

# BENCOTTO

## New Year's Eve Set Menu 跨年套餐

### INSALATA DI MARE

紅蝦、奧賽嘉魚子醬、牡蠣、透抽、茴香、柑橘、粉紅胡椒  
Red Prawns, Oscietra Caviar, Oysters, Squid, Fennel, Citrus, Pink Pepper  
*Pol Roger, Brut Reserve, Champagne, France*

### GRANCHIO REALE

帝王蟹沙拉、海膽、夏威夷果、黃金梨、酸奶、蒔蘿醬汁（海膽原產地：日本北海道）  
King Crab Salad, Uni, Macadamia Nut, Nashi Pear, Sour Cream, Dill Reduction (Uni Origin: Hokkaido, Japan)  
*William Fevre Chablis Sea Edition, Burgundy, France*

### CAPPELLETTI

義大利經典手工麵餃、松露、豚肉、雞高湯（豬肉原產地：台灣）  
Homemade Traditional Cappelletti, Truffle, Pork, Chicken Consommé (Pork Origin: Taiwan)  
*Elio Altare Barbera d'Alba, Piedmont, Italy*

### COSTOLETTE DI MANZO

牛小排、南瓜泥、炙烤朝鮮薊（牛肉原產地：美國）  
Beef Short Ribs, Roasted Pumpkin Purée, Grilled Artichoke (Beef Origin: USA)  
*Zyme, Valpolicella Classico Superiore, Veneto, Italy*

OR

### AMADAI

馬頭魚、地中海奶油白醬  
Amadai, Mediterranean Beurre Blanc  
*Rivera 'Lama dei Corvi' Chardonnay Castel del Monte, Puglia, Italy*

### CIOCCOLATO E ALBICOCCA

巧克力慕斯、松子、杏桃  
Chocolate Mousse, Pine Nut, Apricot

### CAFFÈ O TE

咖啡或茶  
Coffee or Tea

**TWD 3,980**

加價 TWD 2,480 享侍酒師精選佐餐葡萄酒（4 杯）  
An additional TWD 2,480 to enjoy our sommelier-selected wine pairing (4 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 is TWD 1,000 per bottle for wines and spirits.

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