



AMBASSADOR

Hsinchu

新竹國賓大飯店

## 2021 年玖樓中餐廳 母親節桌菜菜單

### 迎賓彩蝶滿漢皿

美味豆魚/梅漬蕃茄/酸辣木耳  
紅麴松阪豬/金沙鮮魷/吻魚瓜仁

Assorted Appetizers

### 錦繡風味燒烤盤

烤鴨/油雞/燻蹄/海蜇/杏鮑菇

Barbecued Cold Cuts Combination

### 清蒸花雕海虎蝦

Steamed Prawn with Hua Diao Wine

### 醬皇螺片鮮帶子

Stir-fried Sliced Scallop and Shellfish with Brown Sauce

### 菌菇松露烏骨雞/位上

Double Boiled Chicken Soup with Mushroom and Truff

### 干燒海參煨虎掌

Braised Sea Cucumber and Pork Tendons

### 無錫排骨佐紫菜花枝卷

Deep Fried Spare Rib with Brown Sauce and Cuttlefish Rolls

### 韭香花椒海石斑

Steamed Grouper with Fresh Szechuan Vine pepper

### 牛肝菌娃娃菜

Braised Baby Cabbage with Superior Soup Chinese Herbs

### 頂級什錦水果蛋糕

Mixed Fruit Cake

### 桂圓三寶露

Chef's Special Sweet Soup

### 季節鮮水果

Seasonal Fresh Fruit Platter

每桌 NT\$15,800+10%

( 每桌十人計算、加入加價 )

( 限小吃區供應 )

### 國賓彩蝶滿漢皿

雙刀耳片/燒椒皮蛋/椒麻雞  
金沙鮮魷/紅麴松阪豬/風味木耳

Assorted Appetizers

### 烏魚子燒烤拼盤

一夜干烏魚子/烤鴨/醉雞/燻蹄/海蜇

Barbecued Cold Cuts Combination

### 黑松露龍蝦尾

Sautéed Lobster Tail in Truff Sauce

### 翡翠金沙玉帶子

Steamed Scallop and Vegetable with Salt Egg

### 雞絲錦繡燕窩羹/位上

Double Boiled Bird's Nest Soup with Sliced Chicken

### 蠔皇海蔘美鮑片

Braised Sliced Abalone and Sea Cucumber with Oyster Sauce

### 避風塘羊小排佐薯條

Sautéed Lamb Chop with Garlic / French Fries

### 花雕鳳脂龍虎斑

Steamed Grouper Fish with Hua Diao wine

### 百合山藥燴蘆筍

Stir-fried Asparagus with Chinese Yam

### 頂級什錦水果磅蛋糕

Mixed Fruit Pound Cake

### 桃膠銀耳露

Chef's Special Sweet Soup

### 季節鮮水果

Seasonal Fresh Fruit Platter

每桌 NT\$18,800+10%

( 每桌十人計算、加入加價 )

( 限廂房供應 )

【豬肉產地:燻蹄(加拿大)、松阪豬(西班牙.荷蘭)·其餘豬肉製品產地台灣】