

A MESSAGE FROM
CHEF...

FILL YOUR STOMACH WITH BEAUTIFUL FOOD,
FILL YOUR HEART WITH BEAUTIFUL MEMORIES

FABIO STRAMMIELLO

馬可波羅所使用的豆製品為非基因改造
All soy products are not genetically modified

ANTIPASTI



 **馬可波羅經典沙拉** NT\$680 (🍷 243)

MP SALAD

番茄凍、甜菜根、綠蘆筍、無花果乾、藍莓、
黃瓜、胡蘿蔔、綜合沙拉、檸檬醬

Tomato gel, radish, beetroot, green asparagus, dried figs, blueberries, cucumber,
carrot, mixed greens, lemon dressing

 **犢牛菲力薄片佐鮪魚醬** NT\$680(🍷 243)

VITELLO TONNATO "OUR WAY"

澳洲犢牛菲力、帕馬森起司薄片、
榛果、無花果乾、鮪魚醬、酸豆

Australian veal tenderloin, parmesan chips, roasted hazelnuts,
dried figs, tuna sauce, capers

 **烤茄子千層** NT\$680(🍷 243)

CRUDO DI GAMBERI PARMIAGINA

茄子、起司、檸檬皮、青醬、生白蝦

Eggplant roll, stracciatella, lemon zest, pesto, raw white prawns

香煎北海道干貝 NT\$680(🍷 243)

CAPESANTE

北海道干貝、清炒菠菜、花椰菜泥

Hokkaido scallop in the shell, sauteed baby spinach, cauliflower purée

 **布拉達起司沙拉 (建議 2 人享用)** NT\$720(🍷 257)

BURRATA (SHARE FOR 2)

芝麻菜葉、新鮮番茄、羅勒、巴薩米克濃縮醬汁

Arugula, fresh tomato, basil, balsamic reduction

 **焗烤龍蝦** NT\$1080(🍷 386)

ASTICE BRUCIATO

焗烤波士頓龍蝦、蘋果、綠蘆筍、蒜末粉

Bruléed half boston lobster in the shell, baked Empire apple,
green asparagus, leek ash


 **日本和牛生牛肉薄片** NT\$1380(🍷 493)


CARPACCIO DI MANZO


日本和牛肉薄片、水煮鵪鶉蛋、松露洋芋泡泡、菊苣、巴薩米可醋


Odagyu Kagoshima tenderloin wagyu A5 beef, poached quail egg,
truffled potato foam, radicchio, balsamic vinegar


 **馬可波羅精選推薦 signature dish**

 **辣味** contains spicy ingredients

 **蛋奶素** vegetarian

 **內含堅果類** contains nuts

 **內含豬肉** contains pork

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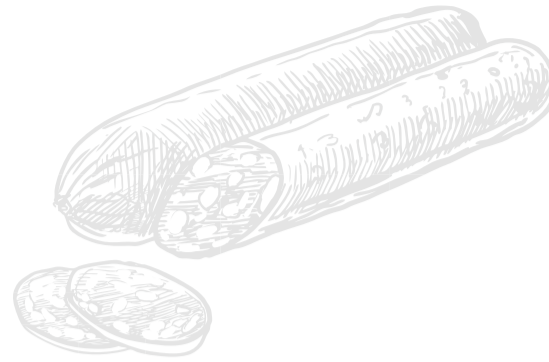
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AFFETTATO MISTO



開心果摩德代拉香腸

PISTACHIO MORTADELLA (80 GR) NT\$400(○143)

摩德代拉肉腸是義大利波隆納的象徵，選用高品質的豬肉，與切碎的培根和開心果一起搗碎，再用石磨搗碾出嫩粉色、質地極為細緻的肉漿，灌入腸衣後煮熟並加入香桃木迷人的香氣。

Mortadella, a symbol of Bologna, is a heat-cured meat made with selected pork, finely ground with the addition of diced bacon and pistachio. Its origins date back to "farcimen myrtatum" from the Roman era, made with pork pounded in a mortar, cooked and flavored with myrtle.

