

BENCOTTO

Alba's White Truffle

Chef Jacopo is delighted to present you "Its majesty the White Truffle"

主廚雅克柏誠摯獻上阿爾巴白松露佳餚

FAGATINI, CAVOLFIORI E ZABAIONE

Tuscan style chicken liver pate with cauliflower velouté and sabayon

托斯卡納風味雞肝醬、白花菜天鵝絨、沙巴庸

\$2,400

TAJARIN AL TARTUFO

Piedemont's signature hand-made tagliolini with truffle butter sauce

皮埃蒙特經典手工細扁麵、松露奶油醬汁

\$2,600

RISOTTO ALLA PARMIGIANA E TARTUFO

Special selected aged Acquerello rice with parmesan

特選陳年米燉飯、帕瑪森乳酪

\$2,600

GUANCIA DI MANZO AL BAROLO

Overnight-braised Australian Wagyu beef cheek with potato puree and Barolo wine sauce

慢燉澳洲和牛牛頰、洋芋泥、巴羅洛紅酒醬汁

\$3,000

TIRAMISU SCOMPOSTO

Deconstructed tiramisu:

Espresso cream, chocolate crumble, mascarpone gelato

創意提拉米蘇：

義式濃縮咖啡、巧克力碎、馬斯卡彭冰淇淋

\$2,400

The signature A La Carte dishes above are served with 5 grams of white truffle

上述單點菜色皆搭配 5 公克白松露

4 courses set menu (choose four dishes from A La Carte) served with 12 grams of white truffle \$6,680

四道式套餐（上述單點菜色任選四道）共搭配 12 公克白松露 \$6,680

Additional white truffle is served at \$450 per gram

額外白松露每公克須加價 \$450

以上所有價格為新台幣含稅價格,外加 10% 服務費。

Prices are in Taiwan dollars, included of applicable government taxes and subject to a 10% service charge