

2025 謝師宴專桌

平日自助餐菜單

冷盤

地中海海鮮沙拉
Mediterranean Seafood Salad
雞肉凱薩沙拉
Chicken Caesar Salad
芥末海蜆
Jellyfish Salad with Wasabi
芝麻小松葉 (全素)
Japanese Mustard Spinach with Sesame (Vegetarian)
熱帶水果沙拉 (全素)
Fruit Salad (Vegetarian)
豆皮雲耳涼菜心 (全素)
Bean Curd, Black Fungus
and Pickled Lettuce (Vegetarian)

總匯沙拉吧 (全素)

有機活力綜合生菜
Mixed Lettuces
蘿蔓生菜
Romaine
聖女蕃茄
Tomato
翠綠黃瓜
Cucumber
苜蓿芽
Alfalfa Sprouts
玉米筍
Baby Corn

醬汁

千島沙拉醬
Thousand Island Dressing
凱薩醬
Caesar Dressing
和風柚子沙拉醬(全素)
Pomelo Dressing (Vegetarian)

配料

麵包丁(蛋奶素)
Crouton (ovo-lacto vegetarian)
帕瑪森起士(蛋奶素)
Parmesan Cheese Powder (ovo-lacto vegetarian)
培根碎
Bacon Bits

湯品

極品花雕雞湯
Chicken Soup with Huadiao Wine
玉米巧達濃湯 (奶素)
Corn Chowder Soup (ovo-lacto vegetarian)

熱食

綜合炸物 (天婦羅蝦/鹹酥雞/黃金可樂餅)
Deep Fried Food (Fried-Shrimp/Fried Chicken/ Pumpkin Croquettes)
法式脆薯 (肉醬/起司醬/番茄醬/塔塔醬)
French Fries (Bolognese/ Cheese Sauce/Ketchup/ Tartar sauce)
起司奶醬焗馬鈴薯 (奶素)
Baked Potato with Cheese Sauce (ovo-lacto vegetarian)
照燒烤雞腿
Teriyaki Chicken
金蒜鮮蒸魚
Steamed Fish with Garlic
起司肉醬通心粉
Baked Cheese Macaroni with Bolognese Sauce
泡菜牛肉炒飯
Fried Rice with Beef and Kimchi
松露野蕈高麗菜 (全素)
Mushroom and Cabbage with Truffle (vegetarian)

新鮮水果

西瓜/鳳梨/芭樂/火龍果
Watermelon/Pineapple/Guava/Dragon Fruit

甜點

法式輕乳酪蛋糕
Cheese Cake
經典巧克力慕斯
Chocolate Mousse
香草奶油波士頓派
Vanilla Cream Boston Pie
檸檬奶奶慕斯
Lemon Mousse

精美飲料集

春一枝水果冰棒
IceSpring Pop Ice
現煮香濃咖啡或茶
Coffee/Tea

每位新台幣 1,080 元

NT\$ 1,080 Per Person.

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.

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假日自助餐菜單

冷盤

希臘菲塔起司沙拉
Greek Feta Cheese Salad
檸檬海鮮沙拉
Seafood Lemon Salad
燻鮭魚盤 酸豆/檸檬/洋蔥
Smoked Salmon Platter Capers/Lemon/Onion
鮮蝦馬鈴薯蛋沙拉
Potato Egg Salad with Shrimp
芥末涼芹
Celery with Wasabi
蔗香燒雞
Roasted Chicken

總匯沙拉吧 (全素)

綜合水果沙拉
Fruit Salad
有機活力綜合生菜
Mixed Lettuces
蘿蔓生菜
Romaine
彩色蕃茄
Tomato
苜蓿芽
Alfalfa Sprouts
玉米筍
Baby Corn

醬汁

千島沙拉醬
Thousand Island Dressing
凱薩醬
Caesar Dressing
和風柚子沙拉醬(全素)
Pomelo Dressing (Vegetarian)

配料

麵包丁(蛋奶素)
Crouton (ovo-lacto vegetarian)
帕瑪森起士(蛋奶素)
Parmesan Cheese Powder (ovo-lacto vegetarian)
培根碎
Bacon Bits

湯品

黃金蟲草野菇燉湯
Stewed Soup with Mushroom and Cordyceps
法式奶油洋蔥湯
Cream Onion Soup

熱食

香料咖哩炸雞
Fried Chicken with Curry
紅酒燉牛肉
Stewed Beef in Red Wine
青花椒水煮魚
Green Peppercorn Boiled Fish
醬燒豬肋排
BBQ Pork Ribs
爐烤健康時蔬 (全素)
Grilled Vegetables (Vegetarian)
鮭魚香鬆炒飯
Fried Rice with Salmon
奶油海鮮焗麵
Baked Seafood Pasta with Cream Sauce
綜合炸物 (唐揚雞/黃金魚排/天婦羅炸蝦)
Deep Fried Food (Fried Chicken/Fried Fish/Fried Shrimp)
塔塔醬/番茄醬/蜂蜜芥末醬
Tartar Sauce/Ketchup/Honey Mustard

新鮮水果

西瓜/鳳梨/芭樂/火龍果
Watermelon/Pineapple/Guava/Dragon Fruit

甜點

法式輕乳酪
Cheese Cake
檸檬香草慕斯蛋糕
Lemon Vanilla Mousse Cake
經典巧克力慕斯
Chocolate Mousse
草莓奶凍
Strawberry Panna Cotta
提拉米蘇
Tiramisu

精美飲料集

春一枝水果冰棒
IceSpring Pop Ice
現煮香濃咖啡或茶
Coffee/Tea

每位新台幣 1,280 元

NT\$ 1,280 Per Person.

以上價格均以新台幣計費，需另加一成服務費

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