

自助饗宴(週日至週二適用)

Western Dinner Buffet Menu (Sunday - Tuesday) 每位NT\$1,850+10% per person (適用人數40位起 A minimum of 40 people)

Appetizer & Salad

有機農場綜合生菜沙拉

南瓜雞肉紅洋蔥沙拉 起士蔬菜螺旋麵沙拉 淡菜蕃茄沙拉 綜合起士拼盤

Soup

南瓜奶油濃湯精選鮮烤麵包佐奶油

Live Station

爐烤美國牛肩肉

Hot Station

嫩煎雞腿 烤海鱸魚 馬鈴薯燉牛肉 爐烤美式BBQ豬肩排佐烤鳳梨

義式澳洲牛肉千層麵佐帕瑪森起司

蔬菜炒飯 (素) 炒中式季節蔬菜 (素)

Dessert

Mixed lettuce salad accompanied by an assortment of Italian,
Japanese sauce and Thousand Island dressing
Pumpkin and chicken salad, red onion and rosemary
Italian Parma ham with cantaloupe melon
Mussel and barley salad, sundried tomato, black olive and sweet basil

Pumpkin cream soup with spice croutons Selection of fresh baked bread roll and butter

Assorted cheese platter, cracker, nut and dried fruit

Roasted US beef chunk roll, roasted vegetable, baby potato, gravy and black pepper jus

Pan fried chicken thigh with cauliflower, garlic lemon vinaigrette Roasted sea bass, capers, black olives, white wine cream sauce Australian beef stew with potatoes, bell peppers and vegetables Roasted barbequed pork shoulder butt with roasted pineapple Baked Italian lasagna pasta with Australia beef ragout, abéchamel, parmesan cheese Wok-fried rice with vegetables (V) Wok-fried seasonal Chinese vegetable (V)

Asian fresh fruit
Pineapple ginger crumble
MPR signature tiramisu
New York strawberry cheese cake
Chocolate decadence cake
New Year mango log cake
Assorted festive eclairs
Passion fruit meringue tart



自助饗宴 (週三至週四及週六適用)

Western Dinner Buffet Menu (Wednesday - Thursday& Saturday) 每位NT\$2,250+10% per person (適用人數40位起 A minimum of 40 people)

Appetizer & Salad

有機農場綜合生菜沙拉

越南鮮蝦春捲 煙燻豬肉沙拉 澳洲起司洋芋沙拉 炭烤蔬菜雞肉口袋餅 奶油起士黃瓜時蘿沙拉

Soup

匈牙利牛肉蔬菜湯 精選鮮烤麵包佐奶油

Live Station

爐烤熟成美國肋眼

Hot Station

百里香烤雞 義式千層麵佐帕瑪森起司 美式燒烤豬肋排佐烤蕃茄 地中海風味鯛魚

清炒孢子甘籃 宮保辣炒海鮮 港式蠔油海鮮臘腸蛋炒飯 炒中式季節蔬菜 綜合蒸籠點心

Dessert

亞洲季節水果 藍莓麵包布丁佐香草醬 馬可波羅招牌提拉米蘇 草莓奶油蛋糕 新年芒果蛋糕捲 咖啡泡芙 檸檬塔 蔓越莓巧克力布朗尼 焦糖布丁杯 經典肉桂捲 Mixed lettuce salad accompanied by an assortment of Italian, Japanese sauce and Thousand Island dressing Vietnamese shrimp spring roll Smoked pork salad with arugula on French baguette Grilled Australian cheese, potato salad Grilled vegetables with chicken pita bread Dill, Australian cream cheese, cucumber salad(V)

Hungarian beef goulash soup
Selection of fresh baked bread roll and butter

Roasted aged US beef rib eye, roasted vegetable, baby potato, gravy and black pepper jus

