

春酒尾牙 2026-2027 特惠專案

每桌 NT$21,800起

需另加一成服務費



專案禮遇

1. **卓越宴會場地**
   三樓遠東宴會廳及二樓香格里拉宴會廳場地挑高、無柱且獨立隱密性高。

2. **靈活多功能空間**
   多功能宴會空間可容納3桌至39桌不同規模餐宴。

3. **升級頂級設備**
   透過大尺寸高畫質LED螢幕搭配高科技影音設備，打造主題沉浸式氛圍。

4. **經典美饌優惠加購**
   優惠加購價即可品嚐「香宮招牌脆皮烤鴨兩吃」經典鎮店美饌。



Year-End Celebration Package 2026-2027

From NT$21,800 per table

Subject to 10% service charge



Package Highlights

1. **Premier Venue**
   The ballrooms on the 2nd and 3rd floors feature high ceilings and a pillarless design.

2. **Flexible Capacity**
   Banquet spaces can accommodate events ranging from 3 to 39 tables.

3. **Premium Upgrades**
   Featuring a large high-definition LED screen paired with advanced audiovisual equipments, the venue creates an immersive themed atmosphere.

4. **Signature Culinary Add-ons**
   Enjoy the legendary "Shang Palace Signature Roasted Duck (Served in two courses)" at a special add-on price for an unparalleled dining experience.

台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

2026 尾牙春酒 特惠專案
Year End Celebration Packages

超值專案內容

適用日期：2026 年11月1日 至2027年4月30日

精緻餐飲

- 席間無限供應果汁暢飲及每桌二瓶飯店特選之進口紅酒
- 週五席間加贈台灣啤酒暢飲
- 每桌外加NT$2,500+10%，可再享席間飯店特選之進口紅酒3小時無限暢飲
- 每桌外加NT$1,680+10%，可再享席間飯店特選之台灣啤酒3小時無限暢飲
- 開瓶費 (紅酒、白酒或烈酒) 每瓶特價NT$500+10%

佈置及設備

- 免費提供舞台、舞板、摸彩箱、桌上季節擺設及派對玩具
- 免費提供飯店基本燈光及音響設備
- 免費使用當日單槍投影設備乙組
- 席間提供免費停車
- KTV設備租借，特價NT$20,000 (原價NT$25,000)

加值優惠

- 訂席達10桌以上，加贈台北遠東香格里拉餐券，價值NT$3,600元(適用於館內各餐廳及酒廊)
- 訂席達15桌以上，加贈台北遠東香格里拉餐券，價值NT$7,200元(適用於館內各餐廳及酒廊)
- 訂席達20桌以上，加贈台北遠東香格里拉尊榮客房免費一晚住宿券，價值NT$23,100元

豪華宴會廳各廳適用桌數說明如下

- 遠東宴會廳 (3F，基本桌數須達24桌)
- 香格里拉宴會廳 (2F，基本桌數須達16桌)
- 怡東園 (B1，基本桌數須達12桌)
- 九如十全廳 (3F，基本桌數須達3桌)
- 大都會廳 (B1，基本桌數須達8桌)
- 洛北秀南園 (B1，基本桌數須達6桌)
- 華西園 (B1，基本桌數須達3桌)

	週日至週三	週四、週六	週五
中式桌宴 (每桌10位)	NT$21,800+10% 起/桌	NT$24,800+10% 起/桌	NT$26,800+10% 起/桌
自助饗宴 (適用人數40位起)	NT$2,180+10% 起/位	NT$2,480+10% 起/位	NT$2,680+10% 起/位

- 每桌加價NT$3,080+10% 即可享有 香宮脆皮烤鴨兩吃 (10-12人份)
  可選擇片皮鴨及塔香蔥爆鴨架或酸菜薑絲鴨架湯 (二選一)
- 每桌加價NT$6,600+10% 即可享有金銀蒜粉絲蒸波士頓龍蝦塊 (10-12人份)

