

BENCOTTO

DESSERT | 甜點

320

TORTA DI RISO 🌿

義式烤香米塔佐南瓜萊姆冰淇淋、陳年紅酒醋
Baked rice tarte, pumpkin and rum ice cream, balsamic reduction

PANNA COTTA AL BASILICO 🌿

羅勒奶酪佐黑莓雪酪
Basil scented panna cotta, blackberry sorbet

ZUPPETTA DI FRAGOLE 🌿

草莓冷湯襯蘋果西芹雪酪
Strawberry soup, celery sorbet

TIRAMISU 🌿

特製提拉米蘇
Mascarpone, Savoiardi biscuit, espresso

TRONCHETTO AL CIOCCOLATO 🌿

榛果巧克力卷佐牛奶冰淇淋
Chocolate and gianduja roll, milk ice cream

AFFOGATO AL CAFFE 🌿

香草冰淇淋、脆餅、義式濃縮咖啡
Vanilla ice cream, tuile, espresso

GELATO 🌿

250

每日特製冰淇淋
Daily ice cream served with toppings

SPECIAL COFFEE | 摩卡咖啡

ITALIAN CAFFE MOKA

現煮摩卡咖啡
Traditional Moka pot Coffee
suggested for 2 to 3
(建議 2-3 人享用)



390

SWEET WINE SELECTION

Glass

甜酒精選

2014 Vietti, Moscato d'Asti, Cascinetta, Piemonte, Italy 320

2006 Tommasi, Recioto della Valpolicella, Veneto, Italy 380

ITALIAN DIGESTIVE SELECTION

義式餐後酒

290

Original Sgroppino (tableside preparation, minimum 2 persons, price per person)
Homemade Lemon Gelato, Limoncello, Grappa, Franciacorta Italian sparkling

Limoncello 290
檸檬甜酒

Frangelico 290
富蘭葛利榛果香甜酒

Amaretto Di Saronno 290
莎蘿娜杏仁香甜酒

Sambuca 290
杉布卡茴香甜酒

Carpene Malvolti Fine Vecchia Grappa Riserva 350
卡沛妮陳年蒸餾白蘭地

Grappa di Verdicchio Garofoli 450
凱福林蒸餾白蘭地

Erbaluna La Morra Grappa Di Nebbiolo 660
內比歐羅蒸餾白蘭地

Grappa Ben Rye Donnafugata 800
風之子蒸餾白蘭地

BUSINESS LUNCH SET MENU

商業午間套餐

3 COURSES 三道精選佳餚 1,150

4 COURSES 四道精選佳餚 1,450

Sommelier's Selection

Glass/Bottle

氣泡酒、白酒、紅酒
Sparkling, white, red wine 198/1,190

APPETIZER | 開胃菜

Please choose one 請選擇一道

INSALATA DI POLPO

章魚薄片佐洋芋芹菜沙拉、彩椒醬汁
Sous-vide king octopus, potato and celery salad, bell pepper coulis

PETTO D'ANATRA MARINATO 🌿

燻鴨胸薄片佐帕瑪森、青蘋果沙拉
Home cured duck breast, mix greens, pistachio, shaved parmesan, green apple

POMODORO E STRACCIATELLA

義式風味蕃茄襯絲翠奇亞乳酪
Assorted tomatoes, fresh tomato dressing, basil, stracciatella cheese

PASTA AND SOUP | 義大利麵或湯

Please choose one 請選擇一道

GNOCCHI ALLA ROMANA 🌿

羅馬式麵疙瘩襯海鮮
Semolina gnocchi, seafood

TAGLIATELLE AI FUNGHI

野菇寬麵佐松露羊乳酪
Wild mushrooms tagliatelle, truffle pecorino

CREMA DI CAVOLFIORI 🌿

香檸風味白花椰濃湯佐淡菜
Cauliflower soup, mussels, lemon

MAIN COURSE | 主菜

Please choose one 請選擇一道

MAIALE ARROSTO

嫩煎屏東豬頸肉佐松露洋芋泥搭綠胡椒醬
Pan seared Pingtung pork neck, truffle mashed, green pepper sauce

POLPETTONE DI WAGYU supplement 加價 250

爐烤美國和牛肉捲搭迷迭香洋芋佐野菇、肉汁
American wagyu beef meat loaf, rosemary potatoes, wild mushrooms, roasting jus

GUAZZETTO DI MARE 🌿

嫩煮季節海鮮襯珍珠麵佐蕃茄、羅勒、茴香
Seasonal seafood stew, tomato, basil, fregola sarda, fennel

DESSERT | 甜點

Please choose one 請選擇一道

ZUPPETTA AL MELONE

蜜瓜冷湯襯香片葡萄柚雪酪
Chilled melon soup, jasmine tea and grapefruit sorbet

MOUSSE AL CIOCCOLATO BIANCO E FRUTTI ROSSI 🌿

白巧克力慕斯、紅莓果搭金巴利苦艾酒
White chocolate mousse, red fruits, Bitter Campari

GELATO DEL GIORNO 🌿

每日精選義式冰淇淋
Daily ice cream served with topping

🌿 NUTS 堅果類

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🌿 SHELLFISH 貝類 | 🌿 NUTS 堅果類

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APPETIZER | 開胃菜

ANTIPASTO MISTO [suggested for 2 to 3] 1600
(建議 2-3 人享用)
精選頂級火腿、乳酪、迷迭香佛卡夏
Premium selection of cold cuts, cheese and pickles

TRECCIA CAMPANA DI BUFALA 480
獨家辮子莫札瑞拉水牛乳酪
Exclusively produced for Bencotto, handmade buffalo mozzarella from Naples, served with condiments

