



All to create a new and spectacular banquet cuisine specifically for customers to impress their clients and friends. Alcohol and entertainment flowed, and dishes were elaborate and flavour-packed to suit the occasion.

TAIWANESE BANQUET

山海珍宴

BANQUET DISHES

團
圓
饗
宴



風花雪月鮮刺身

東港魚卵律沙拉

菇葷上排四寶湯

荷塘鳳尾蠶絲蝦

碧綠貴筍嫩元蹄

星蔥玉露海上鮮

清炒蒜香鮮時蔬

藥膳養生燉全雞

潮汕御品鮮味粥

寶島四季鮮水果

潮汕御品鮮味粥：

無骨土雞 / 松阪豬肉 / 中卷 / 石斑魚

甜品：百香果愛玉檸檬 (季節調整，以現場供應為主)

飲品：紅、綠、青茶 (任選1壺，可續)

桌菜

10位/桌

NT\$ 8,800





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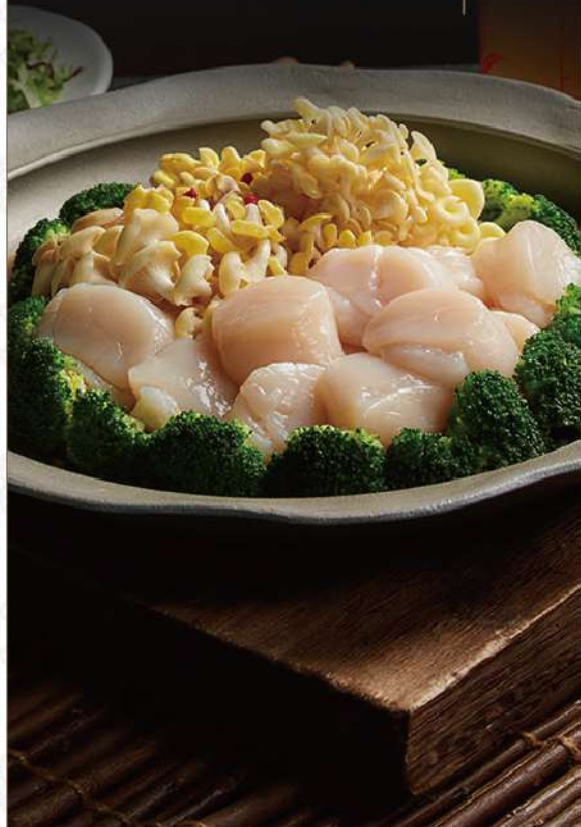
Alcohol and entertainment flowed, and dishes were elaborate and flavour-packed to suit the occasion.

TAIWANESE BANQUET

帝廚御膳

BANQUET DISHES

團
圓
饗
宴



花漾盛和刺身宴

和風鮮蝦蔬菜沙拉

江浙陶甕老湯醃篤鮮(位)

陶鍋麻香鮮干貝

傳說烤方焗肋骨

蔥香玉露海游麟

牛肝野菌佐櫛綠

十全藥膳烏雞湯

潮汕御品鮮味粥

寶島四季鮮水果

潮汕御品鮮味粥：

無骨土雞 / 松阪豬肉 / 中卷 / 石斑魚

甜品：百香果愛玉檸檬 (季節調整，以現場供應為主)

飲品：紅、綠、青茶 (任選1壺，可續)

桌菜 10位/桌 NT\$ 10,800





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TAIWANESE BANQUET

帝王盛宴

團
圓
饗
宴

BANQUET
DISHES



旬采盛和鮮刺身

明治海大蝦魚卵沙拉

江浙陶甕老湯醃篤鮮(位)

爆殼色拉活紅

傳說烤方焗肋骨

浮萍池浸珍珠斑

黑松露美國蘆筍佐日本山藥

北海昆布海鮮霸氣鍋

潮汕佛爺海味粥

寶島四季鮮水果

潮汕佛爺海味粥：

無骨土雞 / 松阪豬肉 / 蟹腿 / 日本干貝

甜品：百香果愛玉檸檬 (季節調整，以現場供應為主)

飲品：紅、綠、青茶 (任選1壺，可續)

桌菜 10位/桌
NT\$ 12,800





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TAIWANESE BANQUET

滿福全席

BANQUET DISHES

團
圓
饗
宴



明治板前鮮刺身

北海大蝦溫室生菜沙拉(位)

江浙陶甕老湯醃篤鮮(位)

爆殼色拉黃金蟹

傳說烤方焗肋骨

雲霧海港鮮時魚

黑松露美國蘆筍佐日本干貝

鹿兒島A5和牛昆布鍋

潮汕佛爺海味粥

寶島四季鮮水果

潮汕佛爺海味粥：

無骨土雞 / 松阪豬肉 / 蟹腿 / 日本干貝

甜品：百香果愛玉檸檬 (季節調整，以現場供應為主)

飲品：紅、綠、青茶 (任選1壺，可續)

桌菜

10位/桌

NT\$ 16,800

