

DINNER SET MENU

(🍷 600 Points)

3 Courses NT\$1,680+10%

前菜或湯 + 主餐 + 甜點
Appetizer or Soup & Main Course & Dessert

(🍷 814 Points)

4 Courses NT\$2,280+10%

前菜 + 湯或麵食 + 主餐 + 甜點
Appetizer & Soup or Pasta & Main Course
& Dessert

(🍷 957 Points)

5 Courses NT\$2,680+10%

前菜 + 湯 + 麵食 + 主餐 + 甜點
Appetizers & Soup & Pasta & Main Course
& Dessert

(套餐份量與單點不同 Set menu is served in tasting portion sizes for appetizer, soup and pasta dishes)

APPETIZER

🍷 🥬 🥜 布拉達起司佐煙燻茄子 NT\$880 (🍷 314 Points)

BURRATA CON MELANZANE AFFUMICATE

布拉達起司、西西里煙燻燉煮茄子、風乾番茄、松子、義大利羅勒青醬
Man Mano burrata cheese, smoked Sicilian eggplant caponata, sun-dried tomatoes, roasted pine nuts, Italian basil pesto

🍷 🥬 馬可波羅經典沙拉 NT\$750 (🍷 268 Points)

MP SALAD

馬可波羅沙拉、醃漬洋蔥、櫻桃蘿蔔、黃甜菜根、綠蘆筍、無花果乾、藍莓、小黃瓜、紅蘿蔔、
綜合沙拉、布里歐麵包丁、佩克里諾羊起司
Pickled red onions, radish, yellow beetroot, green asparagus, dried figs, blueberries, cucumbers, carrots,
mixed greens, brioche croutons, Pecorino cheese

🍷 🍷 鮭魚塔塔佐生甜蝦及魚子醬 NT\$880 (🍷 314 Points)

TIMBALLO DI TONNO, GAMBERI E CAVIALE BELUGA

鮭魚塔塔、生甜蝦、酪梨慕斯、番茄、香菜籽、魚子醬
Timbale of raw tuna and red prawns, avocado mousse, fresh tomato and coriander seed juice, Beluga caviar

mp 🍷 🍷 義大利古拉泰勒火腿襯洋香瓜 NT\$880 (🍷 314 Points)

CULATELLO E MELONE

義大利古拉泰勒火腿、台灣洋香瓜、蜂巢、藍紋起司
Italian Culatello ham served with Taiwan cantaloupes, honeycomb, Gorgonzola cheese

主廚每日精選前菜 NT\$750 (🍷 268 Points)

DAILY CREATIONS BY CHEF

SOUP

mp 🍷 茴香波士頓龍蝦濃湯 NT\$820 (🍷 293 Points)

ZUPPA DI ASTICHE E FINOCCHIO

波士頓龍蝦濃湯、茴香
Pan fried Boston lobster and fennel served in a thick rich lobster soup

美國牛肉澄清湯佐澳洲低溫慢煮小牛菲力 NT\$750 (🍷 268 Points)

CONSOMMÉ DI MANZO E VITELLO COTTO A BASSA TEMPERATURA

美國牛肉澄清湯、澳洲低溫慢煮小牛菲力、鴻喜菇、蝦夷蔥
U.S. beef consommé served with slow cooked veal tenderloin, shimeji mushroom, chives

主廚每日精選湯 NT\$680 (🍷 243 Points)

DAILY CREATIONS BY CHEF

mp 馬可波羅精選推薦 signature dish

🍷 內含牛奶 dairy

🥜 內含堅果類 contains nuts

🥬 蛋奶素 vegetarian

🌶️ 辣味 contains spicy ingredients

🌿 無麩質 gluten free



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DINNER SET MENU

PASTA

  焗烤義大利肉腸筆管麵 NT\$880 (🍷 314 Points)

RIGATONI AL FORNO CON SALSICCIA E PORCINI

焗烤筆管麵、義大利肉腸、牛肝菌菇、菠菜、白醬、佩科里諾羊起司

Baked rigatoni pasta, Italian sausage, porcini mushrooms, spinach, béchamel sauce, Pecorino cheese

 龍蝦寬扁義大利麵 NT\$1,280 (🍷 457 Points)

TAGLIATELLE ALL'ASTICE

手工墨魚寬扁麵、波士頓龍蝦、西芹、櫻桃番茄

House made squid ink tagliatelle, Boston lobster, fresh celery, cherry tomatoes

(套餐需額外加價 NT\$300 supplement charge per set)

 香煎紅鯛魚燉飯 NT\$850 (🍷 304 Points)

RISOTTO ALLO ZAFFERANO E DENTICE

義大利陳年米、香煎紅鯛魚、烏魚子、竹蚌、芝麻菜、龍蝦醬汁

Risotto "Acquerello" with seared red snapper, bottarga and razor clams gratined, arugula, lobster sauce

主廚每日精選麵食 NT\$825 (🍷 295 Points)

