

A MESSAGE FROM  
CHEF DAVIDE...

YOU CAN'T THINK GOOD,  
LOVE GOOD, SLEEP GOOD,  
IF AT FIRST YOU DON'T EAT GOOD!

馬可波羅所使用的豆製品為非基因改造  
All soy products are not genetically modified

# 馬可波羅 · 新銳主廚上菜

Introducing the New Rising Star  
Chef Davide Mastrangeli  
at Marco Polo



馬可波羅主廚  
戴比達



歡迎至Tripadvisor為我們的服務評分  
Please review us on Tripadvisor

新任義籍主廚Davide Mastrangeli擁有多年精湛的廚藝資歷，創意巧思洗鍊不凡，引領您用味蕾領略義式料理的食尚新滋味！

Davide Mastrangeli, the new Chef de Cuisine of Marco Polo Restaurant cordially invites you to explore a brand new perspective and dynamic creations of Italian cuisine.



## STARTER

 綜合前菜盤 NT\$960

### MIXED STARTER

Mixed green salad with lemon dressing, mixed cold cuts, selected cheese and seasonal fish carpaccio.

 鱈魚泥襯酥脆玉米糕 NT\$700


### COD BRANDADE

Crispy polenta, red pepper sauce, micro greens

 布拉塔起司襯芝麻葉沙拉及蕃茄佐陳年義式油醋 NT\$480

### BURRATA CHEESE

Arugula, baby tomatoes, aged balsamic vinegar, maldon salt

 田園沙拉佐義式油醋 NT\$480


### MIXED GREEN SALAD

Seasoned balsamic dressing, grilled vegetables, tomatoes, sliced Bayonne ham, croutons bread

 清炒蛤蠣 NT\$420

### SAUTÉED CLAMS

White wine, chopped parsley served with crunchy bread bruschetta

 鮪魚塔塔襯綠沙拉佐檸檬油醋醬 NT\$520

### MARCO POLO TUNA TARTAR

Garden salad, makrut dressing, dill, extra virgin olive oil “Barbera”

小牛菲力薄片佐鮪魚醬 NT\$540

### VITELLO TONNATO

Slow cooked veal tenderloin, tuna sauce

## SOUPS

龍蝦濃湯 NT\$480

### LOBSTER BISQUE

Cognac cream, crispy croutons, chopped parsley


羅馬澄清蛋花湯 NT\$480

### ROMAN STRACCIATELLA SOUP


Chicken consomme, eggs shreds, spinach

 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 內含堅果類 contains nuts

 內含豬肉 contains pork

 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.

以上價格均為新台幣並需外加一成服務費

prices are quoted in nt dollars and subject to 10% service charge


自備酒水服務費每瓶 nt\$1,000

surcharge of nt\$1,000 per bottle is applied for beverage brought by guests

飲酒過量有礙健康


For health considerations, please be reminded to drink moderately

# PASTA AND RISOTTO

 蕃茄羅勒麻花捲佐馬芝瑞拉起司 NT\$580

CASARECCE ALLA NORMA

Fried eggplant, tomato sauce, basil and melted buffalo mozzarella and extra virgin olive oil "Barbera"

  辣味蕃茄龍蝦義大利麵 NT\$880

SPAGHETTI ALL'ASTICE

Live boston lobster, red chili, chopped parsley and fresh tomato sauce

 青花菜蛤蠣貓耳朵麵 NT\$480

CASARECCE ALLA NORMA

Fried eggplant, tomato sauce, basil and melted buffalo mozzarella  
Extra virgin olive oil "Barbera"

義大利手工細扁麵佐烏魚子 NT\$750


LINGUINI PASTA

Tuna sauce, bottarga, lime candied

主廚自製牛尾義大利麵餃佐帕瑪森起司泡沫 NT\$700

HOMEMADE OXTAIL RAVIOLI

Oxtail sauce, parmesan fondue, crispy parmesan, celery leaves


 白酒海鮮燉飯 NT\$640

WHITE SEAFOOD RISOTTO


Pinot grigio wine, marinated sweet prawn, sautéed clams and mussels


馬可波羅精選推薦 signature dish

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# MAIN COURSES

## MEAT

羅西尼式菲力牛排襯洋芋泥及炒時蔬 NT\$1,680

### BEEF "ROSSINI"

Seared U.S. angus beef tenderloin, duck liver served with mashed potato and spring sautéed vegetable

  伊比利帶骨豬排襯季節時蔬佐堅果醬 NT\$1,500

### IBERICO PORK CHOP

Hazelnut and pistachio pesto, glazed vegetables, red wine jus

慢燉紅酒牛頰佐南瓜泥 NT\$1,080

### SLOW COOKED BRAISED BEEF CHEEK

Marinated in red wine, pumpkin mash, carrot chips

香脆半雞襯烤甜椒及洋蔥泥 NT\$720

### CRISPY HALF CHICKEN

Stew roast peppers and onion purée

## GRILLED

沙朗牛排 BLACKMORE M9+(200gr) NT\$3,680

AUSTRALIAN FULL BLOOD WAGYU STRIPLOIN M9+ (200GR)

肋眼牛排 BLACKMORE M9+(300gr) NT\$4,800

AUSTRALIAN FULL BLOOD WAGYU RIB EYE M9+ (300GR)

美國 28 天濕式熟成安格斯肋眼牛排 (320gr) NT\$1,680


WET AGED U.S. 28 DAY PRIME ANGUS RIB EYE (350 GR)

以上餐點均搭配季節時蔬及洋芋泥佐紅酒醬

All grilled items served with glazed vegetable mashed potato and red wine sauce

 馬可波羅精選推薦 signature dish

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# MAIN COURSES

## FISH

香煎圓鱈襯碎洋芋佐蒙切格起司醬 NT\$860


SEARED SUSTAINABLE COD FISH

Crushed potatoes, spring onion  
and Manchego cheese fondue, micro greens

  香煎鱸魚佐燉扁豆 NT\$740

PAN SEARED SEABASS

Le puy lentil stew, paprika, chorizo, roasted marinated peppers

 總匯海鮮盤 NT\$2,200


SEAFOOD PLATTER

Half Boston lobster, prawns, crab,  
Seasonal fish served with garden salad and lemons

## DESSERT

  提拉米蘇 NT\$330

TIRAMISU ESPRESSO

 熔岩巧克力蛋糕 NT\$390

MELTING CHOCOLATE CAKE

Chestnut mousse and fresh berries


橄欖油蛋糕佐白酒冰沙 NT\$300

OLIVE OIL CAKE

Moscato sherbet

牛排餐點及海鮮盤享有特殊信用卡最高八折優惠

All grilled items served with glazed vegetable mashed potato and red wine sauce

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