



春酒尾牙中式桌菜菜單

2024 Banquet Menu

鴻運大拼盤

Assorted of Appetizer

酥脆海鮮捲

Deep Fried Seafood Roll

日式照燒羊排

Stir fried Lamb Chop with Japan Teriyaki Sauce

翡翠海鮮羹

Jade Seafood Soup

清蒸海上鮮

Steamed Fresh Fish

XO醬松阪豬

Stir fried Matsusaka Pork with xo Sauce

臘腸米糕

Steamed Glutinous Rice with Chinese Sausage

菌菇銀杏燴絲瓜

Braised Loofah with Mushroom and Ginkgo

山藥燉排骨湯

Yam and Pork Rib Soup

美點雙輝影

Dessert

蓬萊四季水果盤

Seasonal Fruits Plate

每桌NT\$11,000 +10% per table (10人菜量)



春酒尾牙中式桌菜菜單

2024 Banquet Menu

鴻運大拼盤

Assorted of Appetizer

蒜茸蒸九孔

Steamed Abalone in Garlic Sauce

日式照燒牛小排

Beef Short Ribs with Japan Teriyaki Sauce

翡翠元寶海鮮羹

Jade Seafood Soup

清蒸海石斑

Steamed Grouper with Tree Seed Sauce

無錫排骨

Fried Spare Ribs Wuxi Style

鰻魚干貝米糕

Steamed Glutinous Rice with Eel and Scallop

杏鮑菇麻油松板豬

Stir fried Matsusaka Pork with Sesame Oil and Oyster Mushroom

冬菇養蔘烏雞湯

Braised Dark Chicken Soup with Ginseng

冰糖赤棗盅

Braised White Fungus with Crystal Sugar

蓬萊四季水果盤

Seasonal Fruits Plate

每桌NT\$13,000 +10% per table (10人菜量)