古拉泰勒火腿 NT\$480(○171)

CULATELLO(80 GR)

古拉泰勒火腿主要來自義大利艾米利亞 - 羅曼尼亞，取用的肉塊只是整支豬後腿的其中一部份。室溫潮濕的環境，加上自然熟成至少一年造就古拉泰勒火腿獨特的風味。

Culatello is made with the muscular part of the hind legs of pigs that were born, raised and slaughtered exclusively in Emilia Romagna region. The culatello is placed in humid, room-temperature cellars for at least 12 months.

帕馬火腿 NT\$480(○171)

PROSCIUTTO DI PARMA (80 GR)

遵循義大利傳統工藝製法與 P.D.O 產區規範，歷經 16 個月光陰的風乾熟成，直到火腿完全風乾，肉質柔軟、散發甘甜豐富的香氣。

Cured for 16 months in the Villani plant in Pastorello di Parma, according to "PDO" regulations.

The meat is salted and then left to rest in order to ensure a careful, gradual curing process.

可羅納塔鹽漬豬肉 NT\$400(○143)

LARDO DI COLONNATA (80 GR)

Lardo di Colonnata 是著名義大利經典佳餚之一，以豬油醃製，加上大蒜，底部用海鹽和香料覆蓋，一層肉，然後一層鹽、蒜與香料，依序重複，最後覆上同樣是可羅納塔大理石製成的頂蓋，靠著在會呼吸的大理石缸中熟成，呈現細緻美味。

Lardo is a trimmed piece of lard placed immediately in marble basins that have been rubbed with garlic.

The meat is cured with salt, black pepper and rosemary, then garlic is placed in between the layers of lard.

松露臘腸 NT\$480(○171)

SALAME AI TARTUFO(80 GR)

松露臘腸以義大利新鮮松露醃製，賦予臘腸更豐富的風味，切開時，散發出獨特的松露香氣。

The truffle salami is made by artisan experts near Siena and cured with real pieces of Italian truffle to give a much fresher, fuller taste, and it also gives off an amazing aroma when you slice it.

搭配松露瑞可達起司麵包

All cold cuts are served with truffled ricotta toasted bread.



mp 馬可波羅精選推薦 signature dish

🌶️ 辣味 contains spicy ingredients

🌱 蛋奶素 vegetarian

🥜 內含堅果類 contains nuts

🐷 內含豬肉 contains pork

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ZUPPA



🌿 番茄澄清湯 NT\$460 (🍷 157 Points)

POMODORO

番茄澄清湯、風乾櫻桃番茄、綜合蔬菜、羅勒油
Tomato consommé, dried cherry tomatoes, vegetable pinzimonio, basil oil

🌿 蟹肉濃湯 NT\$680 (🍷 164 Points)

ZUPPA DI GRANCHIO

玉米湯、蟹肉、迷你高苜、櫻桃番茄
Corn soup, flower crab meat, micro lettuce, cherry tomatoes

PASTA



🌿 洋芋麵疙瘩 NT\$620 (🍷 221 Points)

GNOCCHI ALLA SORRENTINA

蕃茄醬汁、莫扎瑞拉起司、羅勒
Tomato sauce, melted mozzarella cheese, basil

🌿 義式鴨肉吸管麵 NT\$680 (🍷 243 Points)

BUCATINI ALL'ANATRA

宜蘭鴨肉醬、羅馬花椰菜、佩克里諾乾酪
Bucatini pasta, Yilan wild duck ragout, romanesco, pecorino romano



蛤蠣義大利麵 NT\$720 (🍷 257 Points)

SPAGHETTI VONGOLE

新鮮蛤蠣、白酒、青花椰泥、櫛瓜
Fresh Taiwanese clams, white wine, broccoli purée, zucchini

🌶️ mp 龍蝦寬扁義大利麵 NT\$1,080 (🍷 386 Points)

TAGLIATELLE ALL'ASTICE

墨魚寬扁麵、波士頓龍蝦、西芹、櫻桃番茄、辣椒
Squid ink tagliatelle, boston lobster, fresh celery, cherry tomatoes, chili

mp 義式手工起司麵餃 NT\$1,100 (🍷 393 Points)

