



To:
Fax:

2024 年圓山大飯店 金龍餐廳桌席菜單

迎賓六喜碟

Appetizers

大紅乳豬五福拼

(乳豬、海蜇、烤鴨、醉雞、牛腱)

B.B.Q. Suckling Pig Combination Platter

燕液海皇羹

Braised Bird's Nest and Seafood Soup

金銀蒜大明蝦

Steamed Prawn in Mung Bean Noodle in Garlic Flavor

十二頭鮑魚扣烏參

Abalone and Sea Cucumber with Oyster Sauce

和牛臉頰肉

Stewed Beef with Chef Special Sauce

魚米之香

Fish and Crispy Rice with Seafood Stew

螺頭菜膽燉花膠

Stewed Fish Maw Soup with Conch

紅蟬糯米飯

Fried Rice and Crab with Steam

美點雙輝

(雪蛤木瓜佐雪山脆奶)

Desserts

合時鮮水果

Seasonal Fruits

每桌/10人/NT\$22,800元+10%

迎賓六喜碟

Appetizers

乳豬烏魚子錦繡拼

(乳豬、烏魚子、海蜇、燒鴨、汾蹄)

B.B.Q. Suckling Pig Combination Platter

雪蛤月眉翅

Hashima and Fin with Chicken Stew

黑松露龍蝦

Sautéed Lobster with Truffle Sauce

婆參扣鮑魚

Braised Abalone and Sea Cucumber

戰斧豬排

Tomahawk Pork Chops

清蒸龍虎斑

Steamed Fish with Scallion and Oil

羊肚菌松茸燉花膠

Stewed Chicken Soup with Morel and Matsntake Mushroom

紅蟬糯米飯

Fried Rice and Crab with Steam

美點雙輝

(銀耳燕液佐黃金奶黃卷)

Desserts

寶島鮮水果

Seasonal Fruits

每桌/10人/NT\$26,800元+10%

迎賓六喜碟

Appetizers

乳豬烏魚子錦繡拼

(乳豬、烏魚子、海蜇、燒鴨、汾蹄)

B.B.Q. Suckling Pig Combination Platter

高湯菜膽燉鮑翅/位

Stewed vegetable Gallbladder and Fin with Chicken Stew

金銀蒜龍蝦

Sautéed Lobster with Garlic Sauce

烏參扣八頭鮑魚

Braised Abalone and Sea Cucumber

薏仁松露和牛肉

Stewed Beef with Chef Special Sauce

清蒸龍虎斑

Steamed Fish with Scallion and Oil

參鬚紅棗燉花膠

Stewed Chicken Soup with Red dates and Ginseng

紅蟬糯米飯

Fried Rice and Crab with Steam

美點雙輝

(木瓜雪蛤佐香煎南瓜餅)

Desserts

寶島鮮水果

Seasonal Fruits

每桌/10人 NT\$30,000+10%

賓客自備酒水於餐廳使用，將酌收酒水服務費，
葡萄酒每瓶 NT\$700/烈酒每瓶 NT/1000

訂位電話：(02) 2886-1818 分機 1262、1263
金龍餐廳 張怡婷/陳佩潔/陳筱君/胡芝蘭