

義  
饗  
尊  
榮  
私  
宴

PRIVATE DINING & EVENTS

BENCOTTO

餐廳介紹  
ABOUT US



Bencotto 有雅致並兼具多功能的場地，  
致力為客人提供最令人愉悅、  
創新且美味的義大利餐飲體驗。

Bencotto presents a refined and versatile venue,  
serving elegant Italian cuisine in a warm,  
sophisticated setting for an unforgettable culinary experience.



「Bencotto」義大利餐廳由廚藝團隊選用最新鮮的當令食材，在開放式廚房為賓客烹製經典道地的義式美食，亦提供豐富的調飲珍釀。來自威尼斯的義籍主廚艾曼紐·貝爾加莫 (Emanuele Bergamo) 和副主廚瑞卡多·貝里諾 (Riccardo Pellino)，以細膩的烹調手法與充滿藝術美感的摩登擺盤，精彩演繹季節味蕾變幻下的經典道地義式美饌，為食客重新詮釋當代義菜新食尚。

Bencotto, the Italian restaurant at Mandarin Oriental, Taipei epitomises contemporary elegance and warmth. Operating with an open kitchen concept, our chefs meticulously prepare authentic Italian dishes using only the freshest ingredients and, whenever possible, organic, seasonal produce.

Chef de Cuisine Emanuele Bergamo and Sous Chef Riccardo Pellino, both from Venice, employ innovative techniques and sophisticated plating to present classic Italian cuisine in a refined and delicate manner. Their creations capture the essence of the changing seasons, offering a refined yet comfortably enjoyable dining experience reminiscent of home.

# 美饌

Delicacies



## 參考菜單 SAMPLE MENU

---

### ASTICE ED ERBE AROMATICHE

奶油台灣龍蝦、塔塔醬、香草沙拉

Butter-poached Taiwanese lobster, tartar sauce, aromatic herbs salad

Or

### CAPRESE DI RICCIOLA

鱈魚生薄片、水牛莫扎瑞拉乳酪、番茄、羅勒

Lightly cured hamachi, Buffalo Mozzarella, tomato, basil

*NV Ferrari Brut, Trento, Trentino Alto Adige, Italy*

### MACCHERONCINI AL GRANCHIO REALE

手工短管麵、煙燻奶油、柚子、帝王蟹

Homemade maccheroni pasta, smoked butter, yuzu and king crab

*Joseph Drouhin, Montagny 1er Cru, France*

### COSTOLETTE DI MANZO

慢燉頂級牛小排、綠蘆筍、帕瑪森乳酪碎、牛肉汁（牛肉產地：美國）

Overnight braised prime beef short ribs, green asparagus, Parmesan crumble, beef jus (Beef Origin: USA)

*Fuligni, Rosso di Montalcino, Toscana, Italy*

Non-Beef Option

### BRANZINO CILENO E BROCCOLINI PICCANTI

香煎智利海鱸魚、辣味青花筍、松子昆布高湯

Pan-fried toothfish, spicy broccolini, pinenuts dashi

*Domaine de la Grand'Cour, Fleurie Clos de la Grand'Cour, Beaujolais, France*

### YUZU CAPRESE

傳統拿坡里烤杏仁蛋糕、柚子、白巧克力、杏仁慕斯

Neapolitan traditional oven-baked almond cake infused with yuzu, white chocolate and almond mousse

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

# 場地

## The Venue Collection

開放式廚房旁的「主廚餐桌」，透過偌大的玻璃拉門，賓客可盡興享受廚藝團隊在愉悅氛圍中精心製作的義式佳餚，是享受私人宴客場所的最佳首選，可容納多達 12 位賓客，另有可容納 10 位賓客的雅致酒窖用餐區，以及一間可容納至多 50 位賓客的「家 LA TUA CASA」私人包廂，獨立專屬的空間，適合舉辦各式聚會或會議。

Experience culinary excellence at Bencotto's Chef's Table, where you'll have an up-close view of skilled chefs crafting exquisite Italian dishes. Savor a curated selection of wines while enjoying the ambiance of our private wine cellar, or let us tailor our "LA TUA CASA" Private Room to your needs for an intimate and unforgettable special event.

• 場地 Venue	人數 Capacity	宴會形式 Function
• 主廚餐桌 Chef's Table	12 位 /pax	會議   私人聚會   春酒尾牙   慶生宴
• 酒窖 Wine Cellar	10 位 /pax	
• 「家 LA TUA CASA」 私人包廂 Private Room	50 位 /pax	Meeting   Private Event   Year-end Party   Birthday Celebration
• 開放式用餐區 Main Dining Room	82 位 /pax	

