

BENCOTTO

Christmas Set Menu 聖誕節套餐

ANTIPASTO VENEZIANO

傳統威尼斯海鱸魚、墨魚塔塔、玉米糕脆片、綠胡椒醬、醃漬珍珠洋蔥

Traditional Venetian Whipped Toothfish, Cuttlefish Tartare, Polenta Crisp, Green Peppercorn Emulsion, Pickled Pearl Onion

Pertois Moriset Rosé Blanc Grand Cru, Champagne, France

CARCIOFO

酥炸朝鮮薊、醃漬盧米納羊肉薄片、佩科里諾乳酪、薄荷油、荷蘭芹

Fried Artichoke, Cured Lumina Lamb Carpaccio, Pecorino, Mint Oil, Fresh Parsley

GNOCCHI

南瓜甜菜根麵疙瘩、糖漬核桃、鴨肉松露醬

Pumpkin & Beetroot Gnocchi, Candied Walnuts, Duck Ragù, Truffle Essence

Paolo Scavino Barolo DOCG, Piedmont, Italy

MANZO

A3 和牛紐約客、馬鈴薯沙拉、慢燉甘藍、牛肉汁(牛肉原產地: 日本九州)

A3 Wagyu Striploin, Insalata Russa, Braised Cabbage, Jus (Beef Origin : Kyushu, Japan)

Domaine Francois-Xavier Borie FXB Le Pauillac, Bordeaux, France

OR

AMADAI

馬頭魚、薑汁蘿蔔泥、海鮮高湯

Amadai, Carrot & Ginger Purée, Aromatic Broth

Joseph Drouhin, Montagny 1er Cru, Bourgogne, France

PASTIERA NAPOLETANA

傳統拿坡里耶誕蛋糕、香草豆冰淇淋

Traditional Neapolitan Christmas Cake, Vanilla Bean Ice Cream

CAFFÈ O TÈ

咖啡或茶

Coffee or Tea

TWD 3,880

加價 TWD 2,580 享侍酒師精選佐餐葡萄酒 (3 杯)

An additional TWD 2,580 to enjoy our sommelier-selected wine pairing (3 glasses)

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.

BENCOTTO

New Year's Eve Set Menu 跨年套餐

RICCIOLA

鰵魚、米香、黑檸檬、牡蠣美乃滋
Hamachi, Puffed Rice, Black Lemon, Oyster Mayonnaise

FOIE GRAS E CILIEGIA

香煎鴨肝、櫻桃、藜麥、羊肉櫻桃醬汁
Seared Foie Gras, Cherry, Quinoa, Lamb-Cherry Jus

TORTELLINI

義大利經典手工麵餃、烏骨雞清湯、冬季松露
Handmade Traditional Ravioli, Black-Bone Chicken Consommé, Winter Truffle

MANZO

炙烤F1 肋眼牛排、耶路薩冷朝鮮薊、紅酒醬汁 (牛肉原產地: 日本北海道)
Charred F1 Ribeye, Jerusalem Artichoke, Red Wine Jus (Beef Origin: Hokkaido, Japan)

OR

ASTICE BLU

藍龍蝦、酥脆龍蝦球、濃縮海鮮醬
Blue Lobster, Crispy Claw Bon Bon, Shellfish Reduction

ANANAS E CIOCCOLATO BIANCO

鳳梨、白巧克力、羅勒
Pineapple, White Chocolate, Basil

CAFFÈ O TÈ

咖啡或茶
Coffee or Tea

TWD 3,980

加價 TWD 1,000 享單杯 Laurent-Perrier 香檳
Additional charge TWD 1,000 to enjoy a glass of Laurent-Perrier La Cuvee Brut Champagne

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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。
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