

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>迎賓六小品 (胡麻冰卷/叉燒/海蜇/鳳尾魚/冰梅山藥/臘腸) Appetizer Combination</p> <p>花好月全圓 Glutinous Rice Balls with Peanut Powder</p> <p>海皇魚翅盅(位上) Stewed Shark's Fin Soup with Assorted Seafood</p> <p>干燒鮮大蝦 Deep Fried Prawns with Sweet Chili Sauce</p> <p>烏荖佐橙排 Braised Sea Cucumber with Orange Pork Ribs</p> <p>鮮帶炒蘭花蚌 Stir-fried Jade Whelk with Fresh Scallops</p> <p>臘味抱珍珠 Steamed Glutinous Rice with Cured Sausage</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>巴西菇全雞 Boiled Chicken Soup with Mushroom</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/海蜇/鳳尾魚/冰梅山藥/肝腸) Appetizer Combination</p> <p>花好月全圓 Glutinous Rice Balls with Peanut Powder</p> <p>淮山燉翅盅(位上) Stewed Shark's Fin Soup with Yam</p> <p>焗烤鮮大蝦 Baked Prawns with Cheese</p> <p>寧式東坡肉 Braised Pork Belly with Soy Sauce</p> <p>蠔油鮮鮑魚 Braised Abalone with Oyster Sauce</p> <p>櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimps</p> <p>蟹黃燴芽白 Braised Baby Cabbage with Crab Roe</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/海蜇) Appetizer Combination</p> <p>花好月全圓 Glutinous Rice Balls with 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>鮑魚佐烏荖 Braised Abalone with Sea Cucumber</p> <p>櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimp</p> <p>淮山五行蔬 Stir-fried Assorted Vegetables with Chinese Yam</p> <p>攪菜石斑魚 Steamed Grouper with Olive vegetables</p> <p>羊肝菌燉童雞 Braised Spring Chicken with Porcini Mushrooms</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/海蜇/烏魚子/芝麻脆鱔/豬腱/燒鴨) Appetizer Combination</p> <p>花好月全圓 Glutinous Rice Balls with Peanut Powder</p> <p>蟹粉海皇翅(位上) Braised Shark's Fin with Crab Roe in Casserole</p> <p>蒜香波士頓龍蝦佐板條 Scallop sauce with Garlic and Ginger</p> <p>爐烤戰斧豬佐時蔬 Pan-fried Pork Chop with BBQ Sauce with vegetables</p> <p>鮑魚佐烏荖 Brais Braised Abalone with Sea Cucumber</p> <p>荷香抱珍珠 Steamed Glutinous Rice with Lotus Leaf</p> <p>上湯瑤柱娃娃菜 Braised Baby Cabbage with Shredded Scallops</p> <p>玉露海皇斑 Steamed Grouper Fish with Fish Sauce</p> <p>巴西菇蛤蜊燉童雞 Boiled Chicken Soup with Mushroom with clams</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>