

# 2026 怡饗宴

萬怡酒店  
COURTYARD  
BY MARRIOTT  
台北國泰  
Taipei Downtown

## 共享美味，締造回憶

專案適用日期：2026年5月1日至10月31日

- 企業聚餐及社交宴席的最佳選擇
- 免費提供舞台、音響設備及無線麥克風
- 場地專業設備，打造高品質宴會體驗
- 宴會場地舒適雅致，燈光設計提升氛圍

### 中式宴席 (每桌10位)

平日：NT\$16,800+10% / 假日：NT\$18,800+10%  
席間3小時軟性飲料及果汁無限暢飲  
每桌提供紅酒1瓶 or 金牌啤酒5瓶  
最低訂席數：2桌

### 西式自助餐 (每位)

平日 NT\$1,380+10% / 假日 NT\$1,580+10%  
席間3小時軟性飲料及果汁無限暢飲  
每30位送1位免費  
最低訂席數：30位



\*菜色以專案菜單為準

★ 詳情及預訂請洽 02.7750.3388 ★

# 2026 怡饗宴

## 平日桌菜菜單

### 萬怡港式風味盤

(雲耳香翡翠/紹興醉蝦/蜜汁叉燒/青醬蔥油雞/麻辣海蜆絲)

#### Cold Platter

(Black Fungus and Cucumber/Drunken Shrimp/BBQ Pork with Honey/  
Scallion Oil Chicken with Pesto Sauce/Spicy Jellyfish Salad)

### 醬皇碧綠炒雙鮮

Stir-Fried Seafood and Vegetables

### 雞茸黃金玉米湯

Golden Sweet Corn Soup with Minced Chicken

### BBQ 燒烤豬肋骨

Grilled BBQ Pork Ribs with French Fries

### 古法鮮露鮮海魚

Steamed Sea Bass with Traditional Style Sauce

### 歐巴炸雞炒飯

Fried Rice with Korean Fried Chicken

### 干貝嫩炒鮮時蔬

Stir-Fried Seasonal Vegetables with Scallops

### 圓籠蝦餃皇

Steamed Shrimp Dumplings

### 手工紅豆西米露

Homemade Red Bean Sago Dessert

### 寶島四季鮮果盤

Seasonal Fruit Platter

每桌新台幣 16,800 元(每桌10位)

NT\$ 16,800 per table (10 pax per table)

以上價格均以新台幣計費，需另加一成服務費

Price above is quoted in NT dollars and subjected to 10% service charge.



2026

# 怡饗宴

## 假日桌菜菜單

### 萬怡港式風味盤

(雲耳香翡翠/松露素鵝捲/脆皮烤鴨/青醬蔥油雞/麻辣海蜆絲/紹興醉蝦)

#### Cold Platter

(Black Fungus and Cucumber/Bean Curd with Truffle/Roasted Duck/  
Scallion Oil Chicken with Pesto Sauce/Spicy Jellyfish Salad/Drunken Shrimp)

### 翡翠西湖海皇羹

Seafood Thick Soup with Pea, Tofu and Egg White

### 醬皇碧綠松阪豬

Stir-Fried Pork Jowl and Vegetables

### 當紅蒜香脆皮雞

Crispy Garlic Chicken

### 彩蝶糖醋松鼠魚

Sea Bass and Bell Paper with Sweet and Sour Sauce

### XO 醬鮮蝦蘿蔔糕

Stir-fried Radish Cake with Shrimp and XO Sauce

### 金銀蛋鮮時蔬

Seasonal Vegetables with Salted and Century Egg

### 蒜仔人蔘燉玉排

Stewed Pork Ribs Soup with Garlic and Ginseng

### 鮮煮陳皮紅豆沙

Sweet Red Bean Soup with Tangerine Peel

### 寶島四季鮮果盤

Seasonal Fruit Platter

每桌新台幣 18,800 元(每桌10位)

NT \$18,800 per Table (10 pax each table)

以上價格均以新台幣計費，需另加一成服務費。

Price above is quoted in NT dollars and subjected to 10% service charge.



# 2026 怡饗宴

## 平日自助餐菜單

### 冷盤 Cold Dishes

- 冰糖梅汁番茄  
Marinated Tomatoes with Plum
- 檸檬油醋燻鮭魚沙拉  
Smoked Salmon Salad with Lemon Vinaigrette
- 經典皇家凱薩沙拉  
Classic Caesar Salad
- 蔥油雞  
Chicken with Scallion Oil
- 涼拌貢菜海蜇絲  
Jellyfish Salad with Preserved Vegetable
- 麻辣翡翠雲耳  
Spicy Black Fungus

### 總匯沙拉吧(全素) Salad

- 有機活力綜合生菜  
Organic Mixed Lettuce
- 聖女櫻桃蕃茄  
Cherry Tomatoes
- 翠綠黃瓜  
Cucumbers
- 苜蓿芽  
Alfalfa Sprouts
- 綠豆苗  
Mung Bean Sprouts