以上餐飲費用須外加一成服務費

請電洽 (02) 2378-8888轉宴會暨會議部 #6024，搶先預訂您所屬意的場地！

台北遠東香格里拉保有變動或取消專案的權利，恕不另行通知

10675臺北市敦化南路二段201號 T：(886 2) 2378 8888 F：(886 2) 2377 7777
www.shangri-la.com/taipei E-mail: Events.tpe@shangri-la.com

台北遠東香格里拉
SHANGRI-LA
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2026 Year End Celebration Packages

Package Details

Validity: 1 November 2026 to 30 April 2027

Beverage & Inclusion Highlights

- Free flow of orange juice and 2 bottles of selected red wine per table.
- Friday only: Exclusive added benefit of free-flow Taiwan Beer.
- Free flow of red wine: Add NT$2,500+10% per table for 3 hours
- Free flow of beer: Add NT$1,680+10% per table for 3 hours
- Corkage Fee: NT$500 +10% per bottle (Red/white wine or spirits).

Decor & Equipment

- Complimentary stage, dance floor, raffle box, seasonal table decorations and party favors.
- Basic lighting and sound equipment provided free of charge.
- One complimentary projector and screen set for the event.
- Complimentary parking fee for all guests during the dining period.
- KTV Rental: Special price of NT$20,000 net (Original price: NT$25,000 net).

Exclusive Bonus Rewards

Book a minimum number of tables and receive dining vouchers for use at any restaurant or lounge within Shangri-La Far Eastern, Taipei:

- 10+ Tables: NT$3,600 dining voucher.
- 15+ Tables: NT$7,200 dining voucher.
- 20+ Tables: One complimentary stay voucher for a Deluxe Room. (Original price: NT$23,100 net).

Venue Minimum Table Requirements

- 3F Far Eastern Grand Ballroom: Minimum 24 tables
- 2F Shangri-La Ballroom: Minimum 16 tables
- B1 East Gate: Minimum 12 tables
- 3F Premier Room: Minimum 3 tables
- B1 Metro Suite: Minimum 8 tables
- B1 North & South Gates: Minimum 6 tables
- B1 West Gate: Minimum 3 tables

	Sunday to Wednesday	Thursday & Saturday	Friday
Chinese Banquet (10 pax per table)	NT$21,800+10%	NT$24,800+10%	NT$26,800+10%
Buffet (minimum 40 persons)	NT$2,180+10%	NT$2,480+10%	NT$2,680+10%

- Shang Palace Signature Crispy Roasted Duck served in two courses.
  (Sliced Duck with Pancakes & choice of Stir-fried Duck with Basil or Duck Bone Soup) - Add NT$3,080+10% per table.
- Steamed Boston Lobster with Garlic and Vermicelli - Additional NT$6,600+10% per table.

All prices are subject to a 10% service charge.
For inquiries and reservations, please call (02)2378-8888 ext.6024
to reach our Events & Meetings Department and secure your preferred venue!

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2026 尾牙春酒 特惠專案
Year End Celebration Packages

自 助 饗 宴 （週日至週三適用）
Buffet Menu (Sun-Wed only)

每位NT$2,180+10% per person　　(適用人數40位起 A minimum of 40 people)

Appetizer

煙燻鮭魚配茴香和柳橙沙拉、炸刺山柑	Hickory Smoked Salmon with Fennel and Orange Salad, Fried Capers Fried Bean Curd
酥炸豆腐沙拉 (含堅果類) (含豬肉)	Salad with Sweet Soy and Sesame Seeds, Cashew Nut (Contains Nuts) (Contains Pork)
中式醃漬黑木耳 (全素)	Chinese Style Marinated Black Fungus with Coriander and Black Vinegar (Vegan)
卡津風味烤雞配番茄酪梨，柑橘莎莎	Cajun Roasted Chicken with Tomato and Avocado, Citrus Salsa
綜合壽司拼盤 (含帶殼海鮮) (含堅果類)	Maki Rolls and Nigiri Sushi Platter with Wasabi, Pickled Ginger And Soya Sauce (Contains Shellfish) (Contains Nuts)
泰式粉絲沙拉 (含帶殼海鮮)	Thai Glass Noodle Salad with Dried Shrimp, Minced Chicken and Sweet Basil (Contains Shellfish)

