

BENCOTTO

精選套餐 | SIGNATURE SET MENU

四道式 4 courses \$2,980

五道式 5 courses \$3,480

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

ASPARAGI BIANCHI

碳烤白蘆筍、蛋黃醬、奧賽嘉魚子醬

Charred white asparagus, yolk gel and Oscietra caviar

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

加價 TWD 2,080 享侍酒師精選佐餐葡萄酒 (4 杯)

Additional charge TWD 2,080 to enjoy Sommelier Selected Wine Pairing (4 Glasses)

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賓客自備於台北文華東方酒店以外的商店購買之蛋糕，將另酌收新台幣 800 元服務費用

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

A cakeage fee of TWD 800 per cake is applied for any cake not purchased from Mandarin Oriental, Taipei

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ANTIPASTI | 前菜 (適合 2-3 人享用、僅提供單點)

Appetizer for Sharing - Recommended for 2 to 3 Persons

TAGLIERE DI SALUMI E FORMAGGI  1,980

精選冷肉火腿及乳酪拼盤、自製醃漬蔬菜

辣味薩拉米 (豬肉原產地: 西班牙) | Spicy salami (Spain)

窖藏級風乾火腿 (豬肉原產地: 西班牙) | Serrano Prosciutto (Spain)

摩德代拉 (豬肉原產地: 台灣) | Mortadella (Taiwan)

帕瑪森乳酪 DOP36 個月 | DOP 36 months aged Parmesan cheese

塔雷吉歐乳酪 | Taleggio


蒙塔西奧乳酪 | Montasio

served with home-made vegetables giardiniera

SAUTÉ DI VONGOLE   920

本地白酒蛤蜊、大蒜、番茄、荷蘭芹

Verdicchio white wine sautéed local clams with garlic, fresh tomatoes and parsley

CARPACCIO DI MANZO   880

生牛肉薄片、美乃滋、醃漬珍珠洋蔥、在地芥末、帕馬森乳酪、檸檬 (牛肉原產地: 澳洲)

Beef carpaccio, mayonnaise, pickled pearl onions, local wasabi, Parmesan, lemon
(Beef origin: Australia)

INSALATA PRIMAVERILE    680

綜合生菜、紅菊苣、桃子、櫻桃蘿蔔、小黃瓜、櫻桃番茄、白巴薩米克醋醬汁

Mixed lettuce leaves, red endive, peach, radish, cucumber, cherry tomato, white balsamic dressing

BURRATA E ZUCCHINE MARINATE    680

在地布拉塔乳酪、櫛瓜、油封番茄、杏仁

Local burrata cheese, grilled and marinated zucchini, confit tomatoes and almond

FOCACCINO 780

手工佛卡夏、窖藏級風乾火腿、絲綢乳酪、橄欖、櫻桃番茄、芝麻葉 (豬肉原產地: 西班牙)

House-made Focaccino filled with Serrano prosciutto, Stracciatella cheese, olives crumble, cherry tomatoes and rocket salad
(Pork origin: Spain)

POLPO ARROSTITO   880

本地章魚、馬鈴薯泥、開心果、水田芥沙拉

Charred octopus, mashed potatoes, pistachio and watercress salad

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選 |

 GLUTEN FREE 無麥麩

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ZUPPA | 湯品

ZUPPA DI FUNGHI

時令蘑菇濃湯、烤蘑菇、酸奶、蝦夷蔥

Seasonal mushroom soup, roasted mushroom, sour cream and chives

580

MINISTRONE DI VERDURE

經典義式蔬菜湯

Classic garden vegetable minestrone with basil pesto

580

PASTA and RISOTTO | 手工自製義大利麵及燉飯

CASARACCE AL RAGU DI ANATRA

傳統西西里螺旋麵、威尼斯式慢燉鴨肉、鼠尾草

Traditional Sicilian pasta with Venetian style slowly stewed duck ragout and fried sage

810

CONCHIGLIE CON VONGOLE E ASPARAGI VERDI

手工貝殼麵、大蒜、蛤蜊、綠蘆筍

Homemade shellfish shape pasta, garlic, clams and green asparagus

880

CAPPELLACI AGLI SCAMPI

台灣海螵蝦麵餃、椰子香茅醬、青檸油、海鮮醬汁

Taiwanese langoustine ravioli, coconut and lemongrass reduction, kaffir oil, bisque sauce

910

LINGUINA ALL'ASTICE

手工細扁麵、台灣青龍蝦、櫻桃番茄醬

Homemade linguini, roasted Taiwanese lobster, cherry tomatoes ragout

1,510

PAPPARDELLE AI FUNGHI

手工寬扁麵、炒蘑菇、百里香

Pappardelle with sautéed mushroom and thyme

810

RISOTTO AL PARMIGGIANO REGGIANO E CAPESANTE

特選米燉飯、36個月帕馬森乳酪、油封番茄、橄欖碎、芝麻葉青醬、干貝

(干貝產地：日本北海道)

