

# BENCOTTO

## 外帶美饌 Takeaway Offers

※每日早上 10:00 起接受訂餐 · 敬請於取餐前 2 小時致電 02-2715-6789 訂餐  
※請於訂餐時告知欲取餐之地點；取餐地點為 1) 酒店大廳入口處禮賓服務台 或 2) 一樓文華餅房

※取餐時間如下：

週二至週日 (Bencotto 週一休館)

- 午餐 12:00~14:30
- 晚餐 18:00~20:00

※Available from 10:00am daily, please place your order at least 2 hours  
before pickup by calling 02-2715-6789

Please inform us of your pick up point at either

1) Concierge Counter at the Hotel Lobby Entrance or 2) The Mandarin Cake Shop, when you place the order

※Pick-up service is available as below:

Tuesday to Sunday (Bencotto is closed on Monday)

- Lunch from 12:00 noon to 2:30pm
- Dinner from 6:00pm to 8:00pm

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## ANTIPASTO | 前菜

- B01 BURRATA E POMODORO / 布拉塔乳酪佐有機櫻桃番茄** **\$780**  
Burrata with organic cherry tomatoes
- B02 SELEZIONE DI SALUMI MISTI / CARRELLO DEI FORMAGGI / 主廚精選冷肉盤及特選義大利乳酪** **\$880**  
Chef's selection of the finest Italian and Spanish cold cuts and cheeses
- B03 INSALATA BENCOTTO / Bencotto 沙拉** **\$480**  
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、陳年巴薩米克醋  
Oak leaves, red endive, cherry tomatoes, carrots, celery, raisin, pine nuts, parmesan and aged Modena balsamic dressing
- B04 BURRATA E PROCIUTTO / 布拉塔乳酪佐聖丹尼爾火腿** **\$880**  
布拉塔乳酪、有機櫻桃番茄、聖丹尼爾火腿  
Burrata with organic cherry tomatoes, San Daniele ham
- B05 INSALATA DI GAMBERI / 老虎蝦水菜沙拉** **\$780**  
嫩煎老虎蝦、日本水菜、芝麻葉、酸豆醬汁、橄欖碎、根莖蔬菜、薄荷橄欖油  
Grilled tiger prawns, mizuna, arugula leaves, caper dressing, black olive crumbs, root vegetables, mint oil
- B06 INSALATA DI LINGUA E FEGATO GRASSO / 澳洲牛舌鴨肝沙拉** **\$1080**  
Australian beef tongue and foie gras salad

## PASTA | 義大利麵

- B07 MEZZE MANICHE ARRABBIATA / 番茄手工水管麵** **\$380**  
手工水管麵、大蒜、辣椒、巴西里、番茄醬汁  
Housemade mezze maniche with garlic, chili flakes, parsley and tomato sauce
- B08 PAPPARDELLE PORCINI E CASTELMAGNO / 牛肝菌菇寬帶麵** **\$480**  
寬帶麵、牛肝菌菇醬、卡司特馬諾乳酪  
Pappardelle with porcini ragout and Castelmagno cheese fondue
- B09 TAGLIATELLE AL RAGU' / 主廚家傳番茄澳洲牛肉寬扁麵** **\$480**  
寬扁麵、主廚家傳番茄澳洲牛肉肉醬  
Tagliatelle with Chef grandmother's recipe of Australian beef bolognese ragout

