

SPRING DINNER SET MENU

馬可波羅經典開胃小點 MP AMUSE BOUCHE

鮪魚塔塔佐生甜蝦 TIMBALLO DI TONNO, GAMBERI

鮪魚塔塔、生甜蝦、酪梨慕斯、番茄與香菜籽汁
Timbale of raw tuna and red prawns, avocado mousse, fresh tomato and coriander seed juice

美國牛肉澄清湯佐澳洲低溫慢煮小牛菲力 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 Australian veal tenderloin, shimeji mushroom, chives

香煎紅鯛魚燉飯

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, razor clams gratined, arugula, lobster sauce

炭烤美國菲力牛排

FILETTO DI MANZO, FUNGHI E TARTUFO

炭烤美國頂級菲力牛排、南瓜與洋芋泥、孢子甘藍、小蘿蔔、蘆筍、黑松露醬汁
Josper grilled U.S. prime beef tenderloin, pumpkin and potato purée, brussels sprout, baby carrot, asparagus, truffle sauce

Or

煙花女風味香煎比目魚

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

淡菜、烤白花椰菜、茴香、青豆、煙花女醬、番紅花高湯
Seared halibut with mussels, roasted cauliflower, fennel, green pea, puttanesca and saffron broth

Or

雙人海陸分享餐

AMORE E PASSIONE (SHARE FOR 2 PEOPLE)

美國頂級肋眼牛排、碳烤整隻波士頓活龍蝦、清炒蘆筍、烤大蒜、番茄、檸檬、巴羅洛紅酒醬
U.S. prime rib-eye and live whole Boston lobster grilled in Josper oven served with sautéed giant asparagus and roasted garlic, tomato, lemon, Barolo wine sauce

supplement charge \$500 per person

mp 提拉米蘇 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 finger with espresso, dusted of cocoa powder, served with nitrogen coffee meringue

Or

覆盆莓玫瑰雪糕

ROSA & BACCA DI BOSCO

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

馬可波羅精選餐後小點 MARCO POLO PETIT FOUR

每位 NT\$2,500 外加一成服務費 NT\$2,500+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，餐廳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.