



AMBASSADOR

Hsinchu

新竹國賓大飯店

【2017 歡聚國賓尾牙春酒饗宴】

《11,900 專案》

佐餐暢飲果汁及中國茶
加購指定紅酒，可享買一送一優惠

《13,900 專案》

佐餐暢飲果汁及中國茶
每桌贈送紅酒壹瓶

《15,900 專案》

佐餐暢飲果汁及中國茶
每桌贈送紅酒貳瓶

- * 以上均為中式桌席每桌十人價格 均需另加一成服務費
- * 專案適用期間即日起至 2018 年 3 月 31 日止(農曆春節期間不適用)
- * 玖樓廂房僅適用 13,900 專案及 15,900 專案



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玖樓尾牙春酒精選菜單

CR2017AP11900

花開皇閣前品碟
(醉雞 / 海蜇頭 / 燒鴨 / 素鵝 / 叉燒)
Selection of Ambassador Appetizers

麻婆醬燒海蝦球
Braised Shrimp Ball in Szechuan Style

荷香雲腿玉樹雞
Steamed Chicken with Ham

臘味鴛鴦香米糕
Steamed Glutinous Rice with Barbecued Pork

鮑絲錦繡海皇羹
Braised Seafood Soup with Conpoy

蔥油玉露海上鮮
Steamed Fresh Fish with Green Onion

無錫紅麴豬肋排
Roasted Pork Ribs in Wushi Style

珊瑚白果四季蔬
Braised Seasonal Vegetable with Ginkgo

藥膳枸杞燉童雞
Double Boiled Chicken Soup with Chinese Herb

雷沙包佐桂花糕
Chinese Petit Fours

香醇荔茸珍珠露
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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玖樓尾牙春酒精選菜單

CR2017AP13900

筑影皇臨慶豐宴

(明爐燒鴨 / 醉雞 / 半天花蜆頭 / 和風蟹柳 / 叉燒)

Selection of Ambassador Appetizers

銀蒜粉皮海大蝦

Steamed Prawn with Garlic

碧綠醬皇炒岩螺

Sautéed Seafood with Oyster Sauce

韭香櫻花蝦米糕

Steamed Glutinous Rice with Sakura Shrimp

蟹腿魚翅白玉羹

Braised Shark's Fin Soup with Crab Meat

酸豇豆蒸海石斑

Steamed Garoupa with Acid Cowpea

經典美酒香酥鴨

Deep Fried Yam Paste Stuffed with Duck Slices

蟲草百合扒時蔬

Braised Vegetable with Lily Bulbs

凝脂金線燉烏雞

Double Boiled Chicken Soup with Chinese Herb

核桃酥拼椰子糕

Chinese Petit Fours

紅豆椰果紫米露

Chef's 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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新竹國賓大飯店

玖樓尾牙春酒精選菜單

CR2017AP15900

五福賀齊迎春

(明爐燒鴨 / 酸辣木耳 / 和風蟹柳 / 油雞 / 柚香蓮藕)

Selection of Cantonese Appetizers

川味干燒海明蝦

Sautéed King Prawn in Szechuan Style

XO 醬翠綠帆立貝

Stir Fried Scallop with XO Sauce

鯛燒櫻花蝦米糕

Steamed Glutinous Rice with Sakura Shrimp and Tilapia Slice

魚肚極品跳牆盅

Double Boiled Chicken Soup with Assorted Ingredients

古法鮮露蒸石斑

Steamed Garoupa Flavored with Soya Sauce

孜然蒜味羊肩排

Pan Fried Lamb Ribs with Cumin

蟹腿百合娃娃菜

Braised Baby Cabbage with Crab Meat and Lily Bulbs

紅醋無花果燉雞

Double Boiled Chicken Soup with Fig

腰果金露酥拼紅豆糕

Chinese Petit Fours

冰花黃金珍珠露

Chef's 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)