



AMBASSADOR

Hsinchu

新竹國賓大飯店

宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2021AP8000

錦繡燒烤風味集

(港式燒鴨 / 玫瑰油雞 / 煙燻中卷 / 酸辣木耳)

Selection of Assorted Barbecued Appetizers

圓籠蔥油白刺蝦

Steamed Shrimp with Green Onion

御品菌菇燉雞湯

Double Boiled Chicken Soup with Mushroom

啤香風味燉牛腩(紐澳)

Braised Beef with Beer Style

錦繡肉絲炒烏冬(臺灣)

Stir-Fried Udon Noodles with Pork

白玉鮮露海上鮮

Steamed Fresh Fish with Green Onion

避風塘燻蹄拼韭黃春捲(加拿大/臺灣)

Stir-Fried Smoked Pork Hock with Garlic and Deep Fried Spring Rolls

台式古早白菜滷(臺灣)

Stewed Cabbage with Assorted Ingredients

橙香乳酪蛋糕

Orange Cheese Cake

紫芋椰香西米露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$8,000 外加百分之十服務費

NT\$8,000 per table plus 10% service charge

(每桌十人計算 可加入、加價)



AMBASSADOR

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新竹國賓大飯店

宴會廳尾牙春酒精選菜單

Banquet Annual Party Menu

BQ2021AP9900

錦繡燒烤風味集

(港式燒鴨 / 玫瑰油雞 / 貴妃鮑 / 滷水杏鮑菇)

Selection of Assorted Barbecued Appetizers

圓籠蔥油白刺蝦

Steamed Shrimp with Green Onion

紅咖哩烤雞腿附螺絲捲

Grilled Chicken with Curry Sauce

碧綠翡翠海皇羹

Braised Seafood Soup

日式關東散壽司

Chirashi Sushi

花椒韭香龍利魚

Steamed Fresh Fish with Leek and Pepper Sauce

避風塘燻蹄拼韭黃春捲(加拿大/臺灣)

Stir-Fried Smoked Pork Hock with Garlic and Deep Fried Spring Rolls

蓮藕薏仁燉排骨(臺灣)

Double Boiled Pork Ribs and Lotus Root Soup

百果枸杞燴時蔬

Braised Vegetable with Gingko

橙香乳酪蛋糕

Orange Cheese Cake

紫芋椰香西米露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$9,900 外加百分之十服務費

NT\$9,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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Banquet Annual Party Menu

BQ2021AP11900

花開皇閣前品碟

(酒香醉雞 / 港式烤鴨 / 酸辣木耳 / 煙燻中卷 / 黃金泡菜)

Selection of Ambassador Appetizers

麻婆醬燒蝦球附螺絲捲(臺灣)

Braised Shrimp Ball in Szechuan Style

青龍椒爆炒鮮魷

Stir-Fried Squid with Pepper

鮑絲錦繡海皇羹

Braised Seafood Soup with Abalone Slices

港式臘味香米糕(臺灣)

Steamed Glutinous Rice with Barbecued Pork

三星蔥蒸海上鮮

Steamed Fresh Fish with Green Onion Sauce

韓式醬烤豬肋排(台灣)

Roasted Pork Ribs in Korean Style

蓮藕紅棗燉全雞

Double Boiled Chicken Soup and Lotus Root with Chinese Herb

彩椒菌菇扒蘆筍

Braised Asparagus with Mushroom and Colorful Pepper

法式千層巧克蛋糕

French Chocolate Mille Crepe Cake

香醇紅豆紫米露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$11,900 外加百分之十服務費

NT\$11,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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Banquet Annual Party Menu

BQ2021AP13900

筑影皇臨慶豐宴

(韭香雞 / 港式燒鴨 / 和風蟹柳 / 美味豆魚 / 汾蹄(加拿大))

Selection of Ambassador Appetizers

銀蒜粉皮海大蝦

Steamed Prawn with Garlic

韓式泡菜豬五花附生菜(臺灣)

BBQ Pork in Korean Style with Kimchi

瑤柱雞絲燕窩羹

Double Boiled Bird's Nest Soup with Chicken Slices

櫻蝦蒲鯛香米糕(臺灣)

Steamed Glutinous Rice with Fish Slices and Sakura Shrimp

青蔥甘露石斑魚

Steamed Garoupa with Soya Sauce

爐烤牛小排佐黑胡椒醬汁(美國)

Roasted Beef Ribs with Black Pepper

黑蒜蛤蠣燉雞湯

Double Boiled Chicken Soup with Black Garlic and Clam

圓籠什錦養生蔬

Steamed Seasonal Vegetable

美式 OREO 蛋糕捲

Chocolate Oreo Roll

國賓桂圓三寶露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$13,900 外加百分之十服務費

NT\$13,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)



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Banquet Annual Party Menu

BQ2021AP15900

五福賀齊迎春

(韭香雞 / 和風雞柳 / 蘋果烏魚子 / 美味豆魚 / 椒鹽排骨(臺灣))

Selection of Cantonese Appetizers

黑松露蒸海虎蝦

Steamed King Prawn in Truffle Sauce

XO 醬炒鮮帶子(臺灣)

Stir-Fried Scallop with XO Sauce

魚肚極品佛跳牆(臺灣)

Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

瑤柱蒲鯛香米糕(臺灣)

Steamed Glutinous Rice with Fish Slices and Conpoy

古法鮮露龍虎斑(臺灣)

Steamed Garoupa with Pork Slices and Mushroom

義式香料小羊排附洋蔥圈

Roasted Lamb in Italy Style with Herbs/Deep Fried Onion Rings

松茸枸杞燉雞湯

Double Boiled Chicken Soup with Mushroom and Chinese Herb

珊瑚翡翠娃娃菜

Braised Baby Cabbage

頂級什錦水果蛋糕

Mixed Fresh Fruits Cake Roll

紅蓮銀耳燉桃膠

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

每桌 NT\$15,900 外加百分之十服務費

NT\$15,900 per table plus 10% service charge

(每桌十人計算 可加人、加價)