Salad

生菜沙拉	Mixed Greens
冰山生菜、紅捲生菜、菊苣、橡葉萵苣、紅洋蔥	Iceberg, Lollo Rosso, Frisee, Oak Leaves, Red Onion
胡蘿蔔片、櫻桃番茄、小黃瓜片、紅腹豆、甜玉米	Sliced Carrots, Cherry Tomatoes, Sliced Cucumber, Red Kidney Beans, Sweet Corn corn

Condiments & dressings

黑橄欖與綠橄欖、雞尾酒洋蔥、醃漬小黃瓜	Black and Green Olives, Cocktail Onions, Gherkins
千島醬、凱撒醬、巴薩米克醋汁 (全素)	Thousand Island Dressing, Caesar Dressing, Balsamic Vinaigrette (Vegan)

Soup & Breads

地瓜培根濃湯 (含豬肉)	Sweet Potato and Bacon Soup, Chopped Chives (Contains Pork)
精選自製麵包捲和奶油	Selection Of Homemade Bread Rolls and Butter

Live Station

燒烤豬肋排配蘭姆酒鳳梨釉醬	BBQ Pork Back Ribs with Rum Pineapple Glaze,
烤洋蔥和大蒜、煙燻芥末蜂蜜醬 (含豬肉)	Roasted Whole Onion and Garlic, Smoky Mustard-Honey Sauce (Contains Pork)

Hot Main Selections

烤鱸魚佐菠菜味噌奶油和杏仁片 (含堅果類)	Broiled Seabass on Spinach Miso Cream and Almond Flakes (Contains Nuts)
美式爐烤牛肩肉、青豆、焦糖紅蔥頭和紅酒醬汁	Oven-Roasted US Beef Chuck, Green Beans, Caramelized Shallots and Red Wine Jus
沙嗲醃漬烤雞配炸薑黃馬鈴薯 (含帶殼海鮮)	Satay Marinated Grilled Chicken with Fried Turmeric Potatoes (Contains Shellfish)
菲律賓蒜香醬燉豬肉，蒜香醬醋 (含豬肉)	Adobong Baboy – Stewed Pork in Garlicky, Soy and Vinegar Sauce (Contains Pork)
地中海香草烤時蔬 (全素)	Grilled Seasonal Vegetables with Mediteranean Provencial Herbs (Vegan)
奶油松露醬綜合蘑菇筆管麵 (蛋奶素)	Penne Pasta In Creamy Truffle Sauce and Mixed Mushrooms (Vegetarian)
青蔥叉燒炒飯(含豬肉)	BBQ Pork Fried Rice with Scallion (Contains Pork)

Dessert

千層蛋糕 (乳製品)	Mille Crêpes Cake (Dairy)
波士頓奶油派 (乳製品)	Boston Cream Pie (Dairy)
檸檬蛋白霜塔 (乳製品)	Lemon Meringue Tart (Dairy)
榛果塔 (乳製品)(含堅果類)	Red Velvet Cake (Dairy)
紅絲絨蛋糕 (乳製品)	Red Velvet Cake (D)
杏仁寒天凍 (蛋奶素)	Almond Jelly (Vegetarian)
椰香慕斯與杏仁達克瓦茲 (乳製品) (含堅果類)	Coconut Mousse and Almond Dacquoise (Dairy) (Contains Nuts)
時令新鮮水果盤 (全素)	Seasonal Fresh Fruits Platter (Vegan)

若無特別註明，本菜單所使用之豬肉產地為台灣；牛肉產地為澳洲。
All pork featured in this menu is sourced from Taiwan,
while the beef is imported from Australia, unless specified otherwise.

