



AMBASSADOR

Hsinchu

新竹國賓大飯店

宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2018AP9900

錦繡燒烤風味集

(燒鴨 / 油雞 / 佛手 / 中卷)

Selection of Assorted Barbecued Appetizers

XO 醬炒海鮮貝

Stir-Fried Fish with XO Sauce

蒜香椒鹽白刺蝦

Deep Fried Shrimp with Salt Pepper

錦繡肉絲香燴麵

Stir-Fried Noodles with Pork

巧達蟹肉南瓜湯

Creamy Pumpkin Soup with Crab Meat

鮮露清蒸龍利魚

Steamed Fresh Fish with Soya Sauce

紐澳良酸辣雞小腿佐薯條

Hot and Spicy Drumette in New Orleans Style with French Fries

台式古早白菜滷

Stewed Cabbage with Assorted Ingredients

蟲草菌菇燉雞湯

Double Boiled Chicken Soup with Chinese Herb and Mushroom

黃金檸檬磅蛋糕

Golden Lemon Pound Cake

冰花花生杏仁露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$9,900 外加百分之十服務費

NT\$9,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2018AP11900

花開皇閣前品碟

(醉雞 / 烤鴨 / 佛手 / 酸辣木耳 / 椒麻帆立貝)

Selection of Ambassador Appetizers

和風醬煙燻中卷

Smoked Squid in Japanese Style

金銀蒜香蒸海蝦

Steamed Shrimp with Garlic

韭菜金菇香米糕

Steamed Glutinous Rice with Leek and Mushroom

洋芋海鮮巧達湯

Creamy Seafood Soup with Potato

三星蔥蒸海上鮮

Steamed Fresh Fish with Green Onion

避風塘豬腳拼金錢蝦餅

Deep Fried Pork Knuckle with Garlic/Deep Fried Shrimp Cake

碧綠百果扒時蔬

Braised Seasonal Vegetable with Ginkgo

紅棗無花果燉雞

Double Boiled Chicken Soup with Fig

小山園抹茶蛋糕

MACHA Pound Cake

香醇桂圓三寶露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$11,900 外加百分之十服務費

NT\$11,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2018AP13900

筑影皇臨慶豐宴

(燒鴨 / 醉雞 / 佛手 / 海蜇 / 小卷)

Selection of Ambassador Appetizers

醬皇杏菇帆立貝

Stir-Fired Scallop and Mushroom with Brown Sauce

麻婆醬燒海蝦球佐螺絲捲

Braised King Prawn in Szechuan Sauce with Bun

金菇瑤柱香米糕

Steamed Glutinous Rice with Conpoy and Mushroom

魚肚一品佛跳牆

Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

米醬鮮露海石斑

Steamed Garoupa with Soybean Paste

豬肋排佐洋蔥圈

Grilled Pork Ribs in New Orleans Style/Deep Fired Onion Rings

碧綠金蟲草時蔬

Braised Seasonal Vegetable with Chinese Herb

火炯白菜燉雞湯

Double Boiled Chicken Soup with Cabbage

法式巧克力蛋糕

French Style Chocolate Cake

國賓陳皮花豆露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$13,900 外加百分之十服務費

NT\$13,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2018AP15900

五福賀齊迎春

(鮭魚捲 / 烤鴨 / 佛手 / 小卷 / 酸辣木耳)

Selection of Cantonese Appetizers

XO 醬翠綠帆立貝

Stir-Fried Scallop with XO Sauce

起司奶油烤虎蝦

Baked King Prawn with Butter

櫻花浦鯛燒米糕

Steamed Glutinous Rice with Sakura Shrimp and Tilapia Slice

花膠極品佛跳牆

Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

米醬鮮露海石斑

Steamed Garoupa with Soybean Paste

法式薄荷羊小排

Pan Fried Lamb Ribs with Special Sauce

彩椒清炒美蘆筍

Stir-Fried Asparagus with Colorful Pepper

火炯白菜燉烏雞

Double Boiled Chicken Soup with Cabbage

古早味桂圓蛋糕

Tradition Longan Walnuts Cake

冰花黃金香芋露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$15,900 外加百分之十服務費

NT\$15,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)