Baked Italian lasagna pasta with béchamel, Parmesan cheese
Grilled pork rib, American B.B.Q style served with roasted potatoes
Fish snapper stew "Mediterranean style", caper, black olive, cherry
tomato and basil
Sauteed Brussel sprouts, red onion, mushroom, baby carrot and thyme
Kung Pao spicy stir-fried shrimp, squid and mussels
Hong Kong style oyster sauce seafood sausage egg fried rice
Wok-fried seasonal Chinese vegetable (v)
Assorted dim sum

Grilled chicken roulade, Brussel sprouts, and broccoli, red wine sauce

Asian fresh fruit
Blueberry bread and butter pudding with vanilla custard
MPR signature tiramisu
Strawberry bagatelle
New Year mango log cake
Illy coffee choux
Key lime tart
Cranberry chocolate chip brownies
Crème caramel in the glass
All time classic cinnamon rolls



IANGRI-L FAR EASTERN TAIPEI

自助饗宴(週五適用)

Western Dinner Buffet Menu (Friday)

每位NT\$2,480+10% per person (適用人數40位起 A minimum of 40 people)

Appetizer & Salad

有機農場綜合生菜沙拉

碳烤花菜扁豆沙拉

南瓜雞肉紅洋蔥及迷迭香沙拉 綜合蔬菜壽司捲 起士蔬菜螺旋麵沙拉

國王馬鈴薯油漬鮪魚沙拉 淡菜蕃茄沙拉 韓式泡菜拌豬肉片

Soup

一干邑白蘭地龍蝦濃湯 精選鮮烤麵包佐奶油

Live Station

爐烤熟成美國肋眼

Hot Station

日式照燒鮭魚佐香柚醬 BBO美式烤雞

慢燉美國牛肉 印度馬沙拉燉羊肉 泰式酥炸迷你鮮蝦餅 馬來西亞糖醋梅花豬 干貝XO醬海鮮炒飯 炒中式季節蔬菜 綜合蒸籠點心

Dessert

Mixed lettuce salad accompanied by an assortment of Italian, Japanese sauce and Thousand Island dressing

Roasted cauliflower and lentil salad, paprika zucchini and

balsamic dressing

Pumpkin and chicken salad, red onion and rosemary

Assorted vegetable maki and pickles (V)

Cold "Fusilli" pasta, rocket salad, caper, olive, slice parmesan and lemon dressing

Potato tuna salad

Mussel and barley salad, fresh cherry tomatoes, black olive and sweet basil

Kimchi with pork sliced and pickled radish

Cognac lobster bisque, diced seafood, garlic crouton Selection of fresh baked bread roll and French butter

Roasted aged US beef rib eye, roasted vegetable, baby potato, gravy and black pepper jus

Teriyaki glazed salmon, steamed broccoli and yuzu sauce

Grilled BBQ chicken roulade, Brussel sprouts,

and broccoli, red wine sauce

Slow cooked US beef brisket with roasted potatoes. Roasted carrots.

Stewed Indian masala lamb with potatoes and vegetables

Thai shrimp cake, shiracha sauce

Malaysian sweet and sour pork with vegetables

Seafood fried rice with scallop XO sauce

Wok-fried seasonal Chinese vegetable (v)

Assorted dim sum

Asian fresh fruit

Blueberry bread and butter pudding with vanilla custard

Pannettone

Strawberry bagatelle

Crepes tart

Taro cream cake

Illy coffee choux

Pistachio crème brulle tart

Raspberry almond dacquoise

Sago and coconut with mango jelly

Sticky toffee pudding

Selection of 2 kind of festive Hagan Dazs ice cream



精選美饌盡在台北遠東香格里拉尾牙專案菜單加價優惠

加價NT\$450+10% 即可享有

綜合海鮮盤

鮮蟹、鮮蝦、貽貝、鮮魷

Cooked assorted seafood on ice Crab, shrimp, mussel and squid

> 加價NT\$700+10% 即可享有

日式生魚片及握壽司

旗魚、鮪魚、海鱺、鰹魚、章魚

Japanese sashimi and nigili sushi Sword fish, tuna, cobia, mackerel, octopus

