

BENCOTTO

精選套餐 | SIGNATURE SET MENU

四道式 4 courses \$2,680

五道式 5 courses \$3,080

ASTICE ED ERBE AROMATICHE

奶油台灣龍蝦、塔塔醬、香草沙拉

Butter-poached Taiwanese lobster, tartar sauce, aromatic herbs salad
NV Ferrari Brut, Trento, Trentino Alto Adige, Italy

POLPO GRIGLIATO

本地章魚、馬鈴薯泥、芝麻葉沙拉、開心果、檸檬橄欖油醬汁

Charred local octopus, mashed potato, arugula salad, pistacchio, Salmoriglio dressing
2018 Chateau Loumelat, Bordeaux, France

OR

RISOTTO AL BASILICO E SCAMPI

精選義大利米燉飯佐海螯蝦、羅勒青醬、布拉塔乳酪

Special selection Acquerello rice, seared langoustine, basil pesto, burrata
2021 Joseph Drouhin, Montagny 1er Cru, Bourgogne, France

GUANCIA DI MANZO

慢燉和牛牛頰、玉米糕、古岡左拉乳酪、胡蘿蔔、蝦夷蔥
(牛肉原產地：澳洲)

Overnight-braised Wagyu beef cheek, polenta, gorgonzola cheese, baby carrots, chives
(Beef Origin: Australia)

2018 Grifalco, Gricos, Aglianico del Vulture, Basilicata, Italy

FOR NON BEEF GUEST

ANATRA AFFUMICATA

煙燻宜蘭鴨胸、石榴醋漬球莖甘藍、燉茄子、鴨肉汁

Lightly smoked Yilan duck breast, pickled kohlrabi in pomegranate vinegar, eggplant caponata, duck jus
2018 Grifalco, Gricos, Aglianico del Vulture, Basilicata, Italy

MOUSSE AL CIOCCOLATO E ALBICOCCA

黑巧克力慕斯、花生、焦化奶油杏桃雪酪

Dark chocolate mousse, peanut, burnt butter apricot sorbet
Macallan, 15 years

加價 TWD 2,000 享侍酒師精選佐餐葡萄酒 (4 杯) / TWD 2,300 (5 杯)
Additional charge TWD 2,000 to enjoy Sommelier Selected Wine Pairing (4 Glasses)
or TWD 2,300 (5 glasses)

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

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

TAGLIERE DI SALUMI E FORMAGGI  1,980

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

SAUTÉ DI VONGOLE  920

本地白酒蛤蜊、大蒜、番茄、荷蘭芹

Verdicchio white wine sautéed local clams with garlic, fresh tomatoes and parsley

CARPACCIO DI MANZO  880

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)

INSALATA AUTUNNALE  680

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

BURRATA E VARIAZIONE DI POMODORI  620

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

FOCACCINO 780

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)

LINGUA DI MANZO    880

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)

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

 SUSTAINABLE SEAFOOD 環保海鮮

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。

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.

BENCOTTO

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 |

 SUSTAINABLE SEAFOOD 環保海鮮

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。

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.

BENCOTTO

SECONDI PIATTI | 主菜

FILETTO DI MANZO

1,680

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)

Prime beef Tenderloin, mashed potato, charred tuberose, pearl onion and beef jus
(Beef origin: USA)

ANATRA AFFUMICATA 🍖

880

煙燻宜蘭鴨胸、石榴醋漬球莖甘藍、燉茄子、鴨肉汁

Lightly smoked Yilan duck breast, pickled kohlrabi in pomegranate vinegar,
eggplant caponata, duck jus

PLUMA DI MAIALE

1,080

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)

Char-grilled iberico pork pluma, pumpkin puree, braised mushroom, pickled onion and
local wasabi (Pork origin: Spain)

OMBRINA ARROSTITA 🍖

920

香煎本地刺花斑、綠卷、松子、葡萄乾、大蒜鯷魚醬

Pan-seared local flower garoupa fillet, frisée tossed with pine nuts and raisin,
Bagna Cauda

MERLUZZO ALLA MUGNAIA 🍖🌿

1,080

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

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

COSTATA DI MANZO 🍖🌿

5,380

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)

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 |
🌿 SUSTAINABLE SEAFOOD 環保海鮮

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。

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.

BENCOTTO

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)

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選 |  SUSTAINABLE SEAFOOD 環保海鮮

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。

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.

BENCOTTO

DOLCE | 甜點

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

🍷 SHELLFISH 甲殼類 | 🍷 NUTS 堅果類 | 🍷 VEGETARIAN 素食 | 🍷 CHEF'S SPECIAL 主廚精選 |
🍷 SUSTAINABLE SEAFOOD 環保海鮮

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。

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.