

— ✨ —

BENCOTTO

LUNCH SET MENU / 午間精選套餐

2 Courses / 二道式

可於 1.前菜、2.義大利麵及燉飯或主菜選項內各選擇一道佳餚

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

\$ 1,280

3 Courses / 三道式

可於 1.前菜、2.義大利麵及燉飯選擇一道、3.主菜選項內各選擇一道佳餚

Choose 3 courses from Appetizers and Pasta & Risotto and Main Course

\$ 1,680

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

最後點餐時間為下午 2:00 Food orders are taken up until 2:00P.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. The corkage fee per bottle is at TWD 1,000 for wines and spirits.

— ✨ —
BENCOTTO

ANTIPASTO | 前菜

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

Organic cherry tomatoes salad with burrata and Caviaroli extra virgin olive oil pearls

INSALATA BENCOTTO / 季節沙拉、西芹、紅蘿蔔、番茄、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, tomatoes, grilled zucchini, pine nuts, raisins, apple
parmesan and balsamic vinegar dressing

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 prawns with caper dressing

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、青蘋果醬

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

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

Grilled octopus with citrus mashed potatoes, tomatoes, grapes and grapefruit

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. The corkage fee per bottle is at TWD 1,000 for wines and spirits.

— ✨ —
BENCOTTO

ANTIPASTO | 前菜

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

Baked eggplant with pappa al pomodoro, Tuscan pecorino foam and pine nuts

LINGUA DI MANZO / 慢燉澳洲牛舌佐莎莎青醬、黑蒜美乃滋

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

— ✨ —
SAUTÉ DI VONGOLE / 白酒蛤蜊佐大蒜、新鮮番茄及荷蘭芹 (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 / 主廚精選義大利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 Italian cold cuts and cheeses with homemade croutons, pickles and mustard

(A La Carte only)

\$1,080

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. The corkage fee per bottle is at TWD 1,000 for wines and spirits.

— ✨ —
BENCOTTO

PASTA & RISOTTO | 義大利麵及燉飯

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

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

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

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

Handmade agnolotti with organic Taiwanese green peas, mint and Italian prosciutto

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

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

ZUPPA DI ZUCCHINE / 櫛瓜湯、烤麵包脆片

Green zucchini soup with grilled croutons

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

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

Homemade tagliolini with Boston lobster, sun-dried tomatoes, basil and lobster emulsion

套餐需加價 Supplement \$200

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. The corkage fee per bottle is at TWD 1,000 for wines and spirits.

BENCOTTO

SECONDO | 主菜

GUANCIA AL CHIANTI / 奇昂地紅酒慢煮澳洲牛頰、玉米泥

Australian Wagyu beef cheek braised with Chianti wine, creamy polenta

FILETTO DI MANZO / 美國頂級牛菲力、沙巴雍、嫩芽沙拉

USA Prime beef tenderloin with sabayon and aromatic cress salad

套餐需加價 Supplement \$300

POLLO ARROSTO / 烤雞腿、茄子、燉甜椒、芝麻葉

Roasted chicken leg with eggplant, bell peppers caponata and arugula

BISTECCA DI MAIALE E CIME DI RAPA / 爐烤美國盤克夏帶骨豬排、茴香子、羽衣甘藍泥、榛果

Roasted USA Berkshire pork chop, fennel seeds, kale cime di rapa purée and hazelnuts

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

Crispy Amadai with tomato gratin, zucchini, green peas and tomato consommé

MERLUZZO E FRIGGITELLI / 智利海鱸魚、義大利甜椒、風乾番茄塔塔、橄欖、麵包碎

Slow-cooked Chilean sea bass with friggittelli pepper, sun-dried tomatoes, olives and bread crumble

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 USA Prime beef ribeye with mashed potatoes and sautéed mushrooms

(Recommended for 4 guests, A La Carte only)

\$3,680

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. The corkage fee per bottle is at TWD 1,000 for wines and spirits.