

BENCOTTO

Chinese New Year Set Menu | 農曆新年套餐

POLPO ALLA GRIGLIA

Grilled octopus, kale, black garlic and pickled onion

爐烤章魚、羽衣甘藍、黑蒜、醃漬洋蔥

NV Schlumberger Rose Secco, Austria

UOVO E TARTUFO

Slow-cooked organic eggs with potatoes, parmesan and black truffle

慢燉有機雞蛋、洋芋、帕瑪森起司、黑松露

AGNOLOTTI DEL PLIN

Handmade agnolotti with Vaccinara style Australian Wagyu oxtail beef filling, smoked eggplant, spinach and Castelmagno fondue

手工義式方餃、屠夫式燉澳洲牛尾醬、煙燻茄子、菠菜、卡司特瑪諾起司

2014 Domaine de Montbourgeau L' Etoile En Banode, Jura, France

RICCIOLA

Hamachi fillet, grilled green beans and mushroom essence

鰻魚、青豆、野菇醬汁

Or

GUANCIA BRASATA

Overnight braised Australian Wagyu beef, seared foie gras, beetroot and raisin sauce

慢燉澳洲和牛、煎鵝肝、甜菜根、葡萄乾醬汁

2014 St. Michael Eppan Pinot Nero Riserva, Trentino-Alto Adige, Italy

LATTE E MIELE

Honey cremeux, caramelized milk, yuzu cream and milk ice cream

乳化蜂蜜、焦糖牛奶、柚子香堤、牛奶冰淇淋

2019 Vietti Moscato d'Asti

CAFFE O TE

Coffee or tea

咖啡或茶

TWD 2,880

Our sommelier's wine pairing recommendation, four glasses TWD 2,180 per person

加價 TWD 1,980 享侍酒師精選佐餐葡萄酒 (4 杯)

若您有任何飲食上的特殊需求，敬請事先告知我們的服務人員。

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 TWD 1,000。

For special dietary requests please ask your server. Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge. the corkage charge per bottle is TWD 1,000 for wines and spirits.