalo milk mozzarella cheese
or cow milk stracciatella cheese served with heirloom tomatoes and arugula.

A selection of Tenuta S.Jacopo extra virgin olive oil or 46° Parallelo extra virgin olive oil
and Casa Rinaldi 10 year balsamic.

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

 酥炸蟹肉飯球佐皇家魚子醬 NT\$1,780 (👉890 Points)

CAVIALE CON ARANCINI DI GRANCHIO

“皇家魚子 俱樂部” 魚子醬 (10 克)，搭配酥炸藍蟹義式飯球、細香蔥、酸奶油、海藻
“Royal caviar club” cristal caviar (10g) with deep-fried blue crab arancini, chives, sour cream, seaweed.

(套餐需額外加價 NT\$900 supplement charge per set)

ZUPPA

波斯卡漁村海鮮湯 NT\$680 (👉340 Points)

ZUPPA DI PESCE ALLA SARDA

番茄海鮮湯配日本北海道干貝、淡菜、海藻、海葡萄和薩丁尼亞薄餅


Tomato seafood soup served with Japanese Hokkaido scallop, mussel, seaweed, sea grapes, pane carasau

  義大利蔬菜湯 NT\$580 (👉290 Points)

MINISTRONE DI VERDURE

番茄澄清湯，季節時蔬、帕達諾起司，豌豆仁，馬鈴薯


Tomato consommé served with seasonal vegetables, shaved Padano cheese, snow peas, potatoes

 馬可波羅精選推薦 signature dish

 辣味 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

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DINNER SET MENU

PASTA E RISOTTO

自製的義大利麵採用頂級“Caputo”麵粉和再磨粗杜蘭小麥粉，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 dried slowly with low temperature created rough surface and absorb more sauce.

   手工貝殼麵佐義式香腸襯青花菜 NT\$880 (🍷440 Points)

CONCHIGLIE CON SALSICCIA E BROCCOLI

手工貝殼義大利麵配義大利香腸、青花菜、大蒜、辣椒、帕瑪森起司
Homemade pasta conchiglie with Italian sausage, broccoli, garlic, chili, Parmesan cheese

義式指環麵佐旗魚及薄荷 NT\$880 (🍷440 Points)

CALAMARATA CON PESCE SPADA E MENTA

指環義大利麵、旗魚、薄荷、櫻桃番茄和日本圓茄
“Rummo” dried calamarata pasta with swordfish, mint, cherry tomatoes, eggplant

   卡波那拉義大利水管麵 NT\$880 (🍷440 Points)

CARBONARA RIGATONI

義大利水管麵、培根蛋醬、義式風乾台灣豬臉頰、佩科里諾羅馬諾羊奶乾酪、黑胡椒
“Rummo” dried rigatoni pasta with carbonara sauce, Taiwanese pork guanciale, Pecorino Romano cheese, black pepper

   甜菜根燉飯佐羊乳酪起司襯芝麻菜 NT\$780 (🍷390 Points)

RISOTTO ALLA BARBABIETOLA CON FORMAGGIO DI CAPRA

義大利陳年米搭配甜菜根泥、羊乳酪起司、芝麻菜和蜜糖核桃
“Acquerello” risotto with beetroot, goats' cheese, arugula, candied walnuts

  龍蝦墨魚寬扁麵 NT\$1680 (🍷840 Points)

TAGLIATELLE ALL'ASTICE

手工墨魚義大利寬扁麵搭配波士頓龍蝦、烤櫻桃番茄、新鮮義大利巴西里和辣椒
Homemade ink tagliatelle with Boston lobster, roasted cherry tomatoes, fresh Italian parsley, chili
(套餐需額外加價 NT\$400 supplement charge per set)

 義大利直麵佐皇家魚子醬襯海膽醬汁 NT\$2680 (🍷1340 Points)

SPAGHETTI AI RICCI DI MARE


手工義大利直麵，北海道海膽醬汁、皇家魚子醬、白蘆筍、大蒜、鰵魚和辣椒
Homemade spaghetti with Hokkaido sea urchin sauce, Royal caviar, white asparagus, garlic, anchovies, chili
(套餐需額外加價 NT\$1300 supplement charge per set)

 馬可波羅精選推薦 signature dish

 辣味 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

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DINNER SET MENU

MAIN COURSE

mp 🍷 窯烤乳豬 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 Taiwanese sucking pig, pumpkin purée, braised red cabbage and baby onion, pig trotters truffle demi-glace

窯烤乳豬是義大利傳統慶典上的經典菜餚。精選整隻乳豬，在炭火下慢慢旋轉烤制多時，嚴格遵循傳統的烹飪工藝。這道佳餚在葡萄酒產區尤其受到青睞。
A classic Italian delicacy also known as “Porchetta”, is a typical celebratory dish originating from central Italy. Traditionally, a whole pig is deboned and arranged carefully with layers of stuffing, meat, fat, and skin, then rolled, spitted, and roasted, over wood. This dish is also considered an ideal cellar snack across wine-producing areas.

