

BENCOTTO

Australian Winter Black Truffle Menu 2022 澳洲冬季黑松露

CARNE SALADA

澳洲生牛肉薄片、瑞可達乳酪、海膽、黑松露
Australian beef carpaccio, ricotta, sea urchin and black truffle

\$2480

UOVO CROCCANTE

脆皮水波蛋、無花果、水耕生菜、黑松露醬汁
Crispy free-range egg, figs, hydroponic lettuce and black truffle dressing

\$1780

RISOTTO AI FUNGHI E TARTUFO

特選義大利陳年米燉飯、牛肝菌、黑松露奶油
Acquerello risotto, porcini mushroom and black truffle butter

\$2080

CONTROFILETTO ARROSTITO

澳洲和牛紐約客牛排、蘆筍、黑松露洋芋泥、鴨肝醬汁
Australian wagyu beef striploin, asparagus, black truffle mashed potatoes and foie gras jus

\$2880

SEMIFREDDO AL CIOCCOLATO BIANCO

義式白巧克力冰淇淋、榛果巧克力沫、糖漬水梨
White chocolate gelato, chocolate hazelnut praline, and compressed pear

\$1680

The signature A La Carte dishes above are served with 4 grams of black truffle

上述單點菜色皆搭配 4 公克黑松露

5 courses set menu served with 15 grams of black truffle \$5,880

五道式套餐共搭配 15 公克黑松露 \$5,880

Additional black truffle is served at \$240 per gram

額外黑松露每公克須加價 \$240

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。

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.