



AMBASSADOR

Hsinchu

新竹國賓大飯店

宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2019AP9900

錦繡燒烤風味集

(燒鴨 / 油雞 / 煙燻中卷 / 酸辣木耳)

Selection of Assorted Barbecued Appetizers

蒜苗爆炒松阪豬

Stir-Fried Pork with Garlic sprout

和風富貴鮮蝦球

Deep Fried Shrimp with Pineapple

海鮮巧達濃湯

Creamy Seafood Soup

錦繡肉絲炒烏冬

Stir-Fried Udon Noodles with Pork

魚香白玉龍利魚

Steamed Fresh Fish with Spicy Garlic Sauce

韓式醬燒雞小腿佐韓式泡菜

Roasted Chicken Drumsticks in Korean Style with Kimchi

藥膳山藥燉排骨

Double Boiled Pork Ribs Soup with Chinese Herb and Yam

枸杞菌菇扒時蔬

Stir Fried Vegetable with Mushroom

黃金檸檬磅蛋糕

Golden Lemon Pound Cake

冰花椰香西米露

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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Banquet Annual Party Menu
BQ2019AP11900

花開皇閣前品碟
(醉雞 / 烤鴨 / 佛手 / 煙燻中卷 / 酥辣木耳)
Selection of Ambassador Appetizers

花椒炒花枝螺片
Stir-Fried Squid and Whelk with Pepper

圓籠清蒸白刺蝦
Steamed Shrimp

海鮮巧達濃湯
Creamy Seafood Soup

金瓜肉絲炒米粉
Fried Rice Vermicelli with Pumpkin and Pork

甘露清蒸海上鮮
Steamed Fresh Fish with Soya Sauce

義式風味烤雞腿佐薯條
Grilled Chicken in Italy Style with French Fries

御品蔘棗燉雞湯
Double Boiled Chicken Soup with Ginseng

彩椒菌菇扒時蔬
Braised Seasonal Vegetable with Mushroom and Colorful Pepper

港式花生香蕉蛋糕
Peanut and Banana Cake

香醇紅豆西米露
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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Banquet Annual Party Menu
BQ2019AP13900

筑影皇臨慶豐宴
(燒鴨 / 醉雞 / 佛手 / 酸辣木耳 / 煙燻中卷)
Selection of Ambassador Appetizers

XO 醬翡翠炒鳳球
Stir-Fired Chicken Ball with X.O. Sauce

起土香芒炸海蝦
Deep Fried Shrimp with Mango Sauce

瑤柱雞絲燕窩羹
Double Boiled Bird's Nest Soup with Chicken Slices

櫻花蝦圓籠米糕
Steamed Glutinous Rice with Sakura Shrimp

樹子清蒸海石斑
Steamed Garoupa with Soya Sauce

日式燒烤味噌豬佐洋蔥圈
Grilled Pork with Miso in Japanese Style/Deep Fried Onion Rings

家鄉肉白菜燉雞
Double Boiled Chicken Soup with Cabbage and Pork

彩椒菌菇炒蘆筍
Stir-Fried Asparagus with Colorful Pepper and Mushroom

巧克力 OREO 蛋糕捲
Chocolate Oreo Roll

冰花蓮子紅豆沙
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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Banquet Annual Party Menu
BQ2019AP15900

五福賀齊迎春
(烤鴨 / 佛手 / 煙燻中卷 / 涼拌海蜆 / 鮭魚卷)
Selection of Cantonese Appetizers

翡翠杏菇炒帶子
Stir-Fried Scallop with Mushroom

黑松露蒸海虎蝦
Steamed King Prawn in Truffle Sauce

魚肚極品佛跳牆
Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

金針瑤柱香米糕
Steamed Glutinous Rice with Conpoy and Mushroom

古法清蒸海石斑
Steamed Garoupa with Soya Sauce

香料爐烤羊腿肉佐綜合果乾
Roasted Lamb with Comprehensive dried fruit

瑤柱白菜燉雞湯
Double Boiled Chicken Soup with Cabbage and Conpoy

瑤柱翡翠燴時蔬
Braised Seasonal Vegetable with Conpoy

香草乳酪蛋糕捲
Vanilla & Cheese Cake Roll

香醇核桃腰果露
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)