

中式桌宴(週日至週三適用)
Chinese Banquet Menu (Sunday - Wednesday)
每桌十位 NT\$18,500+10% per table (10 persons)

璀璨五福燒味盤 宜蘭烤鴨/干貝唇/蒜蓉分蹄/乾煸四季豆/五味小章魚 Selective BBQ combination platter Yilan roasted duck / Scallop lips / Garlic pork knuckle / Fried string beans / Five spices octopus

> 御用芙蓉海皇雪蛤羹 Braised seafood with hasma with egg white

黄金宮廷蒜蒸九孔鮑 Steamed small abalone with golden garlic

XO彩椒雲耳花枝蘭花蚌 Fried cuttlefish, orchids clam, fungus, and vegetables with XO sauce

> 玉樹雲影清蒸金目鱸 Steamed sea bass with cordia dichotoma

秘藏醬香洋蔥京都骨 Peking style braised sparerib in sweet and sour sauce

原盅淮山紅棗燉全雞 Double-boiled chicken soup with yam and red dates

御廚臘味蝦米糯米飯 Steamed glutinous rice with dried shrimp and Cantonese Chinese sausage

> 瑤柱金菇扒季節時蔬 Braised conpoy and Enoki mushroom with vegetables

> 仙釀銀耳紅棗蓮子露 Double-boiled snow fungus soup, jujube with lily seed

> > 璀璨寶島季節水果盤 Seasonal fruit platter

以上價格須外加一成服務費 Above price is subject to 10% service charge

請電洽(02) 2378-888轉宴會暨會議部分機 6024,搶先預訂您所屬意的場地! For more details, please contact Events Department on (02)2378-8888 Ext. 6024



中式桌宴(週四及週六適用)
Chinese Banquet Menu (Thursday & Saturday)
每桌十位 NT\$22,500+10% per table (10 persons)

宴瑤五福燒味盤 宜蘭烤鴨/豉油雞/叉燒/海蜇/五味小章魚 Five BBQ combination platter Yilan roasted duck / Soy sauce marinated chicken / Barbequed pork/Marinated jellyfish / Five spices octopus

北菇鮮筍枸杞燉雞湯 Double-boiled chicken soup with shiitake mushrooms and bamboo

> 醬爆翡翠帶子蘭花蚌 Wok-fried scallop and orchids clam with vegetables

極品上湯牛油焗明蝦 Sauteed prawn with butter in superior soup

粵式蠔皇鮑魚扣蹄筋 Braised pork tendon and abalone in oyster sauce

蜜香陳醋核桃鎮江骨 Ghinkiang style braised spare ribs with walnut

薑絲雲耳蒸珍珠石斑 Braised grouper with ginger and fungus

竹笙金菇扒季節時蔬 Braised bamboo pith and Enoki mushroom with vegetables

XO銀芽肉絲燜伊麵 Stewed E-Fu noodle with Enoki mushroom, bean sprout and chives, and sliced pork

> 慢燉香滑芝麻糊湯圓 Sesame sweet soup with red and white glutinous rice ball

> > 璀璨寶島季節水果盤 Seasonal fruit platter

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中式桌宴(週五適用)
Chinese Banquet Menu (Friday)
每桌十位 NT\$24,800+10% per table (10 persons)

錦繡五福燒味盤 香辣牛腱/烤鴨/蜜汁叉燒/青瓜海蜇/干貝唇 Shang Palace combination platter Spicy beef shank/Roasted duck/Honey BBQ pork/Cucumber and jellyfish/Scallop lip

> 經典珍饈台式佛跳牆 Taiwan style double-boiled assorted luxury seafood soup

XO舞時蔬蘭花蚌干貝 Wok-fried orchids clam and scallop with vegetables in X.O. sauce

> 南洋風咖哩焗大明蝦 Sauteed prawn in Southeast Asian curry

極品蠔皇蹄筋燴鮑魚 Braised abalone with pork tendon in oyster sauce

鳳凰乳香脆皮嫩金雞 Crispy free range chicken with preserved bean paste

蟲草雲耳珍珠大石斑 Steamed grouper with cordyceps and fungus

瑤柱金菇蟹肉扒時蔬 Braised conpoy, Enoki mushroom, and crab meat with vegetables

櫻花蝦蒸臘味糯米飯 Steamed glutinous rice with Cantonese Chinese sausage and Sakura shrimp

> 夜皇桂圓紫米仙釀露 Longan and black glutinous rice with coconut milk

> > 璀璨寶島季節水果盤 Seasonal fruit platter

以上價格須外加一成服務費 Above price is subject to 10% service charge

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精選美饌盡在台北遠東香格里拉尾牙專案菜單加價優惠

每桌加價NT\$2,880+10% 即可享有

香宮脆皮烤鴨兩吃 (10-12人份) Roasted duck served in two courses

片皮鴨 Sliced duck wrapped with pancake

及

塔香蔥爆鴨架 或 酸菜薑絲鴨架湯 (二選一)
Stir-fried duck bone with scallions
OR
Boiled duck bone soup with pickled vegetables and gingers

每桌加價NT\$6,000+10% 即可享有

金銀蒜粉絲蒸波士頓龍蝦塊 (10-12人份) Steamed Boston lobster with garlic and bean noodles

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