



AMBASSADOR

Hsinchu

新竹國賓大飯店

2026 年新春團圓桌菜菜單 (初一~初六-玖樓小吃桌菜)

金馬賀歲滿盤迎福

香烤烏魚子/港式燒鵝/香蔥九孔/薑汁粉肝
香松鍋粑銀杏/酸高麗肉片/椒鹽圓鱈/蒙古牛肉

Assorted Appetizer

蔥薑起司龍蝦球

Deep-Fried Lobster Balls with Cheese, Ginger, and Scallion

瑤柱燕窩雞絲羹

Shredded Chicken Soup with Conpoy and Bird's Nest

麻油菌菇南非鮑

Steamed Abalone with Mushrooms in Sesame Oil

碳香燒小斧豚

Charcoal-Grilled Tomahawk Pork Chop

蔥油甘露龍虎斑

Steamed Spotted Grouper with Scallion Oil Sauce

三絲上湯娃娃菜

Braised Baby Cabbage in Supreme Broth

with Shredded Fish Cake, Ham, and Dried Scallop

松露鮮蝦燒賣

Shrimp Siu Mai with Black Truffle

桂圓三寶露

Chef's Special Sweet Soup

桌菜每桌 NT\$20,800+10%

(每桌十人計算，加人加價)



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2026 年新春團圓桌菜菜單 (初一~初六-玖樓廂房桌菜)

金馬賀歲滿盤迎福

烏魚子蛋捲/港式燒鵝/香蔥九孔/薑汁粉肝
香松鍋粑銀杏/百花吊片/椒鹽圓鱈/酸高麗肉片

Assorted Appetizer

金湯奶油龍蝦尾

Braised Lobster Tail with Golden Butter Broth

黑松露螺片帶子佐核桃

Stir-Fried Scallop and Whelk Slices with Black Truffle & Walnuts

巴西菇花膠燉土雞(位上)

Double Boiled Chicken Soup

with Fish Maw & Agaricus subrufescens

碧綠鵝掌燒原粒鮑

Braised Whole Abalone with Goose Web in Green Vegetables

三珍寶蒸七星斑

Steamed Leopard Coral Grouper with Pickled Veggies.

蘑菇醬烤牛小排(美加)

Roasted Bone in Beef with Mushroom Sauce

(不吃牛可換避風塘小斧豚(台灣))

(No Beef--Taiwanese Typhoon Shelter-style Pork Ribs)

百果菌菇扒豆苗

Braised Pea Shoots with Mixed Mushrooms and Ginkgo

香蘋蜜汁叉燒酥

Baked Barbecued Pork Pastry with Apple and Honey Glaze

紅豆紫米燉雪蛤

Chef's Special Sweet Soup

哈根達斯冰淇淋

Häagen-Dazs Ice Cream

桌菜每桌 NT\$26,800+10%

(每桌十人計算，加人加價)



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烏魚子蛋捲/港式燒鵝/香蔥九孔/薑汁粉肝

香松鍋粑銀杏/百花吊片/椒鹽圓鱈/酸高麗肉片

Assorted Appetizer

避風塘活龍蝦球(半隻/位上)

Typhoon Shelter-style Lobster Balls (Half Lobster per Person)

髮菜玉環瑤柱甫

Braised Conpoy and Fat Choy in Radish Ring

花膠竹笙燉土雞(位上)(台灣)

Double-Boiled Free-Range Chicken Soup

with Fish Maw and Bamboo Pith

碧綠婆蔘原粒鮑(台灣)

Braised Whole Abalone with Sea Cucumber & Seasonal Greens

爐烤安格斯無骨牛小排佐蘑菇醬

Oven-Roasted Angus Boneless Short Ribs with Mushroom Sauce

(不吃牛可換無錫蔥燒霸王骨(台灣))

(No Beef--Stewed Spare Ribs Flavored Scallion in Wuxi Style)

花雕鳳脂七星斑

Steamed Leopard Coral Grouper in Hua Diao Wine, Chicken Oil

瑤柱柳松菇燴豆苗

Braised Pea Shoots with Agrocybe cylindracea

and Shredded Conpoy

香蘋蜜汁叉燒酥

Baked Barbecued Pork Pastry with Apple and Honey Glaze

桂圓三寶燉燕窩

Chef's Special Sweet Soup

哈根達斯冰淇淋

Häagen-Dazs Ice Cream

桌菜每桌 NT\$36,800+10% (每桌十人計算 · 加人加價)