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Year End Celebration Packages

自 助 饗 宴 （週四及週六適用）
Buffet Menu (Thu & Sat only)

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

Appetizer

帕爾馬火腿配哈密瓜 (含豬肉)	Parma Ham with Melon, Artichoke and Cracked Black Pepper (Contains Pork)
鮪魚鮭魚生魚片拼盤	Tuna and Salmon Sashimi Platter with Shredded Radish, Wasabi And Kikkoman Soya Sauce
地中海蒸粗麥沙拉 (蛋奶素)	Mediterranean Couscous Salad and Feta with Coriander Vinaigrette (Vegetarian)
培根科布沙拉水煮蛋 (含豬肉)	Bacon and Cobb Salad, Boiled Egg in Ranch Dressing (Contains Pork)
加州風味壽司卷 (含帶殼海鮮)	California Maki Roll with Wasabi Cream and Tobiko (Contains Shellfish)
慢燉烤牛肉冷盤	Slow Cooked Roast Beef Cold Platter with Green Asparagus and Pommery Mustard

Salad

生菜沙拉	Mixed Greens
冰山生菜、紅捲生菜、菊苣、橡葉萵苣、紅洋蔥	Iceberg, Lollo Rosso, Frisee, Oak Leaves, Red Onion
胡蘿蔔片、櫻桃番茄、小黃瓜片、紅腹豆、甜玉米	Sliced Carrots, Cherry Tomatoes, Sliced Cucumber, Red Kidney Beans, Sweet Corn

Condiments & dressings

黑橄欖與綠橄欖、雞尾酒洋蔥、醃漬小黃瓜	Black and Green Olives, Cocktail Onions, Gherkins
千島醬、凱撒醬、巴薩米克醋汁 (全素)	Thousand Island Dressing, Caesar Dressing, Balsamic Vinaigrette (Vegan)

Cold Cuts & Cheese

煙燻火腿、胡椒豬里肌、煙燻雞肉、艾曼塔乳酪	Smoked Ham, Black Pepper Pork and Smoked Chicken, Emmental
煙燻乳酪、巧達乳酪綜合醃漬蔬菜、脆餅、果乾、堅果	Smoked Cheddar Mixed Pickled Vegetables, Crispy Crackers, Dried Fruits and Nuts

Soup & Breads

新英格蘭風味蛤蜊濃湯配培根和馬鈴薯 (含帶殼海鮮) (含豬肉)	New England Style Clam Chowder with Bacon and Potatoes (Contains Shellfish) (Contains Pork)
精選自製麵包捲和奶油	Selection Of Homemade Bread Rolls and Butter

Live Station

美國精選熟成肋眼牛排配摩洛哥乾香料	American Choice Aged Ribeye with Moroccan Dry Rub
蜜釉烤蔬菜、乾杏桃與切爾穆拉醬	Roasted Honey Glazed Root Vegetables, Dry Apricots and Chermoula Sauce

Hot Main Selections

泰式紅咖哩燉羊膝、茄子和櫻桃番茄 (含帶殼海鮮)	Thai Red Curry Braised Lamb Shank, Eggplant and Cherry Tomatoes (Contains Shellfish)
清蒸鱸魚配上特級醬油和豆腐蔥油	Steamed Seabass with Superior Soy Sauce and Tofu with Spring Onion Oil
法式白醬燉雞配胡蘿蔔和蘑菇	Chicken “Blanquette” Ragout with Carrots and Mushrooms
仁當風味澳洲牛胸肉，搭配青檸葉和椰絲	Australian Beef Brisket “Rendang Style” with Kaffie Lime Leaf and Desssicated Coconut
德式烤豬腳配酸菜與芥末醬 (含豬肉)	German-Style Roasted Pork Knuckle with Sauerkraut and Mustard Sauce (Contains Pork)
XO醬什錦海鮮炒飯 (含帶殼海鮮) (含豬肉)	Fried Rice With Mixed Seafood and XO Sauce (Contains Shellfish) (Contains Pork)
新加坡風味炒米粉，配蛋、番茄醬與咖哩粉 (蛋奶素)	Wok-Fried Singapore Style Rice Noodle with Egg, Tomato Ketchup and Curry Powder (Vegetarian)
烤時蔬配普塔內斯卡醬	Roasted Seasonal Vegetables with Putanesca Sauce

