

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

經典卡布里沙拉

INSALATA CAPRESE

Heirloom tomatoes, balsamic caviar, burrata cheese, fresh basil

柑橘茴香沙拉

INSALATA DI AGRUMI

Citrus salad, fennel, rocket, taggiasche olives, candied walnuts, oregano

墨魚芒果沙拉

INSALATA DI SEPPIE E MANGO

Poached cuttlefish salad with mango and avocado, red onions, celery, spicy mango dressing

慢煮澳洲小牛菲力佐朝鮮薊

FILETTO DI VITELLO CON CARFIOFI

Slow cooked Australian veal tenderloin, grilled artichokes, avocado, sardines, shaved parmesan cheese, sour yogurt foam

漬鮭魚薄片沙拉

CARPACCIO DI SALMONE

Vodka cured salmon, cucumber, baby carrot, cream cheese mousse, salmon roe, mesclun field greens

SOUP

青花菜濃湯

VELLUTATA DI BROCCOLI

Broccoli soup, vegetables brunoise, brioche croutons

羅馬澄清湯

ZUPPA DI STRACCIATELLA ROMANA

Egg drop chicken consommé, spinach, Port wine

MAIN COURSE

番茄肉醬吸管麵

BUCATINI ALLA BOLOGNESE

Traditional Italian beef meat sauce, tomatoes, parmesan cheese

烤魷魚佐燉白豆及臘腸

CALAMARO CON FAGIOLI BIANCHI E CHORIZO

Grilled calamari, stewed white beans, chorizo, mussels, green peas and asparagus

低溫慢煮台灣豬菲力

FILETTO DI MAIALE COTTO LENTAMENTE

Slow cooked Taiwan pork tenderloin, pumpkin, braised red cabbage, shallots, Brussels sprouts and smoked pigs trotters jus

香煎雞胸佐扁豆及澳洲牛肚

PETTO DI POLLO CON LENTICCHIE E TRIPPA

Seared chicken breast, lentils and Australian veal tripe aromatized with rosemary

mp 爐烤半尾波士頓龍蝦佐蔬菜絲

ASTICE

Half Boston lobster grilled in our Jospier oven and served with vegetable spaghetti marinated in lemon dressing

需額外加價 / Supplement charge NT\$500

mp 美國菲力牛排佐紅酒醬及松露洋芋泥

BEEF TENDERLOIN

U.S. Prime beef tenderloin (140gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce

需額外加價 / Supplement charge NT\$700

mp 香烤帶骨羔羊排佐紅酒醬及松露洋芋泥

LAMB RACK

Lamb rack (200gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce

需額外加價 / 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 Jospier oven, truffled mashed potato and red wine sauce

需額外加價 / Supplement charge NT\$900

DESSERT

檸檬塔

CROSTATATA AL LIMONE

Baked tart with lemon custard, soft earl grey & almond sponge, meringue, candied lemon julienne

西西里卷

CANNOLI

Traditional Italian cannoli with pistachio custard, rum macerated raisins, ricotta ice-cream

巧克力蛋糕

CIOCCOLATO

Crispy pralines, chocolate mousse, almond sponge, chocolate ice-cream, caramelized almonds

SIGNATURE GRILL

mp 美國頂級菲力牛排 NT\$2,600
U.S. Prime Beef Tenderloin (280gr) 929

mp 美國頂級帶骨肋眼牛排 NT\$3,400
U.S. Prime Rib-Eye Bone-In "Nature Frontier Meat" (600gr) 1214

mp 伊比利帶骨豬排(西班牙) NT\$1,800
Iberico Pork Chop (350gr) (Spain) 643

mp 紐西蘭香烤帶骨羔羊排 NT\$2,000
New Zealand Premium Lamb Rack (500gr) 714

mp 炭烤整隻波士頓活龍蝦 NT\$2,150
Whole Grilled Lobster 768

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Jospier 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 Jospier 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

焗烤奶油玉米 NT\$330
Cream Corn Au Gratin 118

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

芝麻葉沙拉視義大利香醋 NT\$330
Rocket Salad with Balsamic Dressing 118

蛋奶素 vegetarian 內含堅果類 contains nuts

無麩質 gluten free 含牛奶 dairy 含酒精 contains alcohol

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

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 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.