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- B10 SPAGHETTI CARBONARA / 奶油蛋黃義大利火腿細麵** **\$680**  
傳統羅馬式義大利麵佐蛋黃、風乾豬頰肉、佩克里諾乳酪  
Traditional Rome spaghetti with eggs yolk, guanciale ham and pecorino cheese
- B11 LASAGNA AL FORNO / 澳洲牛肉醬千層麵** **\$680**  
千層麵、澳洲牛肉醬、莫札瑞拉乳酪、白醬  
Baked pasta layered with Australian beef bolognese ragout, parmesan and bechamel sauce
- B12 TAGLIATELLE ALL'ASTICE / 波士頓龍蝦寬麵、檸檬、羅勒 (建議 2 人享用)** **\$2680**  
Tagliatelle with butter poached Boston lobster, lemon and basil  
(recommended for 2 persons)
- SECONDI PIATTI | 主菜**
- B13 FILETTO DI MANZO / 香煎澳洲菲力、青豆泥、胡蘿蔔** **\$980**  
Pan seared Australian beef tenderloin with green pea puree and carrots
- B14 COSTOLETTA DI MAIALE / 炙烤美國波克夏豬排、蘆筍、馬鈴薯泥、肋排醬汁** **\$980**  
Roasted USA Berkshire pork chop, asparagus, mashed potatoes and short ribs sauce
- B15 POLLO ALLA CACCIATORA / 獵人烤雞、西西里燉蔬菜、芝麻葉醬汁** **\$780**  
Roasted chicken, Sicilian vegetables caponata and arugula essence
- B16 POLPETTE AL SUGO / 燉煮義大利肉丸 (美國豬絞肉與美國牛絞肉)、番茄醬汁、羅勒、帕馬森乾酪** **\$880**  
Stewed minced USA pork and USA beef meatballs, tomato sauce, basil and parmesan
- B17 MERLUZZO / 慢煮智利海鱸魚、白腰豆、海帶芽醬** **\$980**  
Slow-poached sustainable catch Chilean seabass with cannellini beans and wakame emulsion
- B18 COSTATA DI MANZO / 爐烤美國肋眼牛排、洋芋泥、炒蘑菇 (建議 3-4 人享用)** **\$3880**  
Roasted USA prime beef ribeye served with mashed potatoes and sautéed mushrooms  
(recommended for 3 to 4 persons)

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## LE NOSTRE PIZZE | 北義式披薩

- B19 PIZZA MARGHERITA / 瑪格麗特比薩** **\$680**  
LA REGINA MARGHERITA / 番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡  
Tomato sauce, mozzarella fior di latte, basil and buffalo mozzarella, oregano
- B20 PIZZA TRUFFLE / 松露比薩** **\$880**  
FUNGHI E TARTUFO / 松露醬、莫札瑞拉乳酪、牛肝菌菇  
Truffle paste, mozzarella fior di latte, and porcini mushroom
- B21 PIZZA SEAFOOD / 海鮮披薩** **\$980**  
DAL MARE / 莫札瑞拉乳酪、紅蝦、干貝、海螯蝦、風乾番茄、瑞可達乳酪  
Mozzarella fior di latte, red shrimp, Hokkaido scallops, langoustine, sundried tomatoes and ricotta

## I NOSTRI PANINI | 義式帕尼尼

- B22 PANINO AL PROSCIUTTO / 火腿起士帕尼尼** **\$680**  
聖丹尼爾火腿、水牛起士、芝麻葉、朝鮮薊  
San Daniele ham, buffalo mozzarella, arugula and preserved artichokes
- B23 PANINO ALLA MORTADELLA / 松露火腿起士帕尼尼** **\$680**  
摩德代拉火腿、瑞可達起士、松露  
Mortadella ham, ricotta and truffles
- B24 PANINO AL SALAME / 臘腸起士帕尼尼** **\$680**  
辣豬肉腸、佩科里諾起士、米蘭臘腸、美生菜  
Spicy 'nduja, pecorino, salami Milano, lettuce

## DOLCI | 甜點

- B25 PANNA COTTA / 蜂蜜百香果焦糖奶酪** **\$320**  
Honey, passion fruit and caramel
- B26 TIRAMISU / 傳統提拉米蘇** **\$360**  
杏仁餅乾、馬斯卡彭起士、咖啡  
Savoardi, mascarpone and coffee
- B27 SENSAZIONI DI CIOCCOLATO / 巧克力協奏曲** **\$360**  
Chocolate symphony in four preparations of dark, dulcey, milk and white