BENCOTTO

特選套餐 | SIGNATURE SET MENU

四道式 4 courses $3,280

五道式 5 courses $3,780

GAMBERO ROSSO BURRATA

生紅蝦、布拉塔乳酪、羅勒、番茄、柚子胡椒

Red Prawn Crudo, Burrata, Basil, Tomato and Yuzu Kosho

Or

COZZE E PECORINO

淡菜佐義大利白鱘魚子醬、佩科里諾乳酪、海葡萄、蠶豆

Boiled Mussel, Calvisius Caviar, Pecorino Romano, Sea Grapes and Fava Bean

DUBL Rosé Edition II NV Brut Rosé, Campania, Italy

RIGATONI ALLA GENOVESE DI MANZO

手工義大利直管麵、慢煮牛肉、燉洋蔥、36 個月熟成帕瑪森乳酪、檸檬、荷蘭芹 (牛肉原產地：澳洲)

Rigatoni Pasta, Slow Cooked Beef, Stewed Onions, 36-Month Parmigiano Reggiano, Lemon Zest, Parsley (Beef Origin : Australia)

Rene Lequin-Colin Santenay Sous la Roche, Côte de Beaune, France

MANZO E BROCCOLI

炭烤 F1 和牛紐約客、羽衣甘藍、咖啡醬、黑蒜、牛肉汁 (牛肉原產地：日本北海道)

Grilled Japanese F1 Wagyu Beef Striploin, Kale, Coffee Glaze, Black Garlic and Beef Jus (Beef Origin : Hokkaido, Japan)

Non-Beef Option

CALAMARO

花枝鑲櫛瓜、胡蘿蔔、松子、紅蔥頭、黑橄欖、海鮮醬汁

Squid Stuffed with Zucchini, Carrot, Pinenut, Shallot, Black Olive and Seafood Jus

Elio Altare Barbera d'Alba, Piedmont, Italy

LATTE E MANDORLE

雲朵餅乾、香草檸檬泡沫 、白巧克力、杏仁雪酪

Milk Tuile, Vanilla and Lemon Foam, White Chocolate, Almond Sorbet

Glenmorangie 18 Year Old Extremely Rare Single Malt Scotch Whisky, Highlands, Scotland

Disaronno Originale, Italy

加價 TWD 2,580 享侍酒師精選佐餐葡萄酒（4 杯）

An additional TWD 2,580 to enjoy our sommelier-selected wine pairing (4 glasses)

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

Gluten Free 無麥麩| Vegan 全素

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.