

新竹國賓大飯店

風尚經典婚宴精選菜單

Wedding Menu BQ2020CWP13600

國賓燒烤風味皿(八**選五)** 油辣海蜇/玫瑰油雞/煙燻中卷/明爐烤鴨 陳醋木耳/醬滷杏鮑菇/木耳烤麩/梅漬蕃茄 Selection of Cantonese Appetizers

> 百年好合慶團圓 Deep Fried Rice Ball Chinese Style

白玉鮮露蒸海蝦 Steamed Shrimp with Soya Sauce

鮑參蟹肉海皇羹 Braised Seafood Soup with Crab Meat

XO 醬彩椒雙脆 Stir Fried Squid and Seafood with X.O Sauce

> 甘露豆醬海石斑 Steamed Garoupa with Bean Paste

蠔皇碧綠美鮑片 Braised Abalone Slices with Vegetable

京都排骨拼腐皮蝦捲 Deep Fried Pork Rib with Jin Du Sauce and Deep Fried Shrimp Rolls

> 金線蓮燉烏雞湯 Double Boiled Chicken Soup with Chinese Herb

吻魚瓜仁傳米香 Steamed Glutinous Rice with Silverfish

> 蘋果叉燒酥拼椰香芒果糕 Chinese Petit Fours

> > 冰花紅豆紫米露 Chef's Sweet Soup

寶島四季鮮水果 Seasonal Fresh Fruit Platter

每桌 NT\$13,600 外加百分之十服務費 NT\$13,600 per table plus 10% service charge (每桌十人計算 可加人、加價)