

ZIGA ZAGA

RESTAURANT • BAR • CLUB

台北君悦大飯店
GRAND HYATT TAIPEI

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appetisers & salads

鮮嫩沙拉配番茄、茴香佐橄欖油及義大利果醋 insalata mista della casa young salad leaves, tomato, fennel, olive oil balsamic dressing	380
番茄瑪札瑞拉乳酪佐芝麻籽生菜及初榨頂級橄欖油 insalata caprese tomato, buffalo mozzarella, arugula, extra virgin olive oil	580
暖鹽鱒馬鈴薯蓉配醃漬彩椒 brandade di patate e baccalà warm salted cod-potato brandade with marinated peppers	480
酥炸飯球裹瑪札瑞拉乳酪、青豆仁佐茄汁 arancini di riso con salsa di pomodoro deep fried saffron arancini, mozzarella, green peas, tomato sauce	380
碳烤透抽佐檸檬、芝麻籽生菜 calamari alla griglia, rucola e olio al limone grilled calamari, lemon, arugula	520
焗烤綠蘆筍配帕瑪森乾酪 asparagi gratinati al parmigiano green asparagus gratin with parmigiano	520
義式精選開胃集 (二人份) selezione di antipast della casa antipasto for two	880

soups

利古里亞式海鮮湯配麵包片 zuppa di pesce "ligurian" fish soup with bread crouton	480
熱內亞式蔬菜湯 minestra di verdura vegetable soup "genovese"	320
鷹嘴豆湯配豬肋排及橄欖油 zuppa di ceci con costine di maiale e spinaci chickpea soup with pork ribs and olive oil	380

pasta

貝殼麵配青花菜、鯷魚佐頂級初榨橄欖油 orecchiette con i broccoli orecchiette with broccoli, anchovies and extra virgin olive oil	480
斜管麵配炸茄子及瑞可達乳酪 penne alla norma penne with fried eggplant and ricotta	480
蝴蝶麵配鷹嘴豆、瑞可達乳酪及煙燻火腿 pasta farfalle con ceci ricotta e speck farfalle with chickpeas, ricotta and speck	520
老祖母式蘑菇薄餅 crespelle della nonna grandmother's mushroom "crespelle"	480
辣味番茄通心麵條配紅洋蔥及義式培根 bucatini "amatriciana" bucatini "amatriciana", red onion, pancetta tomato and red chili flakes	480
白酒蛤蜊配義大利麵條及荷蘭芹 spaghetti alle vongole spaghetti sautéed clams, white wine, parsley	520
自製手工薯蓉麵餃佐乳酪泡沫 gnocchi di ricotta, parmigiano schiuma homemade potato gnocchi with ricotta, parmesan foam	520
那不勒斯式蔬菜燉犢牛腹肉配義大利麵 (加拿大犢牛肉) spaghetti con ragù alla napoletana spaghetti "neapolitan" (CAN veal)	580
番紅花燉飯配明蝦及節瓜 risotto allo zafferano con zucchini e gamberi saffron risotto with prawns and zucchini	580

pizza

四種風味乳酪披薩配帕瑪森乾酪、峰提納乳酪 哥根佐拉藍紋乳酪、瑪札瑞拉乳酪及核桃 pizza "al quattro formaggi" with parmigiano, fontina, gorgonzola, mozzarella and walnuts	560
海鮮披薩配蛤蜊、淡菜佐羅勒醬及橄欖油 pizza "mariniara" clams, mussels, pesto sauce and olive oil	520
彩椒羊乳酪臘腸比薩 pizza diavola con caprino pepperoni e salami bellpepper, goat cheese, salami, chili flakes	480
大黃菇披薩配干蔥、巴西利及番茄 pizza "porcini" porcini mushroom, shallot, parsley, tomato	580
夏季披薩配新鮮番茄、火箭生菜 瑪札瑞拉乳酪及帕瑪火腿 pizza "estiva" fresh tomato, arugula, mozzarella and parma ham	580

seafood, fish and meat

利古里亞式鯛魚配酸豆、橄欖及松子 trancio di pescato del giorno servito alla ligure snapper "ligurian" with capers, olives and pine nuts	860
烤雞胸釀豬肉配洋蔥及紅蘿蔔 pollo in porchetta con cipolle e carote glassate roast chicken breast, pork stuffing, onions and carrots	820
煎鮭魚柳配蔬菜佐番紅花醬汁 salmone con vegetali e salsa di zafferano pan fried salmon, vegetable, saffron sauce	820
碳烤羊排配檸檬及薄荷 costoletta d'agnello alla griglia con limone e menta grilled lamb chops, lemon, mint	980
犢牛肉捲配火腿菠菜及燉蔬菜 (澳洲犢牛肉) involtini con prosciutto e spinaci con ratatouille veal "involtini" with ham, spinach and ratatouilles (AUS veal)	920
精選碳烤海鮮配茴香洋芋蓉和菠菜 grigliata mista di pesce mix seafood grill, fennel mash potato, spinach	820
燴犢牛膝佐香料及番紅花燉飯 (澳洲犢牛肉) ossobuco di vitello con risotto allo zafferano veal shank, saffron risotto (AUS veal)	920

dessert

家傳巧克力蛋糕配香草冰淇淋 torta della mamma al cioccolato con gelato alla vaniglia mum's chocolate cake with vanilla ice cream	360
柳橙芭菲凍糕配巧克力醬 semifreddo all'arancio con salsa al cioccolato orange parfait with chocolate sauce	360
西西里式酒漬果糖、巧克力、乳酪雪糕配鮮莓醬 cassata con ricotta e canditi e salsa di berry cassata cake, ricotta, candy fruit, berry sauce	360
義式提拉米蘇 tiramisu	360
主廚精製檸檬蛋糕 torta al limone simply delicious lemon cake	360
精選冰淇淋及雪冰砂 巧克力、香草、開心果、草莓、榛果巧克力冰淇淋或檸檬雪冰砂 gelati misti della casa	360
selection of ice creams and sherbets chocolate, vanilla, pistachio, strawberry, hazelnut chocolate, lemon sherbet	
時令鮮果盤及野莓 piatto misto di frutta seasonal fresh fruit, berries	360

本菜單所使用牛肉來自於：澳洲(AUS)或加拿大(CAN)
The origin of the beef used in this menu are from : Australia(AUS) or Canada(CAN)

顧客自帶酒水需酌收自帶酒水費，葡萄酒每瓶500元、烈酒每瓶1,000元 所有價格均以新台幣計價並需外加一成服務費。
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits. All prices are in NT dollars and subject to a 10% service charge.