

# BENCOTTO

## Christmas Set Menu 聖誕節套餐

### RICCIOLA

鹽漬獅魚、奧賽嘉魚子醬、橙香油醋、紅捲萵苣  
Lightly Cured Hamachi, Oscietra Caviar, Tangerine Vinaigrette, Red Endive  
*Pol Roger Brut Reserve, Champagne, France*

### CAPELANTE

香煎干貝、椰香柚子醬、羊肚菌菇 (干貝原產地：日本北海道)  
Pan-Seared Scallops, Coconut & Yuzu Sauce, Morels (Scallop Origin: Hokkaido, Japan)  
*Gulfi, Valcanzjria, Sicily, Italy*

### RAVIOLI

手工義大利墨魚馬鈴薯麵餃、松子昆布高湯、墨魚醬、烏魚子  
Homemade Ravioli with Cuttlefish & Potatoes, Pine Nut Dashi, Squid Ink Sauce, Bottarga  
*Château d'Esclans, Whispering Angel Rosé, Côtes de Provence, France*

### COSTATA DI MANZO

頂級肋眼牛排、蝦夷蔥、杏鮑菇、油封紅蔥 (牛肉原產地：美國)  
US Prime Rib Eye, Chives, King Oyster Mushroom, Shallot Fondant (Beef Origin: USA)

OR

### AGNELLO

紐西蘭高地和羊肋排、煙燻馬鈴薯泥、胡蘿蔔  
Lumina's Farm Lamb Rack, Smoked Mashed Potatoes, Carrots  
*Donnafugata, Tancredi, Terre Siciliane, Sicily, Italy*

### PERA

瑪薩拉紅酒燉梨、瑞可塔乳酪、巧克力  
Marsala Stewed Pear, Ricotta Cheese, Chocolate  
*Graham's Late Bottled Vintage Port, Duoro, Portugal*

### CAFFÈ O TE

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 (5 杯)  
Additional TWD 2,580 to enjoy Sommelier Selected Wine Pairing (5 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 per bottle is TWD 1,000 for wines and spirits.

A cakeage fee of TWD 800 per cake applies for any cake not purchased from Mandarin Oriental, Taipei.