

BENCOTTO

BUSINESS LUNCH SET MENU

商業午間套餐

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	198/1,190

APPETIZER | 開胃菜

Please choose one 請選擇一道

ASPARAGI VERDI

綠蘆筍三重奏佐帕瑪森薄片、鵪鶉蛋 

Green asparagus in three textures,
shaved Parmesan cheese, quail eggs

INSALATA DI SEPIE

墨魚溫沙拉佐洋芋、橄欖及辣豬肉醬

Lukewarm cuttlefish salad, potato, olives, 'Nduja

INSALATA DI ROAST BEEF

爐烤美國頂級牛肋眼薄片襯帕瑪森乾酪、

芝麻葉及松子芝麻葉沫

Roasted US Prime ribeye, Parmesan cheese,
Arugula, pinenut-arugula foam

PASTA OR SOUP | 義大利麵或湯

Please choose one 請選擇一道

MEZZE MANICHE

手工水管麵佐章魚、新鮮番茄、青豆

King octopus, fresh tomato, green peas

SPAGHETTI AMATRICIANA

蕃茄手工義大利麵佐嫩洋蔥及義式培根

Pancetta, braised white onion, tomato sauce

CREMA DI ZUCCHINE

櫛瓜濃湯佐嫩煎干貝

Zucchini soup, pan seared scallop

MAIN COURSE | 主菜

Please choose one 請選擇一道

PESCATO DEL GIORNO

時令鮮魚佐藜麥、綠捲生菜襯蕃茄醬汁

Daily catch fish, quinoa, tomato coulis, frisee lettuce

POLLO ALLA CACCIATORA

白酒迷迭香燉雞佐嫩茄子、紫洋芋脆片

White wine and rosemary braised chicken leg, eggplant
caponata, purple potato chips

MANZO ARROSTO

supplement 加價 250

美國頂級肋眼心牛排、醃漬杏鮑菇、朝蘚薊泥

US Prime boneless rib eye, marinated abalone mushrooms,
Jerusalem artichoke purée

DESSERT | 甜點

Please choose one 請選擇一道

GIANDUJA

巧克力蛋糕佐榛果奶油、巧克力冰淇淋

Chocolate sponge, hazelnut cremeux, chocolate gelato

SAPORI AGLI AGRUMI

香橙蛋白糖霜脆餅搭柚子奶油、檸檬雪酪

Yuzu cremeux, orange meringue, lemon sorbet

LATTE E MIELE

蜂蜜義式奶酪佐優格、牛奶冰淇淋

Yogurt cream, honey panna cotta, milk gelato

 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。