

— ✨ —
BENCOTTO

LUNCH SET MENU | 午間精選套餐

2 Courses / 二道式

可於 1.前菜、2.義大利麵或燉飯或主菜選項內各選擇一道佳餚

Choose 2 courses from Appetizer, and Pasta or Risotto or Main Course

\$ 1,280

3 Courses / 三道式

可於 1.前菜、2.義大利麵或燉飯選擇一道、3.主菜選項內各選擇一道佳餚

Choose 3 courses from Appetizer, Pasta or Risotto, and Main Course

\$ 1,680

最後點餐時間為下午 2:00 Food orders are taken up until 2:00 P.M

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 TWD 1,000.

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

ANTIPASTO | 前菜

INSALATA BENCOTTO

橡葉生菜、紅菊苣、櫻桃番茄、紅蘿蔔、西芹、葡萄乾、松子、帕瑪森乾酪、陳年醋

Oak leaves, red endive, cherry tomatoes, carrots, celery, raisins, pine nuts, parmesan and aged Modena balsamic dressing

POLPO ALLA GRIGLIA

地中海風味爐烤章魚佐青檸洋芋泥

Grilled octopus with lemon mashed potato and Medeiteranean flavors

CARNE SALADA

澳洲牛肉生薄片、瑞可達乳酪、檸檬、芝麻葉、帕馬森乾酪

Australian beef carpaccio, ricotta, lemon zest, arugula, parmesan

MINISTRONE DI VERDURE

傳統義式青醬蔬菜湯

Traditional vegetables soup with basil pesto

PASTA AND RISOTTO | 手工自製義大利麵及燉飯

SPAGHETTI CARBONARA

羅馬式義大利麵佐蛋黃、風乾豬頰肉、佩克里諾乳酪

Rome's style with egg yolk, guanciale ham and pecorino cheese

SPAGHETTI CON RAGOUT DI PESCE

海鮮義大利麵、香料橄欖油、辣椒、大蒜

Spaghetti with seafood, aromatic olive oil, chili, garlic and herbs

PAPPARDELLE PORCINI E CASTELMAGNO

寬帶麵、牛肝菌菇、卡司特馬諾乳酪

Pappardelle with porcini mushrooms and Castelmagno cheese fondue

SEDANINI AL RAGU'

水管麵、主廚家傳番茄澳洲牛肉肉醬

Sedanini with Chef grandmother's recipe of Australian beef bolognese ragout

RISOTTO AI FUNGHI

特選米燉飯佐野菇、慢燉澳洲和牛牛肉

Special selection Acquerello rice with mushrooms and overnight-braised Australian Wagyu beef

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 TWD 1,000。

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

MAIN COURSE | 主菜

BRASATO

慢燉澳洲和牛牛頰、玉米泥、紅酒醬汁

Overnight-braised Australian Wagyu beef with creamy polenta and barolo wine roasting jus

POLLO ALLA CACCIATORA

獵人烤雞、西西里燉蔬菜、芝麻葉醬

Roasted chicken, Sicilian vegetables caponata and arugula essence

COSTOLETTA DI MAILE

炙烤美國波克夏豬排、蘆筍、洋芋泥、肋排醬汁

Roasted USA Berkshire pork chop, asparagus, mashed potatoes and short ribs sauce

需額外加價

Supplement \$160

OMBRINA DI FONDALE

香煎石斑、家傳海鮮醬、酸豆番茄碎、蝦夷蔥

Pan-fried garoupa fillet, childhood memory seafood emulsion with capers, tomato concassé and chive

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 TWD 1,000。

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.