

台北天成大飯店 2019 佳偶天成喜宴專案菜單

NT\$12,800+10%	NT\$13,800+10%
<p>烏魚子拼盤 (烏魚子/油雞/燒鴨/海蜆/肝腸) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 雪蛤海皇盅(位上) Stewed Hashimo Thick Soup with Assorted Seafood 鳳梨鮮蝦球 Stir Fried Shrimp Balls with Pineapple 黑椒戰斧豬 Pan-fried Pork Chop with Black Pepper Sauce 海鮮捲拼軟絲 Deep Fried Seafood Roll and Cuttlefish 櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimps 翠苗彩椒杏鮑菇 Stir Fried King Oyster Mushroom with Bell Peppers 雙寶海上鮮(石斑) Steamed Grouper with Mikiko and Melon 人參棗童雞 Stewed Whole Chicken Soup with Ginseng 蘿蔔絲酥餅 Baked Radish Pastry 玫瑰豆沙包 Steamed Red Bean Bun 紫米蓮子湯 Sweet Brown Rice Soup with Lotus Seed 蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>烏魚子拼盤 (烏魚子/油雞/燒鴨/海蜆/肝腸) Appetizer Combination 花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder 天成佛跳牆(位上) Doubled Boiled Soup with Pork Ribs and Assorted Seafood 鴛鴦鮮蝦球 Stir Fried Two Kinds of Shrimp Balls 寧式東坡肉 Braised Pork Belly with Soy Sauce 蹄筋美烏參 Braised Pork Tendon with Sea Cucumber 荷香抱珍珠 Steamed Glutinous Rice with Lotus Leaf 翠苗彩椒杏鮑菇 Stir Fried King Oyster Mushroom with Bell Peppers 清蒸海皇斑 Steamed Grouper with Scallion 淮山燉烏雞 Braised Chicken Soup with Yam 蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe 黃金奶皇包 Steamed Egg Yolk Bun 紫米蓮子湯 Sweet Brown Rice Soup with Lotus Seed 蓬萊鮮果盤 Seasonal Fruit Platter</p>

宴會業務部專線：(02)2312-0000

(台北天成飯店保留隨時修改、變更及取消本專案的權利，恕不另行通知。

餐飲以實物為準，活動期間若餐飲項目缺貨將以同等值餐飲商品替代。)

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