

## 天成大飯店 囍宴專案菜單

NT\$15,800+10%	NT\$16,800+10%	NT\$18,800+10%	NT\$20,800+10%
<p style="text-align: center;">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 style="text-align: center;">花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p style="text-align: center;">海皇魚翅盅(位上) Stewed Shark's Fin Soup with Assorted Seafood</p> <p style="text-align: center;">避風塘大蝦 Deep Fried Prawns with Crispy Garlic</p> <p style="text-align: center;">蹄膀美烏參 Braised Pork's Tendons and Sea Cucumbers with Soy Sauce</p> <p style="text-align: center;">XO 醬雙鮮 Stir-fried Double Fresh with XO Sauce</p> <p style="text-align: center;">臘味抱珍珠 Steamed Glutinous Rice with Cured Sausage</p> <p style="text-align: center;">柳菇娃娃菜 Stewed Brown Swordbelt Mushroom with Baby Bok Choy</p> <p style="text-align: center;">蔥香石斑魚 Steamed Grouper with Scallion</p> <p style="text-align: center;">人蔘棗全雞 Stewed Whole Chicken Soup with Ginseng</p> <p style="text-align: center;">蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe</p> <p style="text-align: center;">黃金奶皇包 Steamed Egg Yolk Bun</p> <p style="text-align: center;">芋蓮西米露 Sweet Sago Soup with Taro and Lotus Seed</p> <p style="text-align: center;">蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p style="text-align: center;">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 style="text-align: center;">花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p style="text-align: center;">淮山燉翅盅(位上) Stewed Shark's Fin Soup with Yam</p> <p style="text-align: center;">干燒鮮大蝦 Deep Fried Prawns with Sweet Chili Sauce</p> <p style="text-align: center;">寧式東坡肉 Braised Pork Belly with Soy Sauce</p> <p style="text-align: center;">蠔油鮮鮑魚 Braised Abalone with Oyster Sauce</p> <p style="text-align: center;">櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimps</p> <p style="text-align: center;">北菇百果燴芽白 Braised Chinese Cabbage with Mushroom and Ginkgo</p> <p style="text-align: center;">蔥香石斑魚 Steamed Grouper with Scallion</p> <p style="text-align: center;">蟲草菌菇燉童雞 Stewed Whole Chicken Soup with Cordyceps and Mushrooms</p> <p style="text-align: center;">蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe</p> <p style="text-align: center;">玫瑰棗泥包 Steamed Red Bean Bun</p> <p style="text-align: center;">紅蓮銀耳露 Sweet Fungus Soup with Red Date and Lotus Seed</p> <p style="text-align: center;">蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p style="text-align: center;">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 style="text-align: center;">花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p style="text-align: center;">佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin</p> <p style="text-align: center;">蒜蒸鮮大蝦 Steamed Prawn with Minced Garlic</p> <p style="text-align: center;">寧式東坡肉 Braised Pork Belly with Soy Sauce</p> <p style="text-align: center;">北菇干貝鮮鮑魚 Braised Abalone with Mushroom and Scallops</p> <p style="text-align: center;">蒲燒魚珍珠 Steamed Glutinous Rice with BBQ Eel</p> <p style="text-align: center;">翠苗果柳菇 Stir Fried Brown Swordbelt Mushroom with Pea Sprout and Ginkgo</p> <p style="text-align: center;">清蒸石斑魚 Steamed Grouper with Scallion</p> <p style="text-align: center;">花旗蔘燉童雞 Boiled Chicken Soup with Genseng</p> <p style="text-align: center;">蘿蔔絲酥餅 Baked Radish Pastry</p> <p style="text-align: center;">天成奶皇包 Steamed Egg Yolk Bun</p> <p style="text-align: center;">頂級俄羅斯冰淇淋 Ice Cream</p> <p style="text-align: center;">蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p style="text-align: center;">迎賓六小品 (脆皮乳豬/海蜆/烏魚子/芝麻脆鱔/豬腱/燒鴨) Appetizer Combination</p> <p style="text-align: center;">花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p style="text-align: center;">金汁海皇翅(位上) Stewed Assorted Seafood Thick Soup with Shark's Fin</p> <p style="text-align: center;">蒜香波士頓龍蝦佐板條 Scallop sauce with Garlic and Ginger</p> <p style="text-align: center;">避風塘戰斧豬 Pan Fried Lamb chop with Garlic and Ginger</p> <p style="text-align: center;">蹄筋美烏參 Braised Pork's Tendons and Sea Cucumbers with Soy Sauce</p> <p style="text-align: center;">櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimp</p> <p style="text-align: center;">蟹黃娃娃菜 Stewed Baby Bok Choy with Carb Roe</p> <p style="text-align: center;">玉露海皇斑 Steamed Grouper Fish with Fish Sauce</p> <p style="text-align: center;">牛肝菌蛤蜊燉童雞 Boiled Whole Chicken Soup with Boletus</p> <p style="text-align: center;">蜜汁叉燒酥 B.B.Q. Pork Pastry</p> <p style="text-align: center;">天成流沙包 Steamed Egg Yolk Bun</p> <p style="text-align: center;">頂級俄羅斯冰淇淋 Ice Cream</p> <p style="text-align: center;">蓬萊鮮果盤 Seasonal Fruit Platter</p>