

# BENCOTTO

## 午間套餐 | LUNCH SET

商務二道 2 courses \$1,580

精選三道 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

*Château Loumelat, Bordeaux, France*

OR

### MACCHERONCINI ALLA BOLOGNESE

義式手工肉醬短管麵

(牛肉原產地：澳洲、豬肉原產地：台灣)

Homemade Maccheroncini with Wagyu Beef & Pork Ragout

(Beef Origin: Australia, 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, 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、油封茴香

Pan-Seared Local Flower Grouper Fillet, Parsnip, Confit Fennel

*Joseph Drouhin, Montagny 1er Cru, Burgundy, France*

### TIRAMISÙ

提拉米蘇

Mascarpone Cream, Ladyfingers, Espresso

OR

### TARTELLETTA DI FRUTTA

香草塔、季節精選新鮮水果、莓果雪酪

Sweet Vanilla Tart, Seasonal Fresh Fruit, Berry Sorbet

*Tenuta di Nozzole, Vin Santo del Chianti Classico, Toscana, Italy*

加價 TWD 1,280 享侍酒師精選佐餐葡萄酒 (3 杯)

An additional TWD 1,280 to enjoy our sommelier-selected wine pairing (3 glasses)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

 Gluten Free 無麥麩

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。自備酒水服務費葡萄酒、烈酒每瓶 1,000 元。

All our seafood is sustainably sourced.

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 is TWD 1,000 per bottle for wines and spirits.

A cakeage fee of TWD 800 per cake applies to cakes not purchased from Mandarin Oriental, Taipei.