Dessert

焦糖布丁 (乳製品)	Cream Caramel (Dairy)
開心果費南雪 (乳製品)(含堅果類)	Pistachio Financier (Dairy)(Contains Nuts)
異國風情奶酪布丁 (乳製品)	Exotic Panacotta (Dairy)
百香果蘭姆巴巴 (乳製品)	Passion And Aged Rum Baba (Dairy)
綜合莓果法式焦糖布蕾 (乳製品)	Mixed Berry Crème Brûlée (Dairy)
法式可麗露 (乳製品)	Canelé (Dairy)
綜合泡芙 (乳製品)	Mixed Puffs (Dairy)
伊斯法罕甜點杯 (乳製品)	Ispahan Verriens (Dairy)
時令新鮮水果盤 (全素)	Seasonal Fresh Fruits Platter (Vegan)

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All pork featured in this menu is sourced from Taiwan,
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Year End Celebration Packages

自助饗宴 （週五適用）
Buffet Menu (Friday Only)

每位NT$2,680+10% per person　　(適用人數40位起 A minimum of 40 people)

Appetizer

傳統番茄與莫札瑞拉起司沙拉 (蛋奶素)	Heirloom Tomato and Mozzarella Salad With Arugula, Olives and Pesto Drizzle (Vegetarian)
義式風乾火腿與臘腸拼盤 (含豬肉)	Prosciutto and Salami Platter With Marinated Artichoke and Sundried Tomato (Contains Pork)
日式豆腐沙拉 (全素)	Japanese Tofu Salad with Edamame, Wakame, Corn and Ponzu Dressing (Vegan)
筆管麵、烤蔬菜和菲達起司碎 (蛋奶素)	Penne Pasta and Roasted Vegetable and Crumbled Feta Cheese (Vegetarian)
鮮蝦與青芒果沙拉 (含帶殼海鮮)	Poached Shrimps and Green Mango Salad with Sweet Chili Coriander Vinaigrette (Contains Shellfish)
黑芝麻鮪魚塔塔 (含堅果類)	Tuna Tataki Coated with Black Sesame, Teriyaki Glaze and Watermelon-Coriander Salsa (Contains Nuts)

Salad

生菜沙拉	Mixed Greens
冰山生菜、紅捲生菜、菊苣、橡葉萵苣、紅洋蔥	Iceberg, Lollo Rosso, Frisee, Oak Leaves, Red Onion
胡蘿蔔片、櫻桃番茄、小黃瓜片、紅腹豆、甜玉米	Sliced Carrots, Cherry Tomatoes, Sliced Cucumber, Red Kidney Beans, Sweet Corn

Condiments & dressings

黑橄欖與綠橄欖、雞尾酒洋蔥、醃漬小黃瓜	Black and Green Olives, Cocktail Onions, Gherkins
千島醬、法式沙拉醬、凱撒醬、巴薩米克醋汁 (全素)	Thousand Island Dressing, French Dressing, Caesar Dressing, Balsamic Vinaigrette (Vegan)

Cold Cuts & Cheese

煙燻火腿、胡椒豬里肌、煙燻雞肉、艾曼塔乳酪	Smoked Ham, Black Pepper Pork and Smoked Chicken, Emmental
煙燻乳酪、巧達乳酪、綜合醃漬蔬菜、脆餅、果乾、堅果	Smoked Cheddar Mixed Pickled Vegetables, Crispy Crackers, Dried Fruits and Nuts

