

NT\$21,800 +10% 每桌 10 席 NT\$21,800 +10% Service Charge Per Table (10 PERSONS PER TABLE)

迎賓前菜開味集

Assorted Appetizer Platters

五味冰中卷・金沙玉米筍・脆瓜海蜇絲・煙燻素鵝 桂花心太軟・椒汁黑木耳・黃金拌泡菜・柚香蓮藕

Sliced Squid in Five Flavor Sauce, Baby Corn with Salty Egg Yolk, Jellyfish with Pickled Cucumber, Smoked Vegetarian Roll Red Dates with Osmanthus Sauce, Black Fungus with Pepper Sauce, Golden Kimchi, Lotus Roots with Pomelo Sauce

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

花膠金柱一品盅(位上)

Double Boiled Pork Spare Ribs Soup with Dried Scallop and Fish Maw

蠔汁海參原隻鮑

Braised Abalone with Sea Cucumber and Chinese Cabbage in Oyster Sauce

上湯起士龍皇蝦(每位半隻)

Steamed Lobster with Cream Sauce

蟲草花蒸海皇斑

Steamed Sea Grouper with Cordyceps Flower

黑椒慢烤小犢牛(牛肉產地: 紐西蘭)

Roasted Veal with Bell Pepper and Vegetable with Black Pepper Sauce

松茸響螺燉全雞

Double Boiled Chicken Soup with Matsutake and Conch Meat

港式荷葉糯米雞(每位-份)

Steamed Glutinous Rice in Lotus Leaf

希爾頓蜜語甜點

紅豆大福、大理石起士蛋糕

Red Bean Mochi, Marble Cheese Cake

哈根達斯冰淇淋

Haagan Dazs Ice Cream

百年好合水果盤

Seasonal Fresh Fruits

(豬肉產地:台灣)

菜單自2023/01/01起至2024/02/29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**