



AMBASSADOR

Hsinchu

新竹國賓大飯店

壽宴菜單

彩蝶美饌迎賓皿

(黃金泡菜/日式蘿蔔/吻魚瓜仁/
宮保香豆腐/紅麴松阪豬/椒鹽鮮魷)

Assorted Appetizers

烏魚子海皇拼盤

(烏魚子/燒鴨/香妃醉雞/和風蟹柳/椒麻帆立貝)

Barbecued Cold Cuts Combination

花雕鳳脂海明蝦

Steamed King Prawn with Rice Wine

翠盞櫻蝦海皇鬆

Braised Seafood with Lettuce

鮑魚菜膽燉童雞(位上)

Steamed Abalone and Chicken Soup

清蒸鮮露海石斑

Steamed Grouper with Soy Sauce

福祿壽豬腳麵線

Braised Rice Noodles Soup with Pork Knuckle

翠梅骨百花杏菇

Satrrd Pork and Shrimp Paste

蠔皇香瑤西蘭花

Braised Broccoli with Oyster Sauce

巧手壽桃叉燒酥

Chinese Petit Fours

冰花銀耳雪蓮子

Sweetened Lotus Seeds Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$13,800+10%

(每桌十人計算、加人加價)

彩碟迎賓滿漢皿

(金沙杏菇/琥珀核桃/紅麴松阪豬/黃金泡菜/
京蔥無骨牛/XO 醬蘿蔔糕/瓜仁櫻花蝦/椒鹽鮮魷)

Assorted Appetizers

乳豬烏魚子拼盤

(乳豬/烏魚子/燒鴨/醉雞/海蜇)

Barbecued Cold cuts Combination

奶油薑蔥焗龍蝦

Steamed Lobster with Cream

金沙杏菇炒玉帶

Sauteed Scallops and Mushroom

乾隆魚翅佛跳牆

Stewed Sharks Fin and Chicken Soup

干燒虎掌燒婆蔘

Braised Sea Cucumber and Pork Knuckle

花雕鳳脂海石斑

Steamed Grouper with Rice Wine

福祿壽豬腳麵線

Braised Rice Noodles with Pork Knuckle

山藥百合炒露筍

Sauteed Asparagus and Lily Bulbs

王母壽桃蘿蔔酥

Chinese Petit Fours

冰花紅蓮燉雪蛤

Sweetened Lotus Seeds and Harsmar

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$16,800+10%

(每桌十人計算、加人加價)