AGNOLOTTI

煙燻茄子、布拉達起司、奧賽嘉魚子醬
Smoked eggplant, burrata cheese, oscietra caviar



mp 馬可波羅精選推薦 signature dish

🌶️ 辣味 contains spicy ingredients

🌿 蛋奶素 vegetarian

🌰 內含堅果類 contains nuts

🐷 內含豬肉 contains pork

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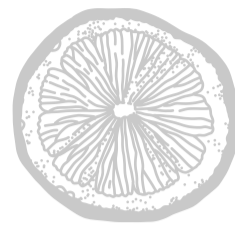
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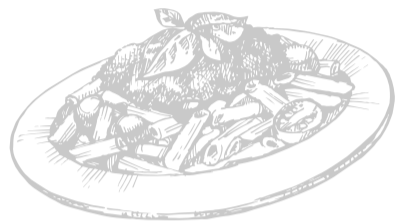
RISOTTO

● 番紅花燉飯 NT\$560 (● 200 Points)

RISOTTO MILANESE

西芹、奧勒岡、檸檬

Saffron risotto, celery, oregano, lemon essence



mp 海鮮燉飯 NT\$860 (● 307 Points)

RISOTTO DI MARE

章魚、北海道干貝、櫻桃番茄乾

Octopus, Hokkaido scallops, dried cherry tomatoes

SECONDO

● mp 窯烤豬肉捲 NT\$980 (● 350 Points)

MAIALINO

慢烤乳豬、孢子甘藍、甜椒泥、芥末泡泡、咖啡粉末

Slow cooked suckling pig & crunchy skin, brussels sprouts, capsicum purée, mustard foam, coffee powder

慢燉犢牛膝 NT\$1,100 (● 393 Points)

Osso Buco

慢燉犢牛膝、番紅花燉飯、巴西里蒜味檸檬醬

Braised veal shank, saffron risotto, gremolada



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LA GRIGLIA TOSCANA

 美國頂級菲力牛排 NT\$2,100 (🍷 750 Points)
U.S. PRIME BEEF TENDERLOIN (280 GR)

 美國德州和牛肋眼牛排 NT\$4,200 (🍷 1500 Points)
U.S. TEXAS WAGYU BEEF RIB-EYE (350 GR)

 美國頂級戰斧牛排 NT\$6,200 (🍷 2214 Points)
U.S. PRIME BEEF TOMAHAWK (1.3 KG)

 美國頂級帶骨肋眼牛排 NT\$3,200 (🍷 1143 Points)
U.S. PRIME BONE-IN RIB-EYE
“NATURE FRONTIER MEAT” (600 GR)

 伊比利帶骨豬排 NT\$1,500 (🍷 536 Points)
IBERICO PORK CHOP (350 GR)

 紐西蘭香烤帶骨羔羊排 NT\$1,550 (🍷 554 Points)
NEW ZEALAND PREMIUM LAMB RACK (400 GR)

炭烤整隻波士頓活龍蝦 NT\$2,000 (🍷 714 Points)
GRILLED WHOLE BOSTON LOBSTER (500 GR)

任選一款喜好的醬料
YOUR CHOICE OF SAUCE

巴羅洛紅酒醬
BAROLO WINE SAUCE

綜合胡椒醬
MIXED PEPPER SAUCE

伯納西醬
BÉARNAISE SAUCE


牛肝菌菇醬
PORCINI MUSHROOM SAUCE


我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Jospet 烤箱炭烤，炭烤前先用義大利香草及橄欖油醃漬，烹飪後再抹上義大利香料豬脂油。

Our meats and lobsters are cooked in the Tuscan way; marinated in Italian herbs and olive oil before grilled in our Jospet oven, and finished with seasoned 'colonnata' pork lard.


