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BENCOTTO

DINNER SET MENU / 晚間精選套餐

4 Courses / 四道式

可於 1.前菜、 2.義大利麵及燉飯 3.主菜 4.甜點選項內各選擇一道佳餚

Choose 4 courses from Appetizer and Pasta & Risotto and Main Course and Dessert

\$ 1,980

5 Courses / 五道式

可於 1.前菜選擇兩道、 2.義大利麵及燉飯選擇一道、 3.主菜 4.甜點選項內各選擇一道佳餚

Choose 5 courses from two appetizers and Pasta & Risotto and Main Course and Dessert

\$ 2,380

套餐份量與單點不同 Set menu portion is different from A La Carte portion.

最後點餐時間為晚間 9:30. Food orders are taken up until 9:30P.M.

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.
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ANTIPASTO | 前菜

BURRATA / 有機櫻桃蕃茄沙拉、布拉塔乳酪、Caviaroli 特級初榨橄欖油珍珠

Organic cherry tomato salad with Burrata cheese and Caviaroli extra virgin olive oil pearls

\$780

INSALATA BENCOTTO / 季節沙拉、西芹、紅蘿蔔、蕃茄、烤櫛瓜、松子、葡萄乾、蘋果、帕瑪森乳酪、巴薩米克醋

Seasonal green salad with celery, carrots, tomato, grilled zucchini, pine nuts, raisins, apple, parmesan cheese and balsamic vinegar dressing

\$480

INSALATA PRIMAVERA / 綜合春季萵苣沙拉、根莖蔬菜、橄欖、明蝦、酸豆醬汁

Spring salad, lettuce, mizuna, arugula, root vegetables, olives, king prawn with caper dressing

\$880

TARTARE DI MANZO / 美國頂級牛菲力塔塔、紅蔥頭、酸豆、帕瑪森乳酪、鹹蛋黃、青蘋果

USA prime beef tenderloin tartare with shallot, capers, parmesan cheese, cured egg yolk and green apple emulsion

\$780

POLPO ALLA GRIGLIA / 爐烤章魚佐柑橘洋芋泥、葡萄、蕃茄、葡萄柚

Grilled octopus with citrus mashed potato, tomato, grapes and grapefruit

\$580

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ANTIPASTO | 前菜

MELANZANA AL FORNO / 烤茄子、蕃茄麵包泥、托斯卡尼羊乳酪泡沫、松子

Baked eggplant with pappa al pomodoro, Tuscan pecorino foam and pinenuts

\$480

LINGUA DI MANZO / 慢燉澳洲牛舌佐莎莎青醬、黑蒜美乃滋

Slow cooked AUS Wagyu beef tongue with salsa verde and black garlic mayonnaise

\$780

SAUTE DI VONGOLE / 白酒蛤蜊佐大蒜、新鮮蕃茄及荷蘭芹 (僅提供單點)

Verdicchio white wine sautéed clams with garlic, fresh tomato and parsley

(A La Carte only)

\$680

SELEZIONE DI SALUMI E FARMAGGI / 主廚精選冷肉火腿及乳酪拼盤、自製脆餅、醃漬蔬菜及芥末 (僅提供單點)

Chef's selection of cold cuts and cheeses with homemade croutons, pickles and mustard

(A La Carte only)

\$1,080

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PASTA & RISOTTO | 義大利麵及燉飯

GNOCCHETTI AL POMODORO / 手工洋芋麵疙瘩、黃蕃茄醬汁、水牛乳酪、鯷魚

Handmade potato gnocchetti with yellow tomato sauce, buffalo mozzarella cheese and Cantabrico anchovies

\$580

TAGLIATELLE AL RAGU' DI ANATRA / 自製寬扁麵、鴨腿肉醬、菠菜、帕瑪森乳酪

Homemade Tagliatelle with braised Canard Rouge duck legs ragout, spinach and parmesan cheese

\$880

AGNOLOTTI CON PISELLI E PROSCIUTTO / 手工義大利麵餃、台灣有機青豆、薄荷、生火腿

Handmade agnolotti filling with organic Taiwanese green pea, mint and Prosciutto ham

\$680

RAVIOLI ALLA PIZZOTTELLA / 手工義大利麵餃、瑞可達乳酪、奧勒岡、蕃茄醬汁、橄欖、大蒜、辣椒、酸豆

Handmade ravioli filling with ricotta cheese, oregano and fresh tomato sauce, taggiasche olives, garlic, chili, capers

\$680

ZUPPA DI ZUCCHINE / 櫛瓜湯、烤麵包脆片

Green zucchini soup with grilled croutons

\$480

RISOTTO SCAMPI, LIMONE E RICCI / 義大利陳年米燉飯、海螯蝦、柑橘、迷迭香、酸豆、北海道海膽

Acquerello risotto with langoustine, citrus, rosemary, capers and Hokkaido sea urchin

套餐需加價 Supplement \$200

\$880

TAGLIOLINI AII'ASTICE / 自製細扁麵、波士頓龍蝦、風乾蕃茄、羅勒、龍蝦醬

Homemade Tagliolini with Boston lobster, sundried tomato, basil and lobster emulsion

套餐需加價 Supplement \$200

\$980

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SECONDO | 主菜

GUANCIA AL CHIANTI / 奇昂地紅酒慢煮澳洲牛頰、玉米泥、蘆筍

AU Wagyu beef cheek braised with Chianti wine, creamy polenta and asparagus

\$880

FILETTO DI MANZO / 美國頂級牛菲力、沙巴雍、嫩芽沙拉

USA prime tenderloin beef with Sabayon and micro sprout salad

套餐需加價 Supplement \$300

\$1,080

POLLO ARROSTO / 烤雞腿、茄子、燉甜椒、芝麻葉

Roasted chicken leg with eggplant, bell peppers Caponata and arugula

\$780

TONNO ARROSTO / 炙烤鮪魚、迷迭香、白腰豆、甘藍、焦糖洋蔥

Roasted tuna Tagliata style with rosemary, cannellini beans, kale and caramelized onion

\$880

PESCATO IN BRODO DI POMODORO / 香煎馬頭魚、焗蕃茄、櫛瓜、青豆、蕃茄澄清湯

Crispy Amadai with and tomato gratin, zucchini, green pea and tomato consume

\$780

COSTATA DI MANZO / 爐烤美國肋眼牛排、洋芋泥、炒蘑菇 (建議 4 人享用、僅提供單點)

Roasted Prime USA beef ribeye with mush potatoes, and sauteed mushrooms

(Recommended for 4 guests, A La Carte only)

\$3,680

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DOLCE | 甜點

MOUSSE AL MANGO / 芒果慕斯蛋糕
Biscuit base with fresh Ai-Wen mango mousse
\$320

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TORTA AL CIOCCOLATO / 巧克力蛋糕、榛果慕斯
Chocolate cake with hazelnut mousse
\$320

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CROSTATA AGLI AGRUMI / 柑橘塔橘子果凍
Citrus tart with meringue and mandarin jelly
\$320

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TIRAMISU / 傳統提拉米蘇
Traditional Tiramisu
\$320

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PANNACOTTA MIELE E CARMELLO / 百香果蜂蜜奶酪、鹹焦糖
Honey panna cotta with passion fruit and salted caramel
\$320

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MILLEFOGLIE AL PISTACCHIO / 卡士達千層派、莓果、開心果冰淇淋
Millefeuille with custard, berries and pistachio gelato
\$320

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AFFOGATO / 義式香草冰淇淋、義式濃縮咖啡
Vanilla gelato with coffee espresso
\$320

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