

BENCOTTO

CHRISTMAS FESTIVE LUNCH SET MENU | 佳節限定午間套餐

December 4th -December 22nd

3 COURSES 三道精選佳餚	1,280	Sommelier's Selection 氣泡酒、白酒、紅酒	Glass/Bottle
4 COURSES 四道精選佳餚	1,580	Sparkling, white, red wine	390/2,200

APPETIZER | 開胃菜

Please choose one 請選擇一道

VERDURE MARINATE E STRACCIATELLA

烤醃漬蔬菜佐絲翠奇亞乳酪

Grilled and marinated vegetables, stracciatella cheese

INSALATA DI SEPIE

墨魚沙拉佐洋芋、橄欖及辣豬肉醬

Cuttlefish salad, potato, olives, 'Nduja

INSALATA DI ROAST BEEF

爐烤牛肉沙拉襯帕瑪森乾酪、芝麻葉沫

Roast beef, Parmesan cheese, arugula foam

MAIN COURSE | 主菜

Please choose one 請選擇一道

CODA DI ROSPO

嫩煎鮫鰵魚搭黑橄欖洋芋襯蛤蜊汁

Pan seared monkfish fillet, clams broth, black olives, potatoes

PETTO D'ANATRA ALL'ARANCIA

香煎宜蘭鴨胸佐橙醬

Pan seared Yilan duck breast, orange sauce

GUANCIA DI MANZO supplement 加價 250

慢燉牛頰搭扁豆佐黑松露洋芋泥

Braised beef cheek, lentils, truffle mashed

PASTA or SOUP | 義大利麵或湯

Please choose one 請選擇一道

SEDANINI

蟹肉筆管麵佐甘藍青醬

Sedanini pasta, kale pesto, lobster bisque sauce, crab meat

REGINETTE

肉醬緞帶麵襯黑松露

Reginette, Bolognese sauce, black truffle

CREMA DI CASTAGNE,

栗子濃湯佐煙燻鴨肉、蘑菇

Chestnut cream soup, smoked duck, mushrooms

DESSERT | 甜點

Please choose one 請選擇一道

TORTA ALLE NOCI

栗子塔佐核桃沫

Walnut tarte, chestnut foam

ZUPPA INGLESE AL PANETTONE

義式耶誕麵包搭沙巴庸奶油、杏仁碎及咖啡薄片

Panettone and zabayon cream layer, amaretto crumble, espresso tuile

PANNA COTTA SPEZIATA

香濃奶酪搭薑餅

Ginger bread scented panna cotta

SHELLFISH 甲殼類 | NUTS 堅果類 | VEGETARIAN 素食

Menu selections are subject to change without prior notice. 菜單品項將不定期更換，恕不另行通知。

For special dietary requests please ask your server. 若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

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

以上所有價格為新台幣含稅價格，外加 10% 服務費。

The corkage charge per bottle at this restaurant is TWD 1,000 for wines and spirits. 自備酒水服務費 葡萄酒、烈酒每瓶 TWD 1,000。

BENCOTTO

CHRISTMAS FESTIVE LUNCH SET MENU | 佳節限定午間套餐

December 23rd -December 25th

3 COURSES 三道精選佳餚

1,480

4 COURSES 四道精選佳餚

1,780

Sommelier's Selection

氣泡酒、白酒、紅酒

Sparkling, white, red wine

Glass/Bottle

390/2,200

APPETIZER | 開胃菜

Please choose one 請選擇一道

PANZANELLA

鮪魚沙拉佐莫札瑞拉水牛乳酪、蕃茄、黃瓜

Tuna loin, colorful tomatoes, buffalo mozzarella, cucumbers

BACCALA MANTECATO, POLENTA GRIGLIATA, TARTUFO

鱈魚泥佐玉米糕黑松露

Cod fish "mantecato", grilled polenta, black truffle

CREMA DI CECI

鷹嘴豆濃湯佐海鮮

Chickpeas soup, seafood guazzetto

MAIN COURSE | 主菜

Please choose one 請選擇一道

MANZO ARROSTO

美國頂級牛肋眼心搭菊苣、野菇沫、芝麻葉糕

US boneless rib eye, balsamic endive, mushrooms foam, rucola flan

PETTO D'ANATRA ALL'ARANCIA

香煎宜蘭鴨胸佐橙醬

Pan seared Yilan duck breast, orange sauce

ORATA AL FORNO

爐烤長尾鯛佐洋芋、橄欖及醃漬蕃茄

Oven baked red sea bream fillet, potatoes, black olives, marinated tomatoes

PASTA OR PIZZA | 義大利麵或批薩

Please choose one 請選擇一道

CHITARRA AI GAMBERI

手工義大利麵佐紅蝦

Spaghetti, red prawn, bisque

SEDANINI AL TARTUFO

松露筆管麵

Fresh hand cut pasta, truffle sauce, black truffle

PIZZA AL SALMONE

煙燻鮭魚佐蘆筍披薩

Mozzarella, asparagus, smoked salmon

DESSERT | 甜點

Please choose one 請選擇一道

PANNA COTTA SPEZIATA

香濃奶酪搭薑餅

Ginger bread scented panna cotta

TORTA DI RISO

義式烤香米塔佐南瓜萊姆酒冰淇淋

Baked rice tarte, pumpkin and rum ice cream, balsamic reduction

PANETTONE

義式耶誕麵包搭沙巴庸奶油

Traditional panettone, zabayon mousse

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食

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BENCOTTO

CHRISTMAS FESTIVE DINNER SET MENU | 佳節限定晚間套餐

December 23rd -December 25th

Bencotto Wine Flight

3 glasses (sparkling, white or red, sweet)	三杯精選 (氣泡酒、白酒或紅酒、甜酒)	1,300
4 glasses (sparkling, white, red, sweet)	四杯精選 (氣泡酒、白酒、紅酒、甜酒)	1,480

BENVENUTO DALLA CUCINA

迎賓小點

Welcome from the kitchen

INSALATA POLPO E PATATE, CREMA AL CRESCIONE

章魚洋芋沙拉佐水田芥泡沫、蕃茄醬汁

King octopus and potato salad, watercress foam, tomato jus

Please choose one or two 請選擇一或兩道

MEZZE MANICHE RIPIENE AL GRANCHIO, ZABAIONE AI RICCI DI MARE

蟹肉水管麵佐海膽醬汁

Crab stuffed mezze maniche pasta, sea urchin zabayon

SPAGHETTINI AL TARTUFO

義大利麵佐冬季黑松露及熟成帕瑪森乳酪

Spaghettini, winter black truffle,
24 months aged Parmesan cheese

Please choose one or two 請選擇一或兩道

CODA DI ROSPO, JOSELITO, FREGOLA SARDA, SPUGNOLE

伊比利火腿裹鮫鰵魚佐珍珠麵、羊肚菌菇醬汁

Joselito ham wrapped monkfish fillet, fregola sarda, morel
jus, Franciacorta

CONTROFILETTO DI WAGYU, GNOCCHETTI ALLE CASTAGNE, SALSA AL FEGATO GRASSO

爐烤澳洲和牛沙朗佐栗子麵疙瘩、鴨肝醬汁

Roasted Australian wagyu beef sirloin, chestnut gnocchi,
foie gras sauce

SEMIFREDDO AL PANETTONE, SALSA GIANDUJA

耶誕蛋糕佐榛果巧克力醬

Panettone parfait, Gianduja sauce

DOLCETTI DI NATALE

傳統義式甜點

Traditional Christmas sweets

CAFFE O TE

咖啡或茶

Coffee or tea

\$2,680 (4 courses)

\$3,380 (6 courses)

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