



AMBASSADOR

Hsinchu

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)

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http:// www.ambassador-hsinchu.com.tw



AMBASSADOR

Hsinchu

新竹國賓大飯店

風尚珍藏婚宴精選菜單

Wedding Menu

BQ2020CWP16600

彩蝶迎賓風味皿(八選五)

佛手 / 玫瑰油雞 / 煙燻中卷 / 明爐烤鴨
美味豆魚 / 柚香蓮藕 / XO 醬蘿蔔糕 / 陳醋木耳
Selection of Cantonese Appetizers

百年好合慶團圓

Deep Fried Rice Ball Chinese Style

金銀蒜香海虎蝦

Steamed King Prawn with Garlic

魚肚干貝燉烏雞

Double Boiled Chicken Soup with Fish Maw and Conpoy

醬皇螺片帆立貝

Sautéed Whelk and Scallop with Oyster Sauce

花雕鳳脂海石斑

Steamed Garoupa with Rice Wine

乾燒鮑片煨海參

Braised Abalone Slices and Sea Cucumber with Brown Sauce

果香醬味豬肋排

Roasted Pork Ribs with Fruit Sauce

野菌翠綠鮮時蔬

Stir Fried Vegetable with Mushroom

臘味雙腸傳米香

Steamed Glutinous Rice with Barbecued Pork

旺仔千層酥拼龍果桂花糕

Chinese Petit Fours

冰花銀耳燉紅蓮

Chef's Sweet Soup

寶島四季鮮水果

Seasonal Fresh Fruit Platter

每桌 NT\$16,600 外加百分之十服務費

NT\$16,600 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

風尚藏愛婚宴精選菜單

Wedding Menu

BQ2020CWP18600

迎賓府前小滿漢(十二選六)

東港烏魚子 / 玫瑰油雞 / 佛手 / 煙燻中卷 / 美味豆魚 / 桂花南瓜
XO 醬蘿蔔糕 / 陳醋木耳 / 黑椒腰果 / 椒鹽鮮魷 / 香根肉絲 / 宮保香豆腐

Selection of Cantonese Appetizers

人間花好月正圓

Deep Fried Rice Ball Chinese Style

金銀蒜香海龍蝦

Steamed Lobster with Garlic

瑤柱雞絲燕窩羹(位上)

Double Boiled Bird's Nest Soup with Chicken Slices

黑松露螺片帶子

Sautéed Scallop and Whelk with Truffles Sauce

蔥油甘露龍虎斑

Steamed Garoupa with Green Onion Sauce

紅咖哩炒軟殼蟹

Deep Fried Soft-Shell Crab with Curry Sauce

彩椒菌菇帶骨牛

Pan Fried Beef Ribs with Mushroom

碧綠蟹肉娃娃菜

Stir-Fried Baby Cabbage with Crab Meat

鯛燒櫻蝦傳米香

Steamed Glutinous Rice with Fish Slices and Sakura Shrimp

玉桂蘋果酥拼桑葚鴛鴦糕

Chinese Petit Fours

大甲芋香珍珠露

Chef's Sweet Soup

寶島四季鮮水果

Seasonal Fresh Fruit Platter

每桌 NT\$18,600 外加百分之十服務費

NT\$18,600 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

風尚璀璨婚宴精選菜單

Wedding Menu

BQ2020CWP22600

迎賓御品小滿漢(十二選六)

東港烏魚子 / 酒香醉雞 / 紅麴松阪豬 / 椒鹽鮮魷 / 薑香牛肉 / 柚香蓮藕
川味辣螺 / XO 醬蘿蔔糕 / 客家小炒 / 避風塘佛手 / 琥珀核桃 / 燒椒皮蛋

Selection of Cantonese Appetizers

人間花好月正圓

Deep Fried Rice Ball Chinese Style

奶油伊麵龍蝦尾

Steamed Lobster with Cream and E-fu Noodles

魚肚經典佛跳牆(位上)

Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

香橙檸汁釀帶子

Braised Scallop Stuffed with Shrimp Paste in Orange and Lemon Sauce

古法清蒸紅條魚

Steamed Garoupa with Slices Pork and Mushroom

玉環流星原粒鮑(位上)

Braised Abalone with Mushroom

孜然彩椒羊小排

Pan Fried Lamb Ribs with Cumin

碧綠菌菇鮮時蔬

Stir Fried Seasonal Vegetable with Mushroom

金銀瑤柱傳米香

Steamed Glutinous Rice with Conpoy

黑椒蔥燒餅拼杏片馬蹄糕

Chinese Petit Fours

極品核桃湯圓露

Chef's Sweet Soup

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$22,600 外加百分之十服務費

NT\$22,600 per table plus 10% service charge

(每桌十人計算 可加人、加價)



AMBASSADOR

Hsinchu

新竹國賓大飯店

風尚奢華婚宴精選菜單

Wedding Menu

BQ2020CWP28600

迎賓極品小滿漢(十二選八)

炙燒烏魚子 / 韭香雞 / 紅麴松阪豬 / 椒鹽鮮魷 / 椒麻帆立貝 / 金沙南瓜
酸辣木耳 / 五味小章魚 / 琥珀核桃 / 和風蟹肉棒 / XO 醬蘿蔔糕 / 孜然無骨牛

Selection of Cantonese Appetizers

人間花好月正圓

Deep Fried Rice Ball Chinese Style

白玉蔥油活龍蝦(位上)

Steamed Lobster with Soya Sauce

花膠極品佛跳牆(位上)

Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

XO 醬炒帶子拼海老

Sautéed Scallop with X.O Sauce and Deep Fried Prawn Ball

麒麟雲腿蒸紅條

Steamed Garoupa with Ham

玉環海參原粒鮑(位上)

Braised Abalone and Sea Cucumber with Vegetable

國賓經典 A CUT 牛

Pan Fried A CUT Steak

菌菇山藥美蘆筍

Stir Fried Asparagus with Yam and Mushroom

鰻魚櫻蝦傳米香

Steamed Glutinous Rice with Eel and Sakura Shrimp

歐風派斯翠

Chef's Special Pastry

香蘋紅蓮燉桃膠

Chef's Sweet Soup

蓬萊仙島鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$28,600 外加百分之十服務費

NT\$28,600 per table plus 10% service charge

(每桌十人計算 可加人、加價)