

2 COURSE NT\$1,050+10% 525

前菜或湯品或甜點+主餐
Starter or Soup or Dessert & Main Course

3 COURSE NT\$1,150+10% 575

前菜+主餐+甜點
Starter & Main Course & Dessert

4 COURSE NT\$1,350+10% 675

前菜+湯品+主餐+甜點
Starter & Soup & Main Course & Dessert

STARTER

-  炙燒芝麻鮪魚
TAGLIATA DI TONNO

Lightly seared tuna with sesame, pineapple salsa, avocado, pickled baby onions, mesclun mixed greens
-  烤蔬菜沙拉佐朝鮮薊
INSALATA DI VERDURE ALLA GRIGLIA CON FORMAGGIO FETA

Grilled vegetable salad with feta cheese, artichokes, dried tomatoes, black olives, aged balsamic
-   台灣葛瑪蘭黑豚沙拉
MAIALE

Slow-cooked “Kavalan” pork loin, fennel, arugula, cherry tomatoes, blueberries, Parmesan cheese, balsamic dressing
-   水波蛋佐楓糖漬培根
UOVO COTTO A BASSA TEMPERATURA

Soft poached egg, Taiwanese vegetable ferns, maple-sugar candied bacon, croutons, Parmesan cheese fondue
-  墨魚沙拉
INSALATA DI SEPIA

Poached cuttlefish with plum tomatoes, roasted vegetables, barley rice

SOUP

-  栗子濃湯
ZUPPA DI CASTAGNE

Candied chestnut soup, milk foam, scent of sage
-   白豆番茄澄清湯
ZUPPA DI FAGIOLI BIANCHI

Tomato consommé with white beans, kale, Parma ham, Parmesan cheese

MAIN COURSE

-   青醬蛤蜊麻花捲麵
CASARECCE PESTO E VONGOLE

Pasta casarecce with clams, Italian basil pesto, pine nuts, tomatoes, beans, Parmesan cheese
-  香煎鮭魚佐芝麻葉醬
SALMONE IN PADELLA

Pan-fried salmon, quinoa with seasonal vegetables, clam arugula sauce
-  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\$600
-  mp 紐西蘭帶骨羔羊排佐紅酒醬及松露洋芋泥
CARRELLO D'AGNELLO

Lamb rack (200gr) grilled in our Jospier oven, truffled mashed potato and red wine sauce
需額外加價 / Supplement charge NT\$500
-  低溫慢煮鴨腿佐防風草泥
COSCIA D'ANATRA

Slow-cooked duck leg, parsnip purée, blackcurrant gel, baby carrots, pickled cauliflower
-   爐烤豬里肌佐蜂蜜巴薩米可醬及芋頭泥
PANCIA DI MAIALE

Grilled pork loin, taro purée, braised red cabbage, polianthes tuberosa, honey balsamic sauce
-  mp 美國菲力牛排佐紅酒醬及松露洋芋泥
FILETTO DI MANZO

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\$1,000
-  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\$1,000

DESSERT

-    巧克力情人
AMANTE DEL CIOCCOLATO

A composition of chocolate with a touch of Hennessy cognac, with chocolate & Hennessy cognac ice cream
-    杏仁甜酒雪糕
AMARETTO SEMIFREDDO

Fresh & cherry brandy poached pears, caramelized almonds, raspberry sauce
-   柿子蛋白霜佐檸檬雪酪
MERINGA & PERSIMMON

Lemon zest cream, lemon sorbet, fresh persimmon

SIGNATURE GRILL

-  美國頂級菲力牛排
U.S. Prime Beef Tenderloin (280gr)

NT\$3,200
🍷 1,600
-  美國頂級帶骨肋眼牛排
U.S. Prime Rib-Eye Bone-In
“Nature Frontier Meat” (600gr)
(建議2人享用 Recommended for 2 persons)

NT\$3,800
🍷 1,900
-  mp 伊比利帶骨豬排(西班牙)
Iberico Pork Chop (350gr) (Spain)

NT\$2,100
🍷 1,050
-  紐西蘭香烤帶骨羔羊排
New Zealand Premium Lamb Rack (400gr)

NT\$2,200
🍷 1,100
-  炭烤整隻波士頓活龍蝦
Grilled Whole Lobster

NT\$2,250
🍷 1,125

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
Sautéed Giant Asparagus, Béarnaise Sauce

NT\$330
🍷 165
-   焗烤奶油玉米
Cream Corn Au Gratin

NT\$330
🍷 165
-  義式松露馬鈴薯泥
Italian Truffled Mashed Potatoes

NT\$330
🍷 165
-  芝麻葉沙拉襯義大利香醋
Rocket Salad with Balsamic Dressing

NT\$330
🍷 165

-  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
-  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