



故宮晶華

Silks Palace at National Palace Museum

鴛盟夙締喜宴菜譜
故宮御饌小滿漢

Assorted Entree

蜜糖相思豆 <i>Sweeten Red Bean</i>	蠔汁杏鮑菇 <i>Mushroom with Oyster Sauce</i>
糖衣腰果 <i>Cashew in Sugar Coating</i>	吻魚脆芋絲 <i>Deep-Fried Taro with Fish</i>
酒香醉雞 <i>Marinated Chicken with Shao-shin Wine</i>	家鄉小炒 <i>Sautéed Diced Seafood with Chili</i>
雪菜百頁筍 <i>Braised Bamboo Shoots with Mustard Green</i>	蒜香松阪豬 <i>Sliced Kobe Pork with Garlic</i>

乳豬燒味集

Barbecued Suckling Pig Combination

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

杏香海鮮捲拼香檳骨

Deep Fry Seafood Roll and Pork Ribs with Orange Sauce

鮑參魚肚羹

Braised Shredded Sea Cucumber and Fish Maw Soup

北菇蹄筋扣婆參

Braised Sea Cucumber and Pork Tendon with Mushroom

瑤柱燴芽白

Braised Chinese Cabbage with Dried Scallops

鮮露蒸海斑

Steamed Grouper with Spring Onion

人參野菌燉烏雞

Double-Boiled Chicken Soup with Mushroom and Chinese Herbs

腊味荷葉飯

Steamed Glutinous Rice with Preserved Meats

故宮甜品集

(果仁紫米捲, 驢打滾, 桂花紅豆糕)

Imperial Sweet Pastries

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$13,800, 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒 1 瓶及果汁無限暢飲

百分百盒裝果汁優惠價, 每桌另加 NT\$600 另加一成服務費即可席間暢飲

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No.221, Sec. 2, Jhihsan Rd., Shihlin District, Taipei City 111, Taiwan

自 2010 年 3 月起生效 *Effective from March 2010*



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蜜糖相思豆

Sweeten Red Bean

琥珀核桃

Walnut in Malt Sugar

梅汁高麗菜

Cabbage with Plum Sauce

紅酒馬蹄

Chinese Water Chestnut with Red Wine Sauce

酒香醉雞

Marinated Chicken with Shao-shin Wine

香炒大蝦干

Stir-Fried Dried Shrimp

金沙鮮筍

Braised Bamboo Shoots with Egg Yolk

XO 醬爆雙脆

Sautéed Squid and Sliced Sea Whelk with XO Sauce

龍蝦大拼盤

Lobster and Mullet Roe with Salad

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

八珍瑤柱海鮮羹

Braised Rich Soup with Fish, Sea Cucumber, Scallop, Mushroom and Bamboo

貴妃嫩子排

Braised Pork's Rib

蠔汁蹄筋鮑魚

Braised Slice Abalone and Pork Tendon with Lettuce in Oyster Sauce

翠玉白菜

Cabbage Jade

樹子蒸海斑

Steamed Grouper with Scallions and Tree Pod

山藥湘蓮燉烏雞

Double-Boiled Chicken Soup with Yam and Lotus Seeds

蒲燒鰻荷葉飯

Steamed Glutinous Rice with Eel

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$15,000 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒 2 瓶及果汁無限暢飲
百分百盒裝果汁優惠價，每桌另加 NT\$600 另加一成服務費即可席間暢飲

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故宮御饌小滿漢

Assorted Entree

琥珀核桃

桂花蜜南瓜

Walnut in Malt Sugar

Pumpkin with Sweet Osmanthus Sauce

糖漬栗子

金沙杏鮑菇

Chestnut in Sweeten

Braised Mushroom with Egg Yolk

梅汁蕃茄

XO 醬爆雙魷

Tomato with Plum Juice

Sautéed Two kinds of Squid with XO Sauce

涼拌蜆絲

西蘭花鳳球

Jelly Fish

Sautéed Chicken with Cauliflower

富貴龍蝦拼盤

Lobster, Sea Whelk and Mullet Roe with Salad

花田喜事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

弦紋鼎雪蛤海鮮羹

Braised Rich Soup with Forest Frog's Cream and Seafood

翡翠原粒鮑魚參

Braised Abalone and Sea Cucumber with Lettuce in Oyster Sauce

故宮東坡肉

Dong-Po Pork with Seasonal Vegetable

翠玉白菜

Cabbage Jade

靈芝蒸海斑

Steamed Grouper with Reishi

粉光竹筴燉烏雞

Double-Boiled Chicken Soup with Bamboo fungus

櫻花蝦干貝米糕

Steamed Glutinous Rice with Dried Scallops and Dried Shrimp

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$16,800 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁無限暢飲

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故宮御饌小滿漢

Assorted Entree

桂花馬蹄 <i>Chinese Water Chestnut with Sweet Osmanthus Sauce</i>	蠔汁杏鮑菇 <i>King Oyster Mushroom with Oyster Sauce</i>
梅汁蕃茄 <i>Tomato with Plum Juice</i>	香脆牛蒡 <i>Deep Fried Lappa</i>
雞絲海蜇 <i>Steamed Chicken with Jelly Fish</i>	杏香海鮮捲 <i>Deep-Fry Seafood Roll</i>
雪菜百頁筍 <i>Braised Bamboo Shoots with Mustard Green</i>	蒜香松阪豬 <i>Sliced Kobe Pork with Garlic</i>

祥龍戲鴛鴦

Lobster, Scallops and Mullet Roe with Salad

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

芝士焗大蝦

Baked Prawns with Chesses

弦紋鼎花膠瑤柱羹

Braised Rich Soup with Fish-Isinglass, Scallop, Mushroom and Bamboo

北菇原粒鮑扣婆參

Braised Abalone and Sea Cucumber with Mushroom in Oyster Sauce

翠玉白菜

Cabbage Jade

古法三絲蒸海斑

Steamed Grouper with Shredded Pork, Chinese Mushroom and Ginger

三雪百合燉烏雞

Double-Boiled Chicken Soup with Jelly Fungus,

Forest Frog's Cream, Pear and Lily Bulb

櫻花蝦干貝米糕

Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$18,800 另加一成服務費(每桌 10 位)
專案內含席間每桌精選紅酒及百分百果汁無限暢飲

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Assorted Entree

冰糖紅棗

Red Date with Crystal Sugar

琥珀核桃

Walnut in Malt Sugar

紅袍乳豬

Roasted Sucking Pig

蒜苗烏魚子

Mullet Roe with Leek

桂花蓮藕

Marinated Chicken with Shao-shin Wine

香炒大蝦干

Stir-Fried Dried Shrimp

橙汁香檳骨

Pork Ribs with Orange Sauce

椒鹽吊片

Deep Fired Squid with Salt and Pepper

蒜茸銀絲蒸龍蝦

Steamed Lobster with minced Garlic and Soya sauce on Vermicelli

西施干貝燕窩羹

Birds' Nest with Sautéed Scallops in Deep-fried Taro

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

弦紋鼎一品佛跳牆

Buddha's Tureen with Chicken, Sea Cucumber, Dried Scallop and Fish Maw

金湯原粒鮑扣花膠

Braised Abalone and Fish-Isinglass with Lettuce in brown Sauce

干邑羊小排

Pan - fried Lamb Chops with Cognac

翠玉白菜

Cabbage Jade

雲腿蒸大紅斑

Steamed Grouper with Yunnan Ham

紅蟳香米糕

Steamed Glutinous Rice with Mangrove Crab, Shredded Pork

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$20,800 另加一成服務費 (每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁無限暢

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