所有碳烤類餐點不適用於信用卡優惠

All grilled items are excluded from credit card discount program

 馬可波羅精選推薦 signature dish

 辣味 contains spicy ingredients

 蛋奶素 vegetarian

 內含堅果類 contains nuts

 內含豬肉 contains pork



蜂蜜來自於香格里拉台北遠東專屬養蜂場所產的「黑熊蜂蜜」

Prepared with "Black Bear Honey" produced by Shangri-La Taipei's Bee Hives



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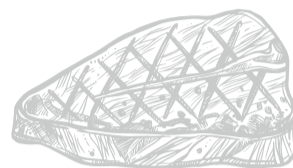
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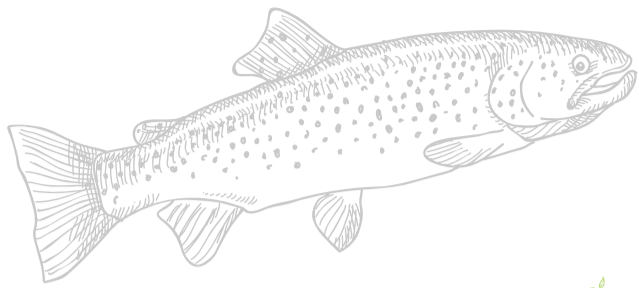
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PESCCE

mp 我的外婆家常菜－風味燉海鮮 (建議2人享用) NT\$1,280 (🍷 385 Points)

IL TEGAMACCIO (SHARE FOR 2)

來自外婆的家常燉煮海鮮

My Grandmother's recipe of seafood stew

童年時光，總來自外婆最家常的手藝－風味燉海鮮。小時候，當自己吵鬧任性的時候，我的外婆總會在星期五早晨去魚市場親自挑選最新鮮的魚，小火慢燉海鮮給我吃。於是，長大後身為廚師的我，很希望繼續傳承保留這道最有溫度的家常菜，分享給愛吃海鮮料理的你們！

當然，這份驕傲可說是馬可波羅餐廳限定的秘密料理。

“I have many memories of my grandmother, but the most palatable is her Tegamaccio.

When I was little, I remember we always gather at my grandmother's house every Friday at lunch time, and she used to cook for us this fish stew with seafood. I recall, every morning before our lunch, she purchased the seafood from the fisherman who comes to the house, and my grandmother always carefully chose the best ones.”

🌿 義式風味爐烤石斑魚 NT\$860 (🍷 307 Points)

CERNIA

脆皮檸檬、白腰豆泥、青蔥

Pan roasted grouper in lemon crust, white bean cannellini, spring onion



義式低溫烹煮鱈魚 NT\$1,260 (🍷 450 Points)

MERLUZZO

白酒凍、淡菜、巴西里油

Poached Norwegian cod fish, fresh peas, white wine gel, mussels, parsley oil

mp 綜合海鮮拼盤 (建議2人享用) NT\$2,800 (🍷 1000 Points)

GRIGLIATA MISTA DI PESCE (SHARE FOR 2)

半隻波士頓龍蝦、鮮蝦、帝王蟹腳、炒蛤蜊、鱸魚、鮭魚

Half Boston lobster, prawns, crab claw, sautéed clams, seabass, salmon



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CONTORNI

清炒蘆筍佐蛋黃醬 NT\$330 (🍷 117 Points)
SAUTÉED GIANT ASPARAGUS, BÉARNAISE SAUCE



香脆玉米糕佐帕瑪森起司襯檸檬皮 NT\$330 (🍷 117 Points)
CRISPY POLENTA, PARMESAN FONDUE, LEMON ZEST

🍷 清炒孢子甘藍佐百里香燻肉 NT\$330 (🍷 117 Points)
BRUSSELS SPROUTS, SAUTÉED PANCETTA, THYME

義式松露馬鈴薯泥 NT\$330 (🍷 117 Points)
ITALIAN TRUFFLE MASHED POTATOES



帕瑪森起司芝麻葉沙拉 NT\$330 (🍷 117 Points)
ROCKET SALAD, SHAVED PARMESAN, CHERRY TOMATOES,
BALSAMIC DRESSING

義式塔雷吉歐起司焗烤花椰菜 NT\$330 (🍷 117 Points)
CAULIFLOWER GRATIN, ITALIAN "TALEGGIO" CHEESE



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