POLPO STUFATO suggested for 2 to 3 1050
傳統燉章魚搭配白豆 (建議 2-3 人享用)
Octopus stew, cannellini beans

CANNELLONE DI MELANZANE 450
家傳千層茄子捲佐蕃茄青醬
Nonna's goat cheese stuffed eggplant cannelloni, San Marzano tomato, pesto sauce


RICCIOLA E CAVIALE  780
生鱈魚薄片佐海膽醬汁及蘆筍沙拉、普尼耶魚子醬
Amberjack carpaccio, sea urchin dressing, asparagus salad, Prunier caviar

ASTICE  950
波士頓龍蝦佐香蒜洋芋泡沫襯橄欖
Simmer Boston lobster, potato and garlic foam, olive crumble

INSALATA BENCOTTO 720
慢烤澳洲和牛菲力沙拉佐芝麻葉、帕瑪森乾酪、
風乾蕃茄配牛肝蕈醬汁
Slow roasted Australian Wagyu tenderloin, arugula, Parmesan cheese, semi dry tomatoes, Porcini dressing

POLPETTE AL POMODORO 480
美國特選牛豬肉丸佐蕃茄羅勒及 24 個月熟成帕瑪森乳酪
US prime beef and pork meatballs, tomato, basil, 24-month aged Parmesan cheese

ZUPPE | 湯品

CACCIUCCO  900
季節海鮮湯佐蕃茄、大蒜及麵包
Hearty seasonal seafood soup, tomato, garlic, bread


MINISTRONE 450
傳統義式蔬菜湯佐羅勒青醬及 24 個月熟成帕瑪森乳酪
Traditional vegetables soup, pesto sauce, 24-month aged Parmesan cheese

PIZZA | 披薩

PIZZA AL TARTUFO 750
莫札瑞拉乳酪、黑松露醬、白玉香脂
Mozzarella, caciocavallo, black truffle paste, lardo


BENCOTTO 880
布拉塔乳酪、拜雍火腿
DOP burrata cheese, Bayonne ham


TOSCANA 820
洋芋、牛肝蕈、莫札瑞拉乳酪、塔雷吉歐乳酪、
義式豬肉腸、迷迭香
Crushed potato, porcini mushrooms, mozzarella, Taleggio cheese, pork sausage, rosemary

GAMBERI  850
蕃茄醬、莫札瑞拉乳酪、櫛瓜、風乾蕃茄、鮮蝦、
黑橄欖、大蒜
Tomato sauce, mozzarella, sautéed zucchini, semi dry tomatoes, prawn tails, black olives, garlic

REGINA MARGHERITA 480
瑪格麗特披薩
San Marzano tomato, fior di latte mozzarella, oregano

PASTASCIUTTA | 義式麵食

CHITARRA AI FRUTTI DI MARE  880
季節海鮮義大利麵
Fresh spaghettoni, seasonal seafood, aglio and olio, chili, anchovies, cherry tomatoes

CAVATELLI AL SUGO DI ASTICE  1050
義式手工拐杖麵佐波士頓龍蝦、羅勒、大蒜
Handmade fresh pasta, Boston lobster, basil, garlic, baby spinach

SEDANINI BOLOGNESE 2150
[suggested for 3 to 4]
家傳手工筆管麵佐美國波隆那牛肉醬、
24 個月熟成帕瑪森乳酪 (建議 3-4 人享用)
Original recipe with 24-month aged Parmesan cheese

TORTELLI ALLE MELANZANE AFFUMICATE E BURRATA 580
義式茄子麵餃襯布拉塔乳酪及油封蕃茄
Smoked eggplant stuffed tortelli, burrata cheese, tomato confit

SPAGHETTI AL GRANO ARSO 520
古早義式義大利麵搭配櫛瓜、新鮮蕃茄、拜雍火腿與瑞
可達乳酪
Artisanal toasted flour pasta, zucchini, fresh tomato compote, Bayonne ham, ricotta cheese

RISOTTO | 燉飯

RISOTTO ASPARAGI E ANATRA AFFUMICATA 680
白蘆筍燉飯佐煙燻鴨胸搭陳年紅酒醋
White asparagus risotto, smoked duck breast, aged balsamic vinegar

RISOTTO AI RICCI DI MARE  1300
海膽燉飯搭配鮭魚卵及檸檬
Sea urchin risotto, Franciacorta reduction, salmon roe, lemon

MAIN COURSE | 主菜

FILETTINO DI MAIALE GIAPPONESE 1100
爐烤鹿兒島豬里肌襯青蘋果、朝鮮薊泥及紫洋芋
Roasted Kagoshima pork tenderloin, green apple, jerusalem artichoke purée, purple potatoes

FILETTO DI MANZO E TARTUFO 1480
澳洲和牛菲力佐迷迭香洋芋、炒野菇與黑松露醬汁
Australian Wagyu beef tenderloin, rosemary baby potatoes, sautéed mushrooms, black truffle sauce

ANATRA AI FICHI 990
嫩煎鴨胸佐無花果泥、肉桂醬汁及紅菊苣
Pan seared duck breast, figs purée, cinnamon sauce, red endive

AGNELLO 1200
香酥嫩煎羊肋排佐蒜泥、茄子與雪豆
Breaded Australian lamb rack, garlic purée, baked eggplant, snow peas

MERLUZZO ALLE VERDURE 780
香煎鱈魚佐季節時蔬、番紅花醬汁
Pan fried cod fish fillet, seasonal green vegetables, saffron sauce

BISTECCA ALLA FIORENTINA 3450
[suggested for 2 to 4]
美國頂級帶骨肋眼牛排搭炒野菇、迷迭香洋芋
(建議 2-4 人享用)
1000 gram US prime whole roasted bone-in rib eye, sautéed wild mushrooms, rosemary potatoes, natural roasting sauce

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