Soup & Breads

貝類濃湯、炒蝦碎與蒜香麵包丁 (含帶殼海鮮)	Shellfish Bisque, Sauteed Prawn Bits and Garlic Croutons (Contains Shellfish)
精選自製麵包捲和奶油	Selection Of Homemade Bread Rolls and Butter

Live Station

澳洲烤戰斧肋眼牛排配綠花椰與蘆筍	Australian Grilled Tomahawk Ribeye Steak with Broccolini and Asparagus
松露馬鈴薯泥與黑胡椒奶油醬	Truffle Mashed Potatoes and Black Pepper Cream Sauce

Hot Main Selections

慢燉澳洲和牛頰肉搭配日本咖哩醬、胡蘿蔔	Slow-Cooked Australian Wagyu Beef Cheeks with Japanese Curry Sauce, Carrots
迷你馬鈴薯、番茄丁搭配莫札瑞拉起司	Grilled Chicken Thigh with Sauteed Kale and Jack Daniel's Glaze, Sesame Seeds(S)
傑克丹尼醬爐烤雞腿配炒羽衣甘藍、芝麻 (含帶殼海鮮)	Grilled Chicken Thigh with Sauteed Kale and Jack Daniel's Glaze, Sesame Seeds (Contains Shellfish)
焦糖松阪豬肉配黑胡椒蘋果醬、醃漬白蘿蔔 (含豬肉)	Grilled Caramelized Matsusaka Pork with Black Peppered Apple Sauce, Pickled Daikon (Contains Pork)
香煎挪威鮭魚配玉米白醬和炒菠菜	Pan-Fried Norwegian Salmon with Corn Velouté and Sauteed Spinach
巴斯克燉羊膝配紅椒粉與馬鈴薯	Basque Lamb Shank Stew with Pimenton and Potatoes
多菲內焗烤南瓜核桃、菲達奶酪碎 (蛋奶素)	Pumpkin and Walnut Dauphinous, Feta Crumbs (Vegetarian)
蘑菇燉菜配特羅菲義大利麵、松露油、帕瑪森起司 (蛋奶素)	Mushroom Ragout with Trofie Pasta, Truffle Oil and Parmigiano (Vegetarian)
烤時蔬配百里香與橄欖油 (全素)	Roasted Seasonal Vegetables with Thyme and Olive Oil (Vegan)

Dessert

香蕉核桃巧克力蛋糕 (乳製品)(含堅果類)	Banana Walnut Chocolate Cake (Dairy) (Contains Nuts)
提拉米蘇杯 (乳製品)	Tiramisu Verrine (Dairy)
馬卡龍 (含堅果類)	Macaron (Contains Nuts)
檸檬瑪德琳 (乳製品)	Lemon Madeleine (Dairy)
雙重巧克力布朗尼 (乳製品)	Double Chocolate Brownie (Dairy)
新鮮水果塔 (乳製品)	Fresh Fruit Tart (Dairy)
繽紛泡芙 (乳製品)	Colorful Puffs (Dairy)
紐約起司蛋糕 (乳製品)	New York Cheese Cake (Dairy)
時令新鮮水果盤 (全素)	Seasonal Fresh Fruits Platter (Vegan)

若無特別註明，本菜單所使用之豬肉產地為台灣；牛肉產地為澳洲。

All pork featured in this menu is sourced from Taiwan, while the beef is imported from Australia, unless specified otherwise.