Special Acquerello Riserva rice, 36-month Parmesan cheese, confit tomatoes, olives crumble and wild arugula pesto, seared scallop
(Scallop Origin: Hokkaido, Japan)

1,280

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選 |

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SECONDI PIATTI | 主菜

FILETTO DI MANZO

頂級牛菲力、馬鈴薯泥、晚香玉筍、珍珠洋蔥、牛肉汁 (牛肉原產地: 美國)

Prime beef Tenderloin, mashed potato, charred tuberose, pearl onion and beef jus
(Beef origin: USA)

1,680

COSTOLETTE DI AGNELLO

紐西蘭高地和羊肋排、乾草克菲爾優格醬、萵筍

Lumina's farm lamb rack, hay infused kefir, celtuce

1,280

OMBRINA ARROSTITA

香煎本地刺花斑、綠卷、松子、葡萄乾、大蒜鯷魚醬

Pan-seared local flower garoupa fillet, frisée tossed with pine nuts and raisin,
Bagna Cauda

920

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

1,280

BRACIOLA DI MAIALE

爐烤豬排、鴻喜菇、榛果、蜜汁珍珠洋蔥、豬肉汁 (建議 2 人享用)
(豬肉原產地: 台灣)

Roasted pork chop, Shimeji mushroom, hazelnut, glazed pearl onion, pork jus
(Recommended for 2 persons) (Pork Origin : Taiwan)

2,880

(桌邊服務、適合 3-4 人享用)

Served Tableside and Recommended for 3 to 4 persons

COSTATA DI MANZO

爐烤頂級帶骨肋眼牛排、馬鈴薯泥、孢子甘藍、清炒蘑菇 (牛肉原產地: 美國)

Roasted bone-in Prime beef rib eye, mashed potatoes, brussels sprouts,
sautéed mushrooms, beef roasting jus
(Beef origin: USA)

5,380

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選 |

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LE NOSTRE PIZZE | 北義披薩

LA REGINA MARGHERITA

780

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

S. Marzano tomatoes, mozzarella fior di latte, basil, buffalo mozzarella, oregano

IL CRUDO

1,080

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、風乾火腿、芝麻葉、布拉塔乳酪、風乾番茄

(豬肉原產地: 西班牙)

S. Marzano tomatoes, mozzarella fior di latte, Serrano Gran Riserva ham, arugula, burrata, sundried tomatoes
(Pork origin: Spain)

DAL MARE

1,280

莫札瑞拉乳酪、紅蝦、海大蝦、干貝、黑橄欖碎、瑞可達乳酪

Mozzarella fior di latte, red shrimp, prawns, scallops, black olives crumble, ricotta

DAL NORD AL SUD

880

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、古岡左拉、辣味薩拉米、辣椒、核桃

(豬肉原產地: 西班牙)

S. Marzano tomatoes, mozzarella fior di latte, gorgonzola, spicy Spanish salami, chilly, walnuts
(Pork origin: Spain)

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DOLCE | 甜點

- TIRAMISÙ** 🍷🍷 380
提拉米蘇
Mascarpone cream, ladyfingers cookie, espresso
- INSALATA DI FRUTTA** 🍏🍌 380
季節水果沙拉佐百香果雪酪
Seasonal fresh fruit selection with passion fruit sorbet
- MOUSSE AL COCCO** 🍷🍌 380
椰子慕斯、白巧克力碎、草莓雪酪
Coconut mousse, white chocolate crumble, and strawberry sorbet
- TARTELLETTA AI FICHI** 380
香草塔、新鮮無花果、無花果果醬、馬斯卡彭乳酪、月桂葉冰淇淋
Vanilla sweet tart with fresh figs and figs compote, mascarpone, laurel ice-cream
- TORTA AL CAFFE** 🍷 380
巧克力咖啡蛋糕、焦糖奶油、黑莓雪酪
Chocolate glazed coffee cake, caramel cremoux and black berries sorbet
- AFFOGATO** 🍷 380
阿芙佳朵咖啡冰淇淋
Florence's style espresso coffee served on homemade vanilla gelato
- SELEZIONE DI GELATI** 🍷 180
每日精選義式手工冰淇淋 PER SCOOP
Daily selection of ice cream
- SELEZIONE DI SORBETTI** 🍷 160
每日精選水果雪酪 PER SCOOP
Daily selection of fruit sorbet

🐚 SHELLFISH 甲殼類 | 🌰 NUTS 堅果類 | 🌿 VEGETARIAN 素食 | 🍷 CHEF'S SPECIAL 主廚精選 |

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