

## 2023 婚宴桌席菜單

### 喜慶迎賓金彩盤

(海洋之星水晶球/檸檬風味鳳梨蝦/脆羅勒魚子醬/甜橙蜜金筍/起司洋芋塔)  
(Chamomile jelly tart/ Lemon Flavor Shrimp with Pineapple/ Shredded Crab with Caviar/ Orange with Honey Carrot/ Cheese and Potato Tart)

### 洪福齊天喜臨門(位上)

(清酒醉鮑魚/玉子燒烏魚子/鮮甜干貝)  
Abalone in Sake/ Tamagoyaki with Mullet Roe/ Scallop

### 花好鴛鴦慶團圓

Fried Rice Dumpling with Peanut Powder and Nuts

### 松茸竹筍燉燕窩

Stewed Bird's Nest with Bamboo Fungus and Matsutake

### 黑蒜玉露蔥油肥龍蝦

Steamed Lobster with Scallion and Black Garlic

### 夏威夷海鹽舒肥牛

Grilled Flat Iron Steak with Tomato, broccoli and King Oyster Mushroom slice

### 龍騰星斑麒麟魚

Steamed Coral Grouper with Tofu and Broccoli

### 粉紅佳人海鮮燉飯

Seafood Stewed Rice with Beetroot Sauce

### 香烤四色鮮時蔬

Grilled Bell Pepper, Zucchini, Eggplant and Baby Corn

### 精緻西式雙美點

(哈根達斯冰淇淋 / 西式蛋糕)  
Häagen-Dazs Ice Cream/Cake

### 寶島四季鮮果盤

Seasonal Platter

每桌新台幣29,888元 每桌12位 / NT\$29,888 Per table (12 pax each table)

以上價格均以新台幣計費，需另加一成服務費

**Above price is quoted in NT dollars and subjected to 10% service charge**