台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

中 式 桌 宴 (週日至週三適用)

Chinese Banquet Menu (Sun-Wed only)

每桌十位 NT$21,800+10% per table (10 persons)

璀璨五福燒味盤
烤櫻桃鴨 / 乾煸四季豆 (含豬肉) / 紹興雞捲 / 醬香九孔 (含帶殼海鮮) / 麻香海蜇
Shang Palace Combination Platter
Roasted Duck / Sautéed String Beans with Minced Pork (Contains Pork)
Marinated Chicken roll with Shao-Hsing Wine
Braised Baby Abalone in Soy Sauce (Contains Shellfish) / Spicy marinated Jellyfish

瑤柱芙蓉海皇羹 (含帶殼海鮮) (含豬肉)
Braised Seafood Soup with
Dried Scallops and Silken Egg White (Contains Shellfish) (Contains Pork)

干燒酒釀大明蝦 (含帶殼海鮮) (含豬肉)
Sauteed King Prawns in Fermented Rice Sauce (Contains Shellfish) (Contains Pork)

XO 醬爆彩椒時蔬花枝蘭花蚌 (含帶殼海鮮)
Stir-Fried Squid and Orchids Clam with Seasonal Vegetables in XO Sauce (Contains Shellfish)

金銀蒜粉絲蒸鮑魚 (含帶殼海鮮)
Steamed Abalone with Garlic and Vermicelli (Contains Shellfish)

蜂蜜黑椒嫩豚腱骨 (含豬肉)
Tender Pork Shank with Honey and Black Pepper Sauce (Contains Pork)

老壇酸菜蒸鮮大石斑
Steamed Fresh Giant Grouper with Pickled Mustard Greens

紅棗枸杞燉小土雞(含豬肉)
Double-Boiled Chicken Soup with Red Dates and Goji Berries (Contains Pork)

廣式臘味糯米飯 (含帶殼海鮮) (含豬肉)
Steamed Glutinous Rice with Dried Shrimp and Cantonese Sausage (Contains Shellfish) (Contains Pork)

銀耳桂圓紅棗蓮子露 (全素)
Double-Boiled White Fungus Dessert with Longan, Red Dates, and Lotus Seeds (Vegan)

璀璨寶島季節水果盤 (全素)
Seasonal Fruit Platter (Vegan)

適用日期：2026年11月1日至 2027年4月30日止
台北遠東香格里拉保有變動或取消專案的權利，恕不另行通知
Effective from 1 November 2026 to 30 April, 2027
Shangri-La Far Eastern, Taipei reserves the right to amend or discontinue the offers at any time without prior notification.

台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

中 式 桌 宴 (週四與週六適用)

Chinese Banquet Menu (Thu & Sat only)

每桌十位 24,800+10% per table (10 persons)

宴瑤五福燒味盤
黃瓜海蜇 / 蜜汁叉燒 (含豬肉) / 醬香九孔 (含帶殼海鮮)/ 香酥糯米卷 / 琥珀糖核桃 (含堅果類)
Assorted Five Delicacies Platter
Marinated Jellyfish with Cucumber Salad / Honey Barbeque Pork (Contains Pork)
Braised Small Abalone in Soy Sauce (Contains Shellfish)
Crispy Glutinous Rice Roll / Sugared Walnuts (Contains Nuts)

蟲草北菇響螺雞湯 (含帶殼海鮮) (含豬肉)
Double-Boiled Chicken Soup with
Cordyceps, Mushrooms and Sea Whelk (Contains Shellfish) (Contains Pork)

干燒酒釀大明蝦 (含帶殼海鮮) (含豬肉)
Sauteed King Prawns in Fermented Rice Sauce (Contains Shellfish) (Contains Pork)

醬爆翡翠帶子蘭花蚌 (含帶殼海鮮)
Wok-Fried Scallop and Orchids Clam with Vegetables in Savory Sauce (Contains Shellfish)

蠔皇金栗扒鮑魚 (含帶殼海鮮) (含堅果類) (含豬肉)
Braised Whole Abalone with Chestnuts in Premium Oyster Sauce
(Contains Shellfish) (Contains Nuts) (Contains Pork)

蔥油蒸薑絲老虎斑
Steamed Tiger Grouper with Ginger and Scallion Oil

乳香當紅脆皮雞
Deep-Fried Crispy Chicken

瑤柱金菇扒時蔬 (含帶殼海鮮) (含豬肉)
Braised Seasonal Vegetables with Enoki Mushrooms and Conboy (Contains Shellfish) (Contains Pork)

