

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 and 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

Home-Made Ravioli with Cuttlefish and Potatoes, Pine nuts Dashi, Ink Sauce, Bottarga

Chateau d'Esclans, Cotes de Provence, Whispering Angel Rose, 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, Shallots Fondant (Beef Origin: the U.S.)

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

CAFFÈ O TE

咖啡或茶

Coffee or Tea

TWD 3,880

Additional charge TWD 2,380 to enjoy Sommelier Selected Wine Pairing (4 Glasses)

加價 TWD 2,380 享侍酒師精選佐餐葡萄酒 (4 杯)

本菜單使用之海鮮食材皆符合生態保育永續利用。

以上所有價格為新台幣含稅價格，需外加 10% 服務費。若您有任何飲食上的特殊需求，煩請事先告知我們的服務人員。

自備酒水服務費，葡萄酒、烈酒每瓶 TWD 1,000。

All seafood in this menu is sustainably sourced.

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

For special dietary requests, please ask your server. The corkage per bottle at this restaurant is TWD\$1,000 for wines and spirits.