### 醬汁 Sauce

- 千島沙拉醬  
Thousand Island Dressing
- 義大利油醋醬(全素)  
Italian Vinaigrette (Vegan)
- 日式和風沙拉醬  
Japanese Dressing

### 配料 Topping

- 麵包丁(蛋奶素)  
Croutons (Lacto-Ovo Vegetarian)
- 帕瑪森起士(蛋奶素)  
Parmesan Cheese (Lacto-Ovo Vegetarian)

### 湯品 Soup

- 猴菇干貝土雞湯  
Chicken Soup with Hericium Mushroom and Scallops
- 玉米海鮮巧達濃湯  
Seafood Corn Chowder

### 熱食 Hot Dish

- 綜合炸物拼盤  
Assorted Fried Platter
- 焗烤番茄海鮮貝殼麵  
Baked Seafood Shell Pasta with Tomato Sauce
- 碳烤味噌豬腱骨  
Grilled Pork Shank Bone with Miso
- 翠玉彩椒炒雙鮮  
Stir-Fried Seafood with Bell Peppers
- 玉樹金華香米飯  
Fried Rice with Jinhua Ham, Mushroom and Vegetables
- 清炒季節時蔬(素)  
Stir-Fried Seasonal Vegetables (Vegetarian)
- 老乾媽水煮魚  
Spicy Boiled Fish

### 甜點 Dessert

- 寶島季節水果  
Seasonal Fruits
- 香濃西式蛋糕  
Classic Western Cake
- 頂級巧克力蛋糕  
Chocolate Cake
- 精美古早味小點(花生糖/黑糖糕/爆米花)  
Traditional Taiwanese Snacks  
(Peanut Candy / Brown Sugar Cake / Popcorn)
- 手做香濃豆奶酪  
Handmade Soy Milk Pudding
- 傳統手工豆花  
Handmade Soybean Pudding

### 精美飲料集 Beverages

- 春一枝冰棒  
iceSpring Pop ice
- 現煮香濃咖啡或茶  
Coffee or Tea



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## 假日自助餐菜單

### 冷盤 Cold Dishes

檸檬油醋燻鮭魚沙拉  
Smoked Salmon Salad with Lemon Vinaigrette  
經典皇家凱薩沙拉  
Classic Caesar Salad  
蔥油雞  
Chicken with Scallion Oil  
涼拌貢菜海蜇絲  
Jellyfish Salad with Preserved Vegetable  
麻辣翡翠雲耳  
Spicy Black Fungus  
掛爐烤鴨  
Roasted Duck  
泰式涼拌海鮮  
Thai Seafood

### 總匯沙拉吧(全素) Salad

有機活力綜合生菜  
Organic Mixed Lettuce  
綜合彩色蕃茄  
Colorful Tomatoes  
翠綠黃瓜  
Cucumbers  
苜蓿芽  
Alfalfa Sprouts  
綠豆苗  
Mung Bean Sprouts  
貝比生菜  
Lettuce

### 醬汁 Sauce

千島沙拉醬  
Thousand Island Dressing  
義大利油醋醬(全素)  
Italian Vinaigrette (Vegan)  
日式和風沙拉醬  
Japanese Dressing

### 配料 Topping

麵包丁(蛋奶素)  
Croutons(Lacto-Ovo Vegetarian)  
帕瑪森起士(蛋奶素)  
Parmesan Cheese (Lacto-Ovo Vegetarian)

### 湯品 Soup

花膠干貝子排湯  
Pork Rib Soup with Fish Maw and Scallop  
牛肝菌松露濃湯  
Porcini Mushroom Truffle Cream Soup

### 熱食 Hot Dish

綜合炸物拼盤  
Assorted Fried Platter  
四川香辣水煮牛  
Sichuan Spicy Boiled Beef  
碳烤 BBQ 豬肋排  
Grilled BBQ Pork Ribs  
翠玉彩椒炒雙鮮  
Stir-Fried Seafood with Bell Peppers  
乾炒松阪豬河粉  
Stir-Fried Rice Noodles with Pork Jowl  
清炒季節時蔬(素)  
Stir-Fried Seasonal Vegetables (Vegetarian)  
紅酒極汁牛小排  
Braised Beef Short Ribs in Red Wine

### 甜點 Dessert

寶島季節水果  
Seasonal Fruits  
香濃西式蛋糕  
Classic Western Cake  
頂級巧克力蛋糕  
Chocolate Cake  
精美中式小點集(花生糖/黑糖糕/爆米花)  
Traditional Taiwanese Snacks  
(Peanut Candy / Brown Sugar Cake / Popcorn)  
黑芝麻香濃豆奶酪  
Black Sesame Soy Milk Pudding  
傳統手工豆花  
Handmade Soybean Pudding

### 精美飲料集 Beverages

春一枝冰棒  
IceSpring Pop ice  
現煮香濃咖啡或茶  
Coffee or Tea