DAILY CREATIONS BY CHEF

MAIN COURSE

  窯烤乳豬 NT\$1,280 (🍷 457 Points)

LA "PORCHETTA"

16 小時慢烤乳豬、燉紫高麗、珍珠洋蔥、南瓜泥、芥末醬汁

Suckling pig slow-roasted for 16 hours, braised red cabbage, baby onion, pea purée, mustard Pommery demi-glace sauce

香煎比目魚佐煙花女醬 NT\$1,280 (🍷 457 Points)

HALIBUT SCOTTATO IN PADELLA CON CAVOLFIORI, COZZE, PISELLI E ZAFFERANO

香煎比目魚、淡菜、烤白花椰菜、茴香、青豆、煙花女醬、番紅花高湯

Seared halibut with mussel, roasted cauliflower, fennel, green pea, puttanesca and saffron broth

香脆半雞佐南瓜泥 NT\$1,180 (🍷 421 Points)

MEZZO POLLO CROCCANTE

香脆半雞、南瓜泥、巴羅洛紅酒燉青蔥及蘑菇

Crispy half chicken, pumpkin purée, Barolo wine braised shallots and mushrooms

美國安格斯肋眼牛排 NT\$2,200 (🍷 786 Points)

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

(套餐需額外加價 NT\$1,000 supplement charge per set)


紐西蘭帶骨羔羊排 (250 gr) NT\$1,000 (🍷 357 Points)

NEW ZEALAND PREMIUM LAMB RACK (250 GR)

主廚每日精選主餐 NT\$1,000 (🍷 357 Points)

DAILY CREATIONS BY CHEF

 馬可波羅精選推薦 signature dish

 內含牛奶 dairy

 內含堅果類 contains nuts

 蛋奶素 vegetarian

 辣味 contains spicy ingredients

 無麩質 gluten free

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DINNER SET MENU

DESSERT

mp 提拉米蘇 NT\$360 (129 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

熔岩巧克力蛋糕 NT\$360 (129 Points)

TORTINO CON CUORE LIQUIDO DI CIOCCOLATO

巧克力蛋糕、蕎麥、巧克力碎、巧克力奶油、蛋白餅
Melted chocolate lava cake, roasted buckwheat, chocolate crumble, chocolate mousse, meringue

覆盆莓玫瑰雪糕 NT\$360 (129 Points)

ROSA & BACCA DI BOSCO

覆盆子蛋白餅、黑莓果醬、覆盆莓玫瑰雪糕、玫瑰果醬、草莓
Raspberry & rose semifreddo, raspberry meringue, black berry compote, rose jam, fresh strawberries

鹽漬椰子水果冰淇淋 NT\$360 (129 Points)

FRUTTA E GELATO SALATO AL COCCO

季節水果、覆盆莓醬、水果軟糖、椰奶及台灣黑砂糖冰淇淋、鹽之花
Seasonal fruits, raspberry sauce, tayberry jelly, Taiwan brown sugar coconut milk ice cream, fleur de sel

mp 馬可波羅精選推薦 signature dish

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A LA CARTE ONLY

SIGNATURE GRILL

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

美國頂級菲力牛排 NT\$2,600 (🍷 929 Points)
U.S. PRIME BEEF TENDERLOIN (300 GR)

🍷 西班牙伊比利帶骨豬排 NT\$1,800 (🍷 643 Points)
IBERICO PORK CHOP (350 GR)

美國頂級帶骨肋眼牛排 NT\$3,400 (🍷 1214 Points)
U.S. PRIME RIB-EYE BONE-IN "NATURE FRONTIER MEAT" (600 GR)

紐西蘭帶骨羔羊排 NT\$2,000 (🍷 714 Points)
NEW ZEALAND PREMIUM LAMB RACK (500 GR)

🍷 炭烤整隻波士頓活龍蝦 NT\$2,150 (🍷 768 Points)
GRILLED WHOLE BOSTON LOBSTER (500 GR)

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

SUGGESTED ADD ONS/SIDE DISHES

🍷 炭烤半隻波士頓活龍蝦 NT\$1,000 (🍷 393 Points)
GRILLED HALF BOSTON LOBSTER (250 GR)

香煎鴨肝 NT\$380 (🍷 136 Points)
PAN FRIED FOIE GRAS (30 GR)

🍷 清炒蘆筍佐蛋黃醬 NT\$330 (🍷 118 Points)
SAUTÉED GIANT ASPARAGUS, BÉARNAISE SAUCE

🍷 焗烤奶油玉米 NT\$330 (🍷 118 Points)
CREAMED CORN AU GRATIN

芝麻葉沙拉襯義大利香醋 NT\$330 (🍷 118 Points)
ROCKET SALAD WITH BALSAMIC DRESSING

🍷 義式松露馬鈴薯泥 NT\$330 (🍷 118 Points)
ITALIAN TRUFFLED MASHED POTATOES

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