

BENCOTTO

午間套餐 | LUNCH SET

精選 2 courses \$1,580

商務 3 courses \$1,880

POLPO ALLA GRIGLIA

本地章魚、馬鈴薯泥、開心果、水田芥

Charred local octopus, mashed potatoes, pistachio, watercress

Chateau Loumelat, Bordeaux, France

OR

FUSILLI AMATRICIANA

手工義大利螺旋麵、義式培根、番茄醬汁、佩科里諾羊奶乳酪、黑胡椒
(豬肉產地：台灣)

Home-made fusilli, pork pancetta, tomato sauce, Pecorino cheese, black pepper
(Pork Origin: Taiwan)

Fuligni, Rosso di Montalcino, Tuscany, Italy

TAGLIATA DI MANZO AI FUNGHI

爐烤和牛牛腹脅、燉煮鴻喜菇、塊根芹泥、荷蘭豆
(牛肉原產地：澳洲)

Grilled Wagyu Beef Flank Steak, braised Shimeji mushroom, celeriac purée and snow peas
(Beef Origin: Australia)

Grifalco, Gricos, Aglianico del Vulture, Basilicata, Italy

OR

OMBRINA ARROSTITA

香煎本地刺花斑、防風草、茴香沙拉

Pan-seared local flower grouper fillet, confit fennel and lemon

Joseph Drouhin, Montagny 1er Cru, France

TIRAMISÙ

提拉米蘇

Mascarpone cream, ladyfingers cookie, espresso

OR

TARTELLETTA DI FRUTTA

香草塔、季節精選新鮮水果、莓果雪酪

Vanilla sweet tart with seasonal fresh fruit selection and berries sorbet

Tenuta di Nozzole, Vin Santo del Chianti Classico, Tuscany, Italy

加價 TWD 1,280 享侍酒師精選佐餐葡萄酒 (3 杯)

Additional charge TWD 1,280 to enjoy Sommelier Selected Wine Pairing (3 Glasses)

本菜單使用之海鮮食材皆符合生態保育永續利用。
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。

All seafood in this menu is sustainably sourced.

Set menu is available from Monday to Friday.

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.