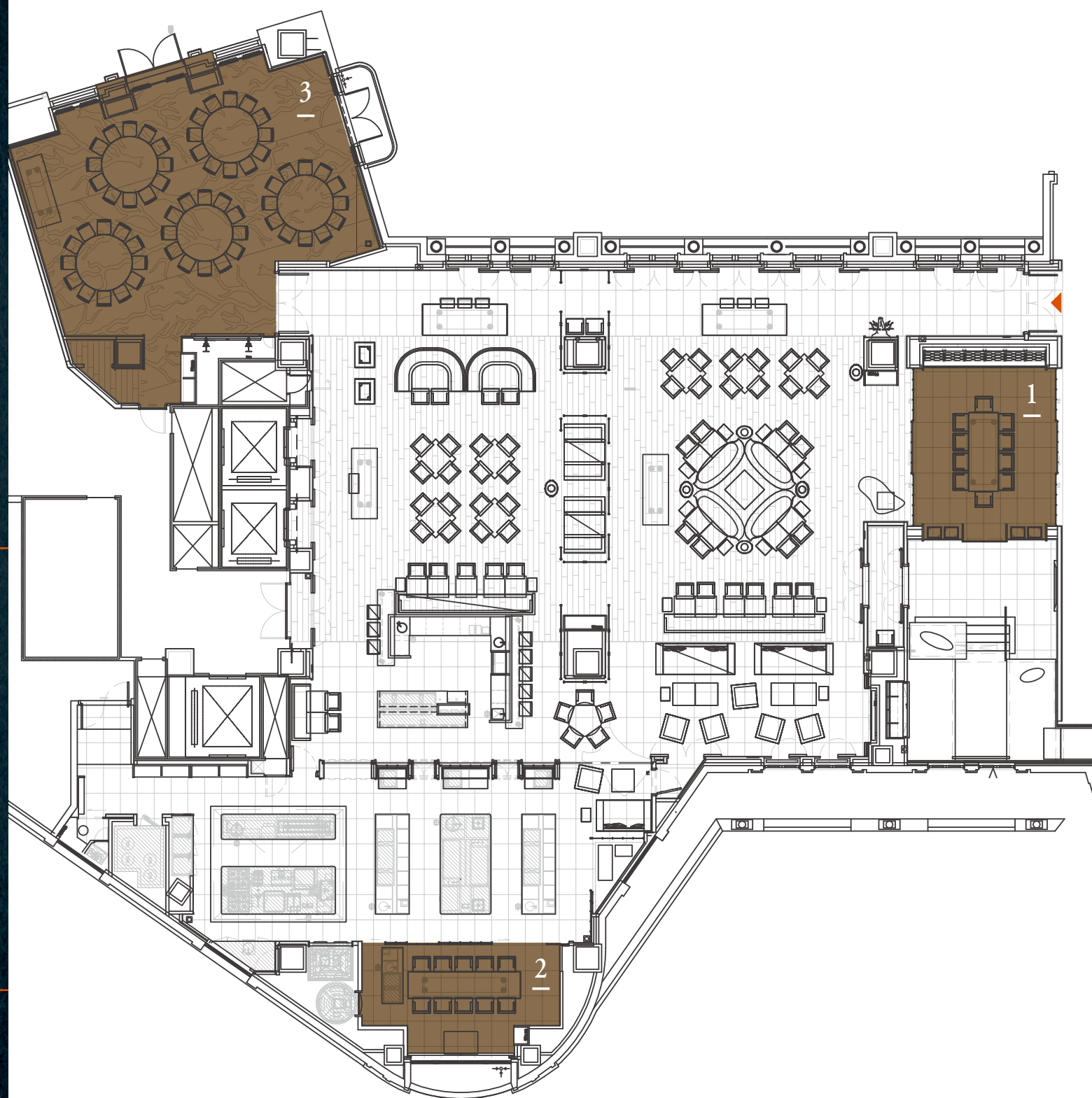
義饗私宴

PRIVATE DINING

# 場地圖

Floor Plan

- 1. 酒窖  
WINE CELLAR
- 2. 主廚餐桌  
CHEF'S TABLE
- 3. 「家 LA TUA CASA」  
私人包廂  
PRIVATE ROOM



---

長桌桌型  
(24 位賓客)

Long Table  
for 24 Guests



---

U 形  
(12-20 位賓客)

U Shape  
for 12-20 Guests



為您量身訂製各式餐飲需求，  
讓專屬聚會時光成為永恆的美好回憶。

The ideal venue for any private event,  
offering a customizable setting to meet your  
needs and ensure an exceptional, tailored  
experience for your special occasion.

- 私人包廂兼具備電視、麥克風等視聽設備。
- The private room is equipped with audiovisual facilities, including a television, microphone, etc.



## 「家 LA TUA CASA」私人包廂

Private Room

---

大圓桌桌型  
(20位賓客)

1 Round Table  
for 20 Guests

圓桌直徑 Diameter  
350cm



---

3圓桌桌型  
(30位賓客)

3 Round Tables  
for 30 Guests

圓桌直徑 Diameter  
183cm



---

5圓桌桌型  
(50位賓客)

5 Round Tables  
for 50 Guests

圓桌直徑 Diameter  
183cm



---

## 主廚餐桌

Chef's Table

---

長桌桌型  
(6-12 位賓客)

Long Table  
for 6-12 Guests

---



---

## 酒窖

Wine Cellar

---

長桌桌型  
(6-10 位賓客)

Long Table  
for 6-10 Guests

---





請與我們聯繫為您訂製專屬的私人宴會，「義」饗美好時光！

Let us craft a bespoke private event featuring innovative cuisine and an exceptional venue.

Contact us to tailor your experience.

(02) 2715 6888 | [motpe-bencotto@mohg.com](mailto:motpe-bencotto@mohg.com)