🍷 香煎鯛魚佐鮭魚卵襯西班牙臘腸 NT\$1,280 (🍷640 Points)

DENTICE CON UOVA DI SALMONE

香煎紅鯛魚、豌豆泥、西班牙臘腸、日本北海道鮭魚卵和蝦夷蔥醬汁
Pan-seared red snapper, pea purée, chorizo, Japanese Hokkaido salmon roe, chives sauce

🍷 米蘭酥炸帶骨紐西蘭小牛肉排 NT\$1,280 (🍷640 Points)

COTOLETTA ALLA MILANESE

香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, tomatoes

mp 馬可波羅精選推薦 signature dish

🌶️ 辣味 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

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DINNER SET MENU

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 Jospo 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、風味濃郁的烤番茄，以及巴羅洛紅酒醬汁上桌

Our steak are cooked in the Tuscan ways. Marinated in Italian herbs and olive oil before grilled in Jospo oven. Finishing with bone marrow paste, garlic and rosemary over the top. Served with arugula, grilled lemon wedge, roasted tomato and Barolo wine sauce.

mp 紐西蘭帶骨羔羊排 NT\$1,280 (🍷640 Points)

CARRÈ DI AGNELLO

New Zealand Premium Lamb Rack (250 gr)

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 (300 gr)

(套餐需額外加價 NT\$900 supplement charge per set)

美國頂級菲力牛排 NT\$3,280 (🍷1,640 Points)

FILETTO DI MANZO

U.S. Prime Angus Beef Tenderloin (300 gr)

(套餐需額外加價 NT\$1,900 supplement charge per set)

mp 🍷 炭烤半隻波士頓活龍蝦及美國頂級菲力牛排 NT\$2,880 (🍷1,440 Points)

MARE E MONTI

Grilled half Boston lobster (250gr) and U.S. "IBP" Prime Beef Tenderloin (150gr)

(套餐需額外加價 NT\$1,500 supplement charge per set)

🍷 炭烤整隻波士頓活龍蝦 NT\$2,480 (🍷1,240 Points)

ASTICE

Grilled Whole Boston Lobster (500 gr)

(套餐需額外加價 NT\$1,100 supplement charge per set)

鮮烤全魚 NT\$1,880 (🍷940 Points)

PESCE INTERO ALLA GRIGLIA

Fresh Grilled Whole Fish, Limited Supply Daily (600-700 g)

(適合兩人享用，套餐需額外加價 NT\$500 supplement charge per set, suitable for 2 persons)

P 西班牙伊比利帶骨豬排 NT\$1,680 (🍷840 Points)

BRACIOLA DI MAIALE IBERICO

Spanish Iberico Pork Chop (350 gr)

(套餐需額外加價 NT\$300 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 (500-600 g)

(適合兩人享用，套餐需額外加價 NT\$1,900 supplement charge per set, suitable for 2 persons)

mp 馬可波羅精選推薦 signature dish

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DINNER SET MENU

DESSERT

  提拉米蘇 NT\$360 (👉180 Points)

TIRAMISU

馬茲卡澎起司、手指餅乾、義式濃縮咖啡、可可粉、氮氣咖啡蛋白霜
Mascarpone cream and lady finger with espresso, dusted with cacao powder, served with nitrogen coffee meringue

  桃子雪酪 NT\$360 (👉180 Points)


PEACH

桃子洋菜、覆盆子醬汁、芒果雪酪
Peach agar agar, raspberry coulis, mango sorbet

  巧克力三重奏 NT\$360 (👉180 Points)

ULTIMATE CHOCOLATE

橄欖油巧克力蛋糕、牛奶巧克力慕斯、巧克力脆杏仁冰淇淋
Olive oil chocolate cake, milk chocolate mousse, chocolate crispy almond ice cream

  柑橘杏仁蛋糕佐檸檬卡士達 NT\$360 (👉180 Points)

CITRUS


柑橘杏仁蛋糕、柚子果凍、橘子、金桔、檸檬卡士達
Citrus financier, pomelo gel, Mandarin, kumquat, lemon curd

   開心果佐瑞可塔起司 NT\$360 (👉180 Points)

PISTACHIO & RICOTTA SEMIFREDDO


杜爾斯脆餅、用波特酒煮熟的乾無花果、焦糖杏仁
Dulcey sable, port wine poached dry figs, caramelized almonds

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