

NT\$27,800 +10% Service Charge Per Table (10 PERSONS PER TABLE)



迎賓前菜開味集

Combination Appetizers

炭烤烏魚子、琥珀核桃、麻辣金錢肚(牛肉產地:澳洲)、青蔥香油雞、椒汁黑木耳 梅漬小蕃茄、蜜芋頭、心太軟、麻醬拌秋葵、五味冰中卷

Mullet Roe, Walnut Glazed with Honey, Marinated Beef Tripe in Spicy Sauce, Steam Chicken with Scallion Oil, Black Fungus with Pepper Sauce, Cherry Tomato with Plum Sauce, Sweet Taro, Red Dates with Sticky Rice, Okra with Sesame Dressing, Sliced Squid in Five Flavor Sauce

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

羊肚菌瑤柱燉品(位上)

Double Boiled Chicken Soup with Dried Scallop, Wax Gourd, Lotus Seeds, Mushroom and Morels

松露上湯龍皇蝦(每位半隻)

Steamed Lobster with Truffle Sauce

蒜味粿條蒸旭蟹 (每桌2隻)

Steamed Spanner Crab with Garlic and Rice Noodle

鮮竹雲耳海虎斑

Steamed Grouper with Black Fungus and Bamboo Shoots

秘制松翠炒雙鮮(蝦球、螺片)

Wok Fried Shrimp Balls and Conch Meat with Seasonal Vegetable

花膠松茸燉烏雞

Double Boiled Chicken Soup with Fish Maw and Mushroom

荷香珍珠糯米雞(每位-+粒)

Steamed Glutinous Rice with Pork Shred and Mushroom

希爾頓蜜語甜點

檸檬香草起士蛋糕、馬卡龍

Lemon Vanilla Cheese Cake, Macaron

哈根達斯冰淇淋

Haagan Dazs Ice Cream

百年好合宜時果

Seasonal Fresh Fruits

(豬肉產地:台灣)

菜單自2023/01/01起至2023/12/31日適用 taipeisinban.hilton.com

220690新北市板橋區民權路88號 | NO.88 MINQUAN RD., BANQIAO DISTRICT, NEWTAIPEI CITY, TAIWAN, 220690 電話T: +886 2 2958 3000 | 傳真 F: +886 2 2958 3283 | 電郵E: **TSATC_CB@Hiltonsinban.com**