

# BENCOTTO

ANTIPASTI | 前菜 (適合 2-3 人享用、僅提供單點)

Appetizer for Sharing - Recommended for 2 to 3 Persons

<b>TAGLIERE DI SALUMI E FORMAGGI</b> 	<b>1,980</b>
精選冷肉火腿及乳酪拼盤、自製醃漬蔬菜	
辣味薩拉米 (豬肉原產地: 西班牙)   Spicy salami (Spain)	
窖藏級風乾火腿 (豬肉原產地: 西班牙)   Serrano Prosciutto (Spain)	
摩德代拉 (豬肉原產地: 台灣)   Mortadella (Taiwan)	
帕瑪森乳酪 DOP36 個月   DOP 36 months aged parmesan cheese	
塔雷吉歐乳酪   Taleggio	
蒙塔西奧乳酪   Montasio	
served with home-made vegetables giardiniera	
<b>SAUTÉ DI VONGOLE</b> 	<b>920</b>
白酒蛤蜊、大蒜、番茄、荷蘭芹	
Verdicchio white wine sautéed clams with garlic, fresh tomatoes and parsley	
<b>CARPACCIO DI MANZO</b> 	<b>880</b>
生牛肉薄片、美乃滋、醃漬珍珠洋蔥、在地芥末、帕馬森乳酪、檸檬 (牛肉原產地: 澳洲)	
Beef carpaccio, mayonnaise, pickled pearl onions, local wasabi, parmesan, lemon (Beef origin: Australia)	
<b>INSALATA AUTUNNALE</b> 	<b>680</b>
綜合生菜、紅菊苣、菲達乳酪、榛果、葡萄、松露蜂蜜醬汁	
Mixed lettuce leaves, red endive, feta cheese, hazelnut, grapes, truffle honey dressing	
<b>BURRATA E VARIAZIONE DI POMODORI</b> 	<b>620</b>
在地布拉塔乳酪、原種番茄沙拉、羅勒、小麥脆片	
Local burrata cheese, heirloom tomato salad, basil and semolino chips	
<b>FOCACCINO</b>	<b>780</b>
手工佛卡夏、窖藏級風乾火腿、絲綢乳酪、橄欖、櫻桃番茄、芝麻葉 (豬肉原產地: 西班牙)	
House-made Focaccino filled with Serrano prosciutto, stracciatella cheese, olives crumble, cherry tomatoes and rocket salad (Pork origin: Spain)	
<b>LINGUA DI MANZO</b>   	<b>880</b>
炭烤和牛牛舌、生蠔醬、醃漬洋蔥、松子 (牛肉原產地: 澳洲)	
Char-grilled Wagyu beef tongue, oysters emulsion, pickled onion and pine nuts (Beef origin: Australia)	

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。賓客自備於台北文華東方酒店以外的商店購買之蛋糕，將另酌收新台幣 800 元服務費用

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 is applied for any cake not purchased from Mandarin Oriental, Taipei

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## ZUPPA | 湯品

### ZUPPA DI FUNGHI

時令蘑菇濃湯、烤蘑菇、酸奶、蝦夷蔥

Seasonal mushroom soup, roasted mushroom, sour cream and chives

580

### MINISTRONE DI VERDURE

經典義式蔬菜湯

Classic garden vegetable minestrone with basil pesto

580

## PASTA and RISOTTO | 手工自製義大利麵及燉飯

### SPAGHETTI ALLA CARBONARA

手工細直麵、蛋黃、佩科里諾乳酪、黑胡椒、義式培根 (豬肉原產地: 台灣)

Home-made spaghetti, egg yolk, pecorino cheese, black pepper and pork pancetta (Pork origin: Taiwan)

780

### RISOTTO AI FRUTTI DI MARE

特選米燉飯、海鮮醬、日本海膽 (海膽原產地: 北海道)

Special selection Acquerello rice, seafood ragout, Japanese sea urchin (Sea urchin origin: Hokkaido)

1,380

### SEDANINI ALLA BOLOGNESE

義式肉醬水管麵 (豬肉原產地: 台灣) (牛肉原產地: 澳洲)

Home-made sedanini with Wagyu beef and pork ragout (Pork origin: Taiwan)(Beef origin: Australia)

820

### CAPPELLACI AGLI SCAMPI

台灣海螯蝦麵餃、椰子香茅醬、青檸油、海鮮醬汁

Taiwanese langoustine ravioli, coconut and lemongrass reduction, kaffir oil, bisque sauce

