希爾頓囍宴專案

NT\$26,800 起+10% 每桌 10 席

NT\$26,800+10% Service Charge Per Table (10 PERSONS PER TABLE)



迎賓前菜開味集

Assorted Appetizer Platters

梅汁番茄、琥珀核桃、椒汁黑木耳、藤椒牛腱心炭烤烏魚子、桂花心太軟、川味口水雞、脆瓜海蜇絲

Cherry Tomato with Plum Sauce, Walnut with Sesame, Black Fungus with Pepper Sauce, Beef Shank with Mountain Peppers, Mullet Roe, Red Dates with Sticky Rice, Steamed Chicken with Chili Sauce, Jellyfish with Pickled Cucumber

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

鼎湯海味佛跳牆(位上)

Treasure Soup with Fish Maw, Pork Tendon and Pork Spare Ribs

黑蒜上湯龍皇蝦(每位半隻)

Steamed Lobster with Black Garlic

金柱北菇燴婆參

Braised Sea Cucumber with Chinese Cabbage, Mushroom and Dried Scallop

蟲草鳳脂龍虎斑

Steamed Sea Grouper with Cordyceps Flower and Fish Sauce

和風鮮蔬豬肋排

Roasted Pork Ribs with Green Salad

松露原片鮮蘆筍

Stir Fry Asparagus with Truffle and Lily

鮑菇蟹肉糯米飯

Steamed Glutinous Rice with King Oyster Mushroom and Crab Meat

羊肚菌一品烏雞

Double Boiled Chicken Soup with Morel, White Gourd, Mushroom and Lotus Seeds

哈根達斯冰淇淋

Häagen-Dazs Ice Cream

百年好合宜時果

Seasonal Fresh Fruits

(豬肉產地:台灣/牛肉產地:美國)

菜單自2024/01/01起至2024/12/31日適用