

BENCOTTO

午間套餐 | LUNCH SET

(週一至週五適用 Available from Monday to Friday)

商務二道 2 courses \$1,580

精選三道 3 courses \$1,880

POLPO ALLA GRIGLIA

炭烤章魚、白豆泥、藜麥、義式綠醬、水田芥

Charred Octopus, Bean Cream, Quinoa, Bagnetto Verde, Watercress

OR

AMATRICIANA

手工寬管麵、義式培根、羅勒、佩科里諾乳酪、番茄醬汁 (豬肉原產地: 台灣)

Homemade Paccheri, Pancetta, Basil, Pecorino and Tomato Sauce

(Pork Origin: Taiwan)

TAGLIATA DI MANZO

爐烤和牛牛腹脅、杏鮑菇、玉米糕、蠶豆

(牛肉原產地: 澳洲)

Grilled Wagyu Beef Flank Steak, King Oyster Mushroom, Polenta and Fava Beans

(Beef Origin: Australia)

OR

ORATA

香煎本地刺花斑、德式酸菜、四季豆、海鮮醬汁

Pan-Seared Local Flower Grouper Fillet, Sauerkraut, Green Beans and Cacciucco Sauce

TIRAMISÙ

提拉米蘇

Mascarpone Cream, Ladyfingers, Espresso

OR

TORTA DELLA NONNA

傳統義式酥皮塔、松子、杏仁脆餅、巧克力

Traditional Italian Custard Tart, Pine Nuts, Amaretti and Chocolate

加價享精選佐餐葡萄酒 \$450 (一杯) / \$800 (兩杯)

Enjoy a Sommelier Selected Wine Pairing + TWD 450 (One Glass) / TWD 800 (Two Glasses)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

 Gluten Free 無麥麩

本菜單使用之海鮮食材皆符合生態保育永續利用。

若您有任何飲食上的特殊需求，服務團隊將竭誠為您服務。

以上所有價格為新台幣含稅價格，外加 10% 服務費。自備酒水服務費葡萄酒、烈酒每瓶 1,000 元。

All our seafood is sustainably sourced.

Our team will be delighted to assist you with any dietary requests.

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

Corkage charge is TWD 1,000 per bottle for wines and spirits.

A cakeage fee of TWD 800 per cake applies to cakes not purchased from Mandarin Oriental, Taipei.