

WHITE ASPARAGUS SET MENU

馬可波羅經典開胃小點

MP AMUSE BOUCHE

🍷 白綠雙色蒸熟蘆筍佐龍蝦

ASPARAGI BIANCHI E VERDI CON ARAGOSTA

綜合沙拉、帕瑪森起司、荷蘭醬

Steamed white and green asparagus, warm lobster, fresh garden salad, Parmesan cheese, Hollandaise sauce

🍷 白蘆筍濃湯

CAPPUCCINO DI ASPARAGI BIANCHI

白蘆筍濃湯、帕馬火腿、鵪鶉蛋、起司泡泡

White asparagus cappuccino, prosciutto, poached quail egg, cheese foam

🍷 燉澳洲和牛頰佐白蘆筍

GUANCIA DI MANZO BRASATA CON ASPARAGI BIANCHI

季節蔬菜、燉飯、巴羅洛紅酒醬

Braised Australian Wagyu beef cheek, sautéed white asparagus and risotto, seasonal vegetables, Barolo wine sauce

Or

🍷 炭烤整尾活龍蝦

ARAGOSTA DI BOSTON ALLA GRIGLIA CON ASPARAGI BIANCHI

炭烤整尾活龍蝦、清炒白蘆筍、綜合生菜、檸檬漬番茄

Live whole Boston lobster grilled in Jospier oven served with sautéed white asparagus, mixed greens and tomato marinated in lemon dressing

Supplement charge NT\$1,000

🍷 焦糖法式千層酥

CARAMELIZED MILLE FOGLIE

蘆筍雪酪、烤榛果奶油、柚子、橄欖油

Fresh sorbet of white asparagus, infused roasted hazelnut cream, yuzu and olive oil sauce

馬可波羅精選餐後小點

MARCO POLO PETIT FOUR

每位 NT\$2,800 外加一成服務費

NT\$2,800+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

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

🐷 內含豬肉 contains pork

🥛 含牛奶 dairy

🌿 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.