

2 COURSE NT\$990+10% 354 3 COURSE NT\$1,080+10% 386 4 COURSE NT\$1,280+10% 457

前菜、湯品、甜點+主餐
Starter or Soup or Dessert & Main Course

前菜+主餐+甜點
Starter & Main Course & Dessert

前菜+湯品+主餐+甜點
Starter & Soup & Main Course & Dessert

STARTER

🍷 絲翠奇亞起司沙拉
STRACCIATELLA

Italian stracciatella cheese, fresh figs
smoke honey candied walnuts

🍷 番茄冷湯
GAZPACHO

Fresh tomato gazpacho, sliced peaches, basil and
green oil

🍷 帕馬火腿佐芝麻菜沙拉
PROSCIUTTO

Parma ham, arugula, caper berries, pickles,
heirloom tomatoes, Parmesan cheese slices,
balsamico dressing

干貝薄片佐菊芋片
CAPESANTE IN CARPACCIO

Sliced scallop, jartichoke chips
green apples, lemon gel

章魚凍沙拉佐檸檬醬汁
POLIPO

Octopus terrine, frisee salad, potatoes taggiasche olives,
fried capers and lemon dressing

SOUP

地瓜椰奶濃湯
PATATA DOLCE

Sweet potato soup, coconut cream and pumpkin seeds

🍷 野菇濃湯

CAPPUCCINO AI FUNGHI

Wild mushroom soup, potato chip and chives

MAIN COURSE

茄汁鯷魚寬帶麵
PAPPARDELLE

Pappardelle pasta, anchovies, confit tomatoes
taggiasche olives, capers and crispy bread

🍷 經典義式培根蛋麵
SPAGHETTI CARBONARA

Spaghetti "Di Martino", egg sauce, black pepper
pecorino Romano, crispy bacon

🍷 義式慢煮羊肩襯地瓜泥
AGNELLO

Slow cook lamb shoulder, herbs crumble
sweet potato puree, red onions, fennel

香煎鮭魚襯青豆泥佐荷蘭醬
SALMONE

Pan seared salmon, pea purée, steamed potatoes
parsley hollandaise

油封鴨腿佐紅酒醬汁
ANATRA

Confit roasted duck leg, parsnip puree, braised red cabbage, Barolo wine sauce

mp 爐烤半尾波士頓龍蝦佐蔬菜絲
ASTICE

Half Boston Lobster grilled in our josper oven, served
with vegetable spaghetti marinated in lemon dressing
Supplement charge NT\$500

🍷 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 josper oven,
truffled mashed potato, red wine sauce
Supplement charge NT\$900

DESSERT

🍷 蜜桃佐莓果醬及杏仁甜酒冰淇淋
PESCA

Peach, Chantilly cream, raspberry sauce
and vanilla ice cream

🍷 咖啡佐橙花海綿蛋糕
CAFFEE

Coffee siphon, almond crumble,
orange flower sponge, coffee granite

🍷 巧克力杏仁蛋糕
CIOCCOLATO

Chocolate mousse, almond sponge,
crunchy pralines, chocolate flakes
chocolate ice cream, caramelized almond crumble

SIGNATURE GRILL

mp 美國頂級菲力牛排 NT\$2,300
U.S. Prime Beef Tenderloin (280gr) 821

mp 美國頂級帶骨肋眼牛排 NT\$3,200
U.S. Prime Rib-eye Bone-in 1143
"Nature Frontier Meat" (600gr)

🍷 mp 伊比利帶骨豬排 NT\$1,700
Iberico Pork Chop (350gr) 607

mp 紐西蘭香烤帶骨羔羊排 NT\$1,550
New Zealand Premium Lamb Rack (400gr) 554

mp 炭烤整隻波士頓活龍蝦 NT\$2,000
Grilled Whole Lobster 714

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 grilled in our Josper 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 118

🍷 綜合蔬菜沙拉佐檸檬醬 NT\$330
Mix Salad Leaves Dressed with Lemon 118

🍷 義式綜合炒菇 NT\$330
Sautéed Mixed Mushrooms 118

🍷 義式松露馬鈴薯泥 NT\$330
Italian Truffle Mashed Potatoes 118

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

🌿 蛋奶素 vegetarian 🥜 內含堅果類 contains nuts 🥛 含牛奶 Dairy

🍷 內含豬肉 contains pork 🌿 無麩質 gluten free

🌿 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.