



AMBASSADOR

Hsinchu

新竹國賓大飯店

宴會廳桌席精選菜單

Banquet Menu

BQ2023AP10

錦繡燒烤風味集

(玫瑰油雞 / 煙燻中卷 / 明爐烤鴨 / 柚香蓮藕)

Selection of Barbecued Appetizers

酥炸避風塘刺蝦

Deep Fried Shrimp with Garlic

碧綠鮑絲海皇羹

Braised Seafood Soup with Shredded Abalone and Vegetable

蠔皇甜豆炒時鮮

Stir-Fried Seasonal Seafood in Oyster Sauce

樹子清蒸海上鮮

Steamed Fresh Fish with Tree Seeds

梅香鳳梨上肩豚

Braised Pork with Pineapple and Plum Sauce

錦繡肉絲炒烏冬

Fried Udon with Shredded Pork

蒜頭蛤蠣燉雞湯

Double Boiled Chicken Soup with Clam and Garlic

金銀蛋翠綠時蔬

Braised Seasonal Vegetable with Salty and Preserved Egg

研磨香滑芝麻糊

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$10,000 外加百分之十服務費
NT\$10,000 per table plus 10% service charge
(每桌十人計算 可加人、加價)