

BENCOTTO

午間套餐 Lunch Set Menu

2-Courses / 二道式 TWD1,188

可於前菜、主菜、選項內各選擇一道佳餚
Choose 2 courses from Appetizer and Main Course

3-Courses / 三道式 TWD1,388

可於菜單中前菜、主菜、甜點選項內各選擇一道佳餚
Choose 3 courses from Appetizer, Main Course and Dessert

ANTIPASTO | 前菜

ZUPPA DI PISELLI | 絲滑青豆泥佐帕瑪森起士、柑橘
Green peas velvety with parmesan cheese and orange

ARISTA TONNATA | 傳統皮蒙特豬里肌佐鮪魚醬
Pork loin carpaccio traditional piedmont style with tuna sauce

MOECHE ALLA VENEZIANA | 威尼斯風味酥脆軟殼蟹佐地中海醬汁
Crunchy soft shell crab alla Veneziana with Mediterranean sauce

SECONDO | 主菜

SPAGHETTO AGLIO E OLIO | 煙花女手工義大利麵、大蒜、乾辣椒、初榨橄欖油
Homemade spaghetti with garlic, oil, chili pepper with Puttanesca essence.

RISOTTO ALLA MILANESE | 傳統米蘭燉飯、番紅花、澳洲牛骨髓
Traditional Milanese risotto with saffron and Australian beef bone marrow

PESCATO DEL GIORNO | 時令鮮魚、櫛瓜、蒔蘿、海鮮醬汁
Daily catch fish with zucchini, dill and tarantina sauce

MANZETTA LATTUGA E ASPARAGI | 澳洲和牛腹脇肉、萵苣、蘆筍
Australian Wagyu beef flank steak, lettuce and asparagus

DOLCE | 甜點

TORTA ALLE NOCCIOLINE | 花生巧克力蛋糕、香草冰淇淋、咖啡泡沫
Peanuts chocolate cake with vanilla gelato and coffee foam

PESCA LITCHI E MANDORLE | 新鮮蜜桃、荔枝冰沙、杏仁
Fresh peach with litchi sorbet and almond candy

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.

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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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