

天成大飯店 禧宴專案菜單

NT\$12,800+10%	NT\$13,800+10%
<p>烏魚子拼盤 (烏魚子/油雞/燒鴨/海蜆/肝腸) Appetizer Combination</p> <p>花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p>雪蛤海皇盅(位上) Stewed Hashimo Thick Soup with Assorted Seafood</p> <p>碧綠鮮蝦球 Stir Fried Two Kinds of Shrimp Balls</p> <p>黑椒戰斧豬 Pan-fried Pork Chop with Black Pepper Sauce</p> <p>海鮮捲拼軟絲 Deep Fried Seafood Roll and Cuttlefish</p> <p>臘味抱珍珠 Steamed Glutinous Rice with Cured Sausage</p> <p>翠苗彩椒杏鮑菇 Stir Fried King Oyster Mushroom with Bell Peppers</p> <p>雙寶海上鮮(石斑) Steamed Grouper with Mikiko and Melon</p> <p>花旗蔘童雞 Stewed Whole Chicken Soup with Ginseng</p> <p>蘿蔔絲酥餅 Baked Radish Pastry</p> <p>玫瑰豆沙包 Steamed Red Bean Bun</p> <p>紫米蓮子湯 Sweet Brown Rice Soup with Lotus Seed</p> <p>蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>烏魚子拼盤 (烏魚子/油雞/燒鴨/海蜆/肝腸) Appetizer Combination</p> <p>花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p>鮮腩八珍盅(位上) Doubled Boiled Soup with Pork Ribs and Assorted Seafood</p> <p>紹興鮮南蝦 Steamed Shrimp in Shao Xing Wine</p> <p>迷迭香烤豬腱骨 Grilled Pork Ribs with Rosemary</p> <p>翠苗美海參 Braised Pork Tendon with Sea Cucumber</p> <p>荷香抱珍珠 Steamed Glutinous Rice with Lotus Leaf</p> <p>北菇百果燴芽白 Braised Chinese Cabbage with Mushroom and Ginkgo</p> <p>清蒸海皇斑 Steamed Grouper with Scallion</p> <p>淮山燉烏雞 Braised Chicken Soup with Yam</p> <p>蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe</p> <p>黃金奶皇包 Steamed Egg Yolk Bun</p> <p>紫米蓮子湯 Sweet Brown Rice Soup with Lotus Seed</p> <p>蓬萊鮮果盤 Seasonal Fruit Platter</p>

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