

2023婚宴專案菜單



天成大飯店 囍宴專案菜單

NT\$12,800+10%

烏魚子拼盤
(烏魚子/油雞/燒鴨/海蜆/肝腸)
Appetizer Combination

花好月全圓
Deep Fried Dumplings Wrapped Peanut Powder

雪蛤海皇盅(位上)
Stewed Hashimo Thick Soup with Assorted Seafood

碧綠鮮蝦球
Stir Fried Two Kinds of Shrimp Balls

黑椒戰斧豬
Pan-fried Pork Chop with Black Pepper Sauce

海鮮捲拼軟絲
Deep Fried Seafood Roll and Cuttlefish

臘味抱珍珠
Steamed Glutinous Rice with Cured Sausage

翠苗彩椒杏鮑菇
Stir Fried King Oyster Mushroom with Bell Peppers

雙寶海上鮮(石斑)
Steamed Grouper with Mikiko and Melon

花旗蔘童雞
Stewed Whole Chicken Soup with Ginseng

蘿蔔絲酥餅
Baked Radish Pastry

玫瑰豆沙包
Steamed Red Bean Bun

紫米蓮子湯
Sweet Brown Rice Soup with Lotus Seed

蓬萊鮮果盤
Seasonal Fruit Platter

NT\$13,800+10%

烏魚子拼盤
(烏魚子/油雞/燒鴨/海蜆/肝腸)
Appetizer Combination

花好月全圓
Deep Fried Dumplings Wrapped Peanut Powder

鮮腩八珍盅(位上)
Doubled Boiled Soup
with Pork Ribs and Assorted Seafood

紹興鮮南蝦
Steamed Shrimp in Shao Xing Wine

迷迭香烤豬腱骨
Grilled Pork Ribs with Rosemary

翠苗美海參
Braised Pork Tendon with Sea Cucumber

荷香抱珍珠
Steamed Glutinous Rice with Lotus Leaf

北菇百果燴芽白
Braised Chinese Cabbage with Mushroom and Ginkgo

清蒸海皇斑
Steamed Grouper with Scallion

淮山燉烏雞
Braised Chicken Soup with Yam

蟹黃蒸燒賣
Steamed Sao Mai with Crab Roe

黃金奶皇包
Steamed Egg Yolk Bun

紫米蓮子湯
Sweet Brown Rice Soup with Lotus Seed

蓬萊鮮果盤
Seasonal Fruit Platter

2023婚宴專案菜單



天成大飯店 禧宴專案菜單

NT\$15,800+10%	NT\$16,800+10%	NT\$18,800+10%	NT\$20,800+10%
<p>迎賓六小品 (胡麻冰卷/叉燒/海蜆/鳳尾魚/冰梅山藥/臘腸) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin 避風塘大蝦 Deep Fried Prawns with Crispy Garlic 紅酒豬腩骨 Braised Pork Ribs in Red Wine 和風蔬果鮮帶子 Stir Fried Scallop with Vegetables 荷香抱珍珠 Steamed Glutinous Rice with Lotus Leaf 柳菇娃娃菜 Stewed Brown Swordbelt Mushroom with Baby Bok Choy 蔥香石斑魚 Steamed Grouper with Scallion 蟲草菌菇燉童雞 Stewed Whole Chicken Soup with Cordyceps and Mushrooms 蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe 黃金奶皇包 Steamed Egg Yolk Bun 芋蓮西米露 Sweet Sago Soup with Taro and Lotus Seed 蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>迎賓六小品 (胡麻冰卷/叉燒/海蜆/鳳尾魚/冰梅山藥/肝腸) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin 蒜香鮮大蝦 Steamed Prawn with Minced Garlic 寧式東坡肉 Braised Pork Belly with Soy Sauce 虎掌燴美蔘 Braised Sea Cucumber with Pork Tendon 櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimps 北菇百果燴芽白 Braised Chinese Cabbage with Mushroom and Ginkgo 蔥香石斑魚 Steamed Grouper with Scallion 蟲草菌菇燉童雞 Stewed Whole Chicken Soup with Cordyceps and Mushrooms 蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe 玫瑰棗泥包 Steamed Red Bean Bun 紅蓮銀耳露 Sweet Fungus Soup with Red Date and Lotus Seed 蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>迎賓六小品 (油雞/黑糖蜜栗子/胡麻冰卷/燒鴨/叉燒/海蜆) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin 蒜蒸鮮大蝦 Steamed Prawn with Minced Garlic 寧式東坡肉 Braised Pork Belly with Soy Sauce 北菇干貝鮮鮑魚 Braised Abalone with Mushroom and Scallops 蒲燒魚珍珠 Steamed Glutinous Rice with BBQ Eel 翠苗果柳菇 Stir Fried Brown Swordbelt Mushroom with Pea Sprout and Ginkgo 清蒸石斑魚 Steamed Grouper with Scallion 花旗參燉童雞 Boiled Chicken Soup with Genseng 蘿蔔絲酥餅 Baked Radish Pastry 天成奶皇包 Steamed Egg Yolk Bun 頂級俄羅斯冰淇淋 Ice Cream 蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>迎賓六小品 (脆皮乳豬/海蜆/烏魚子/芝麻脆鱈/豬蹄/燒鴨) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 上湯群皇燉翅盅(位上) Stewed Shark's Fin and Seafood in Pumpkin Soup 蒜香波士頓龍蝦佐板條 Scallop sauce with Garlic and Ginger 避風塘戰斧豬 Pan Fried Lamb chop with Garlic and Ginger 鮑魚燴美蔘 Braised Abalone with Sea Cucumber 蒲燒魚珍珠 Steamed Glutinous Rice with BBQ Eel 蟹黃娃娃菜 Stewed Baby Bok Choy with Carb Roe 玉露海皇斑 Steamed Grouper Fish with Fish Sauce 牛肝菌蛤蜊燉童雞 Boiled Whole Chicken Soup with Boletus 蜜汁叉燒酥 B.B.Q. Pork Pastry 天成流沙包 Steamed Egg Yolk Bun 頂級俄羅斯冰淇淋 Ice Cream 蓬萊鮮果盤 Seasonal Fruit Platter</p>