

台北天成大飯店 2019 永恆愛戀囍宴專案菜單

NT\$15,800+10%	NT\$16,800+10%
<p>迎賓六小品 (胡麻冰卷/叉燒/海蜇/鳳尾魚/冰梅山藥/沙拉蝦) Appetizer Combination</p> <p>花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p>佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin</p> <p>鴛鴦鮮蝦球 Stir Fried Two Kinds of Shrimp Balls</p> <p>寧式東坡肉 Braised Pork Belly with Soy Sauce</p> <p>和風蔬果鮮帶子 Stir Fried Scallop with Vegetables</p> <p>荷香抱珍珠 Steamed Glutinous Rice with Lotus Leaf</p> <p>柳菇娃娃菜 Stewed Brown Swordbelt Mushroom with Baby Bok Choy</p> <p>蔥香石斑魚 Steamed Grouper with Scallion</p> <p>蟲草菌菇燉童雞 Stewed Whole Chicken Soup with Cordyceps and Mushrooms</p> <p>蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe</p> <p>黃金奶皇包 Steamed Egg Yolk Bun</p> <p>芋蓮西米露 Sweet Sago Soup with Taro and Lotus Seed</p> <p>蓬萊鮮果盤 Seasonal Fruit Platter</p>	<p>迎賓六小品 (胡麻冰卷/叉燒/海蜇/鳳尾魚/冰梅山藥/沙拉蝦) Appetizer Combination</p> <p>花好月全圓 Deep Fried Dumplings Wrapped Peanut Powder</p> <p>佛跳牆翅盅(位上) Buddha's Delight with Shark's Fin</p> <p>干燒鮮草蝦 Deep Fried Prawns with Sweet Chili Sauce</p> <p>寧式東坡肉 Braised Pork Belly with Soy Sauce</p> <p>虎掌美烏蔘 Braised Sea Cucumber with Pork Tendon</p> <p>櫻花蝦珍珠 Steamed Glutinous Rice with Crispy Shrimps</p> <p>翠苗彩椒杏鮑菇 Stir Fried King Oyster Mushroom with Bell Peppers</p> <p>蔥香石斑魚 Steamed Grouper with Scallion</p> <p>蟲草菌菇燉童雞 Stewed Whole Chicken Soup with Cordyceps and Mushrooms</p> <p>蟹黃蒸燒賣 Steamed Sao Mai with Crab Roe</p> <p>玫瑰棗泥包 Steamed Red Bean Bun</p> <p>紅蓮銀耳露 Sweet Fungus Soup with Red Date and Lotus Seed</p> <p>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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