

BENCOTTO

4-COURSE DINNER SET MENU / 四道式晚間精選套餐

ASTICE ALLA CATALANA / 龍蝦塔塔、蔬菜沙拉、蝦膏、檸檬、香葉芹 需加價 Supplement \$250

Lobster tartare, marinated vegetables Panzanella, sauce of coral extract, lemon and chervil

Or 或

OMAGGIO A CATERINA DE' MEDICI / 鴨肝、杏仁醬、啤酒冰淇淋、醃漬洋蔥

Foie gras terrine, almond sauce, beer gelato, onion compote

Or 或

SALUTO ALLA MIA TERRA / 焦糖茄子、麵包蕃茄泥、托斯卡尼起司泡沫

Caramelized eggplant, bread and tomato "Pappa al Pomodoro", Tuscan pecorino foam

TAJIARIN AL TARTUFO / 經典皮耶蒙特義大利麵、松露奶油、現刨夏季松露 需加價 Supplement \$500

Piemontese Tajarin pasta with homemade truffle butter and fresh shaved summer truffle

Or 或

LA LASAGNA IN UN RAVIOLO / 雙餡千層麵餃、澳洲和牛肉醬、香料奶油醬、蕃茄

Homemade doubled-ravioli of Lasagna filled with Australian Wagyu beef Bolognese, Bechamel sauce, tomato

Or 或

GNOCCHETTI SARDI AL GRANCHIO / 手工麵疙瘩、阿拉斯加帝王蟹、蕃茄凝凍、醃漬蔬菜

Handmade Sardinian gnocchetti with Alaska king crab and tomato jelly of giardiniera

MANZETTA TARTUFATA / 美國和牛牛小排、羊肚菌、黑松露、甘草 需加價 Supplement \$500

U.S. Wagyu beef short ribs with stuffed morels mushroom, black truffle and liquorice

Or 或

AGNELLO ALLA PUTTANESCA / 烤羊里肌、義式蕃茄風味醬汁、酸豆、橄欖、羽衣甘藍

Roasted lamb loin alla Puttanesca with tomato, capers, taggiasca olive and kale

Or 或

BACCALA ALLA ROSSINI / 黑鱈魚、鴨肝、黑松露、馬德拉酒醬汁

Black cod fish alla Rossini, foie gras, black truffle and Madeira sauce

IL TIRAMISU AFFOGATO / 傳統提拉米蘇、濃縮咖啡、渣釀白蘭地冰淇淋

Traditional tiramisù, affogato with coffee and grappa gelato

Or 或

FIOR DI CAMOMILLA / 洋甘菊、葡萄柚雪酪、抹茶

Chamomile flower with grapefruit sorbet and matcha crumble

Or 或

GIANDUJA / 巧克力蛋糕、榛果奶油、巧克力脆片

Gianduja soft cream, chocolate sponge and crispy

\$2,280

Sommelier's Wine Pairing (4 glasses) 四杯精選葡萄酒 \$1,980

套餐供應時間至晚間 21:00. Set menus are available until 21:00pm.

若您有任何飲食上的特殊需求，務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 at this restaurant is TWD\$1,000 for wines and spirits.

BENCOTTO

IL TRADIZIONALE 主廚精選套餐

Tasting menu of Italian traditional cuisine with a twist of innovation

IL CARPACCIO MARE E MONTI / 美國和牛生牛肉薄片、黑松露、羊肚菌、奧賽加魚子醬、海膽

U.S. Wagyu beef carpaccio "Mare e Monti" with ingredient from the sea and mountain, morel mushrooms, black truffles, Oscietra Italian caviar, sea urchin

TORTELLINI IN BRODO ALLA CARBONARA / 手工培根帕瑪森乳酪蛋黃麵餃、義式培根澄清高湯

Handmade tortellini filled with carbonara sauce, light pancetta IGP broth

RISOTTO ALLA MARINARA / 海鮮燉飯、生蠔、紅蝦、海螯蝦、蛤蜊、海膽

Seafood risotto at La Marinara cooked with cacciucco broth and tomato sauce, served over a composition of fresh seafood selection, oyster, red prawns, scampi, clams and sea urchin

PICCIONE TOSCANO / 綜合香料烤鴿肉、托斯卡尼風味雞肝、西伯利亞醬汁

Roasted pigeon with 5 spices, Tuscan "Fegatini" with blackberry and Cebreo sauce

BIANCO MANGIARE / 優格慕斯、松子、香蕉冰淇淋、柚子脆片

White dessert with yogurt mousse, pine nuts, banana gelato and crispy yuzu

\$2,680

Sommelier's Wine Pairing (3 glasses) 三杯精選葡萄酒 **\$1,580**

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