



# BLACK TRUFFLE SET MENU



## 馬可波羅經典開胃小點

MP AMUSE BOUCHE

## 香煎干貝佐茴香花椰菜泥

CAPESANTE SCOTTATE IN PADELLA CON PUREA DI CAVOLFIORE E TARTUFO

香煎干貝、茴香花椰菜泥、清炒菠菜、義大利黑松露

Pan seared scallops, Sambuca cauliflower purée, sautéed baby spinach, Italian black truffles

## 黑松露手工檸檬寬扁麵

TAJARIN AL TARTUFO

手工檸檬寬扁麵、帕瑪起司醬、義大利黑松露

House made lemon Tagliatelle, parmesan fondue, Italian black truffles

## 香烤紐西蘭帶骨羔羊排

COSTOLETTA D'AGNELLO ALLA GRIGLIA E TARTUFO

炭烤帶骨羔羊排、菊芋泥、蘆筍、義大利黑松露

Josper grilled lamb chop, Jerusalem artichoke purée, asparagus, Italian black truffles

## 熔岩巧克力蛋糕

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, buckwheat, chocolate crumble, chocolate mousse siphon, meringue

## 馬可波羅精選餐後小點

MARCO POLO PETIT FOUR

每位 NT\$2,900 外加一成服務費


NT\$2,900+10% service charge per person

套餐不適用於信用卡優惠 This set menu is excluded from any credit card discount program

八位以上嘉賓用餐，餐聽將另提供團體精選套餐。

For tables of eight and above, a separate set menu exclusively for groups will be provided.

 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

 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.