880

### LINGUINA ALL'ASTICE

手工細扁麵、波士頓龍蝦、櫻桃番茄醬

Home-made linguini, roasted Boston lobster, cherry tomatoes ragout

1,480

### PAPPARDELLE AI FUNGHI

手工寬扁麵、炒蘑菇、百里香

Pappardelle with sautéed mushroom and thyme

780

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選

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## SECONDI PIATTI | 主菜

<b>FILETTO DI MANZO</b>	<b>1,680</b>
<i>頂級牛菲力、馬鈴薯泥、晚香玉筍、珍珠洋蔥、牛肉汁 (牛肉原產地: 美國)</i>	
Prime beef Tenderloin, mashed potato, charred tuberose, pearl onion and beef jus (Beef origin: USA)	
<b>ANATRA AFFUMICATA</b> 🍴	<b>880</b>
<i>煙燻宜蘭鴨胸、石榴醋漬球莖甘藍、燉茄子、鴨肉汁</i>	
Lightly smoked Yilan duck breast, pickled kohlrabi in pomegranate vinegar, eggplant caponata, duck jus	
<b>PLUMA DI MAIALE</b>	<b>1,080</b>
<i>炭烤伊比利豬上蓋、南瓜泥、燉蘑菇、醃漬洋蔥、在地芥末 (豬肉原產地: 西班牙)</i>	
Char-grilled iberico pork pluma, pumpkin puree, braised mushroom, pickled onion and local wasabi (Pork origin: Spain)	
<b>OMBRINA ARROSTITA</b> 🍴	<b>920</b>
<i>香煎刺花斑、綠卷、松子、葡萄乾、大蒜鯷魚醬</i>	
Pan-seared flower garoupa fillet, frisée tossed with pine nuts and raisin, Bagna Cauda	
<b>MERLUZZO ALLA MUGNAIA</b> 🍴	<b>1,080</b>
<i>智利海鱸魚、油漬櫻桃番茄、杏鮑菇、紅菊苣、紫蘇、檸檬荷蘭芹奶油醬</i>	
Delicate steamed toothfish, confit cherry tomatoes, oyster mushroom, red endive, shiso, Mugnaia sauce	

(桌邊服務、適合 3-4 人享用)

Served Tableside and Recommended for 3 to 4 persons

<b>COSTATA DI MANZO</b> 🍴🍴	<b>5,380</b>
<i>爐烤頂級帶骨肋眼牛排、馬鈴薯泥、孢子甘藍、清炒蘑菇 (牛肉原產地: 美國)</i>	
Roasted bone-in Prime beef rib eye, mashed potatoes, brussels sprouts, sautéed mushrooms, beef roasting jus (Beef origin: USA)	

🍴 SHELLFISH 甲殼類 | 🍴 NUTS 堅果類 | 🍴 VEGETARIAN 素食 | 🍴 CHEF'S SPECIAL 主廚精選

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## LE NOSTRE PIZZE | 北義披薩

### LA REGINA MARGHERITA

780

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

S. Marzano tomatoes, mozzarella fior di latte, basil, buffalo mozzarella, oregano

### IL CRUDO

1,080

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、風乾火腿、芝麻葉、布拉塔乳酪、風乾番茄  
(豬肉原產地: 西班牙)

S. Marzano tomatoes, mozzarella fior di latte, Serrano Gran Riserva ham, arugula, burrata, sundried tomatoes  
(Pork origin: Spain)

### DAL MARE

1,280

莫札瑞拉乳酪、紅蝦、海大蝦、干貝、黑橄欖碎、瑞可達乳酪

Mozzarella fior di latte, red shrimp, prawns, scallops, black olives crumble, ricotta

### DAL NORD AL SUD

880

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、古岡左拉、辣味薩拉米、辣椒、核桃  
(豬肉原產地: 西班牙)

S. Marzano tomatoes, mozzarella fior di latte, gorgonzola, spicy Spanish salami, chilly, walnuts  
(Pork origin: Spain)

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## DOLCE | 甜點

<b>TIRAMISÙ</b> 🍷🍷 提拉米蘇 Mascarpone, savoiardo cookie, espresso, chocolate	<b>380</b>
<b>TARTELETTA AL LIMONE</b> 柚子檸檬塔佐義式蛋白霜 Lemon tart with Italian meringue	<b>380</b>
<b>MOUSSE AL CIOCCOLATO E ALBICOCCA</b> 🍷🍷 黑巧克力慕斯、花生、焦化奶油、杏桃雪酪 Dark chocolate mousse, peanut, burnt butter, apricot sorbet	<b>420</b>
<b>MERENDA D'INFANZIA</b> 🍷 季節水果塔、義大利餅乾牛奶冰淇淋 Childhood's memory tart with seasonal fruits, milk and cookies gelato	<b>380</b>
<b>INSALATA DI FRUTTA</b> 🍷 季節水果沙拉佐莓果雪酪 Seasonal fruits salad with berries sorbet	<b>380</b>
<b>AFFOGATO</b> 🍷 阿芙佳朵咖啡冰淇淋 Florence's style espresso coffee served on homemade vanilla gelato	<b>380</b>
<b>SELEZIONE DI GELATI</b> 🍷 每日精選義式手工冰淇淋 Daily selection of ice cream	<b>180</b> PER SCOOP
<b>SELEZIONE DI SORBETTI</b> 🍷 每日精選水果雪酪 Daily selection of fruit sorbet	<b>160</b> PER SCOOP

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