



AMBASSADOR

Hsinchu

新竹國賓大飯店

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)