黑松露野菌伊府麵 (蛋奶素)
Stewed E-Fu Noodle with Black Truffle and Mushroom (Vegetarian)

桂圓紫米仙釀露 (全素)
Longan and Black Glutinous Rice with Coconut Milk (Vegan)

璀璨寶島季節水果盤 (全素)
Seasonal Fruits Platter (Vegan)

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台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

中 式 桌 宴 (週五適用)

Chinese Banquet Menu (Friday only)

每桌十位 NT$26,800+10% per table (10 persons)

錦繡五福燒味盤
醬香九孔(含帶殼海鮮) / 紹興醉雞 / 海蜇拌牛肚 / 蒲燒鰻 / 蒜苗宜蘭鴨賞
Deluxe Five Delicacies Platter
Soy-Braised Baby Abalone (Contains Shellfish) / Drunken Chicken with Shaoxing Wine
Jellyfish and Beef Tripe Salad / Teriyaki eel / Yilan smoked duck with scallion

台式佛跳牆 (含帶殼海鮮) (含豬肉)
Taiwan Style Double-Boiled Assorted Luxury Seafood Soup (Contains Shellfish) (Contains Pork)

南洋咖哩大明蝦炸銀絲捲 (含帶殼海鮮) (乳製品)
Dry-fried prawn in Southeast Asia Curry,
accompanied by Deep Fried Silver Thread Rolls (Contains Shellfish)(Dairy)

XO 醬爆時蔬甜椒炒干貝蝦球 (含帶殼海鮮) (含豬肉)
Stir-Fried Scallops & Shrimp with Vegetables and XO Sauce (Contains Shellfish) (Contains Pork)

蠔皇紅燒銀杏鮑魚 (含帶殼海鮮) (含豬肉)
Braised Abalone with Oyster Sauce and Ginkgo(Contains Shellfish) (Contains Pork)

老壇酸菜蒸珍珠大黃魚
Steamed Large Yellow Croaker with Pickled Mustard Greens

蜜椒洋蔥豬腱骨 (含豬肉)
Honey and Black Pepper Pork Shank with Onion (Contains Pork)

瑤柱野菌扒時蔬 (含帶殼海鮮)
Braised Seasonal Vegetables with Conpoy & Wild Mushrooms (Contains Shellfish)

東港櫻花蝦廣式臘味糯米飯 (含帶殼海鮮) (含豬肉)
Steamed Glutinous Rice with Sakura Shrimp and Cantonese Sausages
(Contains Shellfish) (Contains Pork)

香滑小湯圓陳皮紅豆湯 (全素)
Sweet Red Bean soup with Tangerine Peel and Glutinous Rice Ball (Vegan)

璀璨寶島季節水果盤 (全素)
Seasonal Fruits Platter (Vegan)

適用日期：2026年11月1日至 2027年4月30日止
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台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

精選美饌盡在台北遠東香格里拉
尾牙專案菜單加價優惠
Exclusive Year-End Banquet Upgrade Offer

每桌加價NT$3,080+10%
Additional NT$3,080+10% per table
即可享有 | Enjoy:

香宮脆皮烤鴨兩吃 (10-12人份)
Shang Palace Roasted Duck Served in Two Courses (for 10–12 persons)

片皮鴨
Sliced Duck Wrapped with Pancake

及 | and

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 Ginger

每桌加價NT$6,600+10%
Additional NT$6,600+10% per table
即可享有 | Enjoy:

金銀蒜粉絲蒸波士頓龍蝦塊 (10-12人份)
Steamed Boston Lobster with Garlic and Vermicelli (for 10–12 persons)

以上餐價另加百分之十服務費
適用日期：2026年11月1日至 2027年4月30日止
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The above prices are subject to a 10% service charge
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