



DINING PLACE
宴|客|樓

套餐菜單
SET MENU



菜單價格需另加一成服務費，若自帶酒水，每瓶酌收TWD.1,000酒水服務費
All prices are subjected to 10% service charge, The corkage fee is TWD.1,000 per bottle.

如果您對任何食物有過敏反應或食物不耐症請在點餐前告知服務人員，謝謝
If you have any concerns regarding food allergies or intolerances, please alert your server prior to ordering. Thank you.

宴客樓經典套餐A

DINING PLACE SET MENU A

宴客前菜集

掛爐燒鴨、紫蘇燜香魚、豉油皇雞、柚香蘿蔔、椒鹽排骨

Appetizer Combination Platter

Roasted Duck, Stewed Perilla Ayu Fish, Soy Sauce Boiled Chicken
Marinated Yuzu Radish, Salt & Pepper Pork Spare Rib

海膽醬燒活龍蝦

Braised Lobster with Sea Urchin Sauce

崑崙燒花膠

Braised Fish Maw in Brown Broth

歌樂山南非鮑

Deep-fried Abalone with Sichuan Red Chili Sauce

乾燒醬龍膽魚

Braised Giant Grouper in Brown Sauce

火烤蔬果燒肋排

Stewed Pork Spare Rib in Vegetable and Fruit Sauce

松露炒蘆筍

Sautéed Asparagus with Truffle Sauce

干邑龍蝦芋頭米粉

Braised Rice Vermicelli Soup with Taro and Lobster Meat

鮮果襯杏仁茶油條

Seasonal Fruit and Sweet Almond Soup with Fried Dough Stick

- 套餐 TWD.3,880 / 位 Per Person -

宴客樓經典套餐B

DINING PLACE SET MENU B

宴客前菜集

辣滷鴨翅、醋溜魚皮、椒麻醉雞、雲峰千層耳、秘製黑叉燒

Appetizer Combination Platter

Spicy Flavored Duck Wing, Vinegar Marinated Fish Skin

Spicy Wined Chicken, Chilled Pig's Ear Terrine, Honey-glazed Pork

港式鮑魚佛跳牆

Stewed Abalone Soup in Cantonese Style

花雕葛粉蒸明蝦

Steamed Prawn and Arrowroot Noodle
with Hua-diau Wine Sauce

招牌片皮鴨

Signature Roast Duck

樹果甘露蒸虎斑

Steamed Grouper with Glue Berry Soy Sauce

金銀蛋時蔬

Braised Vegetable with Cured Egg and Salty Egg

私房鴨絲米粉湯

Braised Rice Vermicelli Soup with Duck Julienne

寶島鮮果併芒果冰淇淋花生捲、蛋塔

Seasonal Fruits with Mango Ice Cream
Peanut Pancake Roll and Egg Custard Tart

- 套餐 TWD.2,880 / 位 Per Person -

宴客樓經典套餐 C

DINING PLACE SET MENU C

宴客前菜集

柚香蘿蔔、椒麻雞、椒鹽排骨、秘製黑叉燒
Appetizer Combination Platter
Marinated Yuzu Radish
Spicy Chicken, Salt & Pepper Pork Spare Rib
Honey-glazed Pork

碧綠豉油皇明蝦

Soy Sauce Sautéed Prawn with Green Vegetable

金牌佛跳牆

Stewed Fish Maw Soup in Cantonese Style

甘露蔥香蒸虎斑

Steamed Grouper with Scallion Soy Sauce

鎮江嫩腩排

Stewed Pork Spare Rib in Vinegar Sauce

臘味糯米飯

Steamed Glutinous Rice with Cantonese Sausage

鮮果襯黑金流沙包

Seasonal Fruits and Steamed Black Cream Paste Bun

- 套餐 TWD.1,880 / 位 Per Person -

宴客樓午間套餐

DINING PLACE LUNCH SET MENU

宴客前菜集

掛爐燒鴨、秘製黑叉燒、涼拌海蜇、黃金泡菜
Appetizer Combination Platter
Roasted Duck, Honey-glazed Pork, Marinated Jelly Fish
Golden Pickled Chinese Cabbage

港式老火煲湯

Special Stewed Soup in Cantonese Style

日本葛粉蒸虎蝦

Steamed Prawn and Japanese Arrowroot Noodle

爐烤豬肋排

Roasted Flavored Pork Spare Rib

金銀蛋時蔬

Braised Seasonal Vegetable
with Salty Egg and Cured Egg

圓籠蒸港點

Steamed Dim Sum

寶島四季果

Seasonal Fruits

- 午間套餐 TWD.1,580 / 位 Per Person -

宴客樓主廚精選套餐

DINING PLACE PRECIOUS MENU

萬豪饗宴品味集

椒鹽蜜芋頭、花椒紅油炒手、臘味蘿蔔糕、松露干絲
紫蘇蝦捲、崑崙燒鵝掌、黃金烏魚子

Appetizer Combination Platter

Salt & Pepper Sweet Taro, Prawn Wonton with Chili Oil, Cantonese Sausage
Radish Cake, Marinated Bean Curd Julienne with Truffle Sauce, Fried Shrimp
Perilla Roll, Soy Sauce Stewed Goose Palm, Cured Mullet Roe

彩虹黃金醉鮑魚沙拉

Wined Abalone and Broth Jelly Green Salad

菊花清雞湯

Stewed Tofu Blossom and Chicken Soup in Cantonese Style

西施彩蟹柳

Sautéed Crab Meat with Soft Egg White Sauce

香茜皮蛋浸龍膽

Steamed Giant Grouper with Cured Egg and Coriander

私房煙燻日本和牛

Smoked Japanese Wagyu

龍蝦麻婆豆腐佐野菜黃金炒飯

Lobster Ma-po Tofu with Fried Egg and Vegetable Rice

寰宇四季果

Seasonal Fruit

雪蛤雙皮奶拼蘿蔔絲餅、迷你蛋塔

Double-steamed Milk Custard with Hasma,
Shredded Radish Pastry and Mini Egg Custard Tart

- 套餐 TWD.4,200 / 位 Per Person -

此為特製品項，需三天前預訂

Please pre-order at least 3 days prior to your preferred dining date.

宴客樓季節套餐

SEASONAL SET MENU

宴客前菜集

化皮乳豬/秘製黑叉燒/五味鮮中卷/醇香醬味九孔
焦糖烏魚子/松露干絲/青蔥藤椒嫩土雞/爐烤燻鮭塔

Appetizer Combination Platter

Roasted Suckling Pig/ Honey-glazed Pork/ Squid with Five-flavor Sauce
Flavored Taiwan Abalone/ Caramelized Cured Fish Roe
Truffle Sauce Marinated Pressed Tofu Julienne
Boiled Chicken with Mountain Pepper and Scallion Sauce/
Roasted Smoked Salmon Tart

松茸響螺燉極品花膠

Stewed Fish Maw Soup with Matsutake Mushroom
and Sea Conch Flesh

上湯黃油焗龍蝦

Braised Lobster in Superior Broth with Butter

鮑汁刺參南非鮑魚

Braised Abalone and Sea Cucumber in Abalone Sauce

窖藏冬菜蒸龍膽

Steamed Giant Grouper with Preserved Chinese
Cabbage Wine Sauce

紅蟳臘味糯米飯

Steamed Cantonese Sausage Glutinous Rice with Crab

蜜梨銀耳燉燕窩

Stewed Sweet Bird's Nest Soup with Snow Pear
and Silver Fungus

時來運轉馨果香

Seasonal Fruit Platter

- 套餐 TWD.6,580 / 位 Per Person -

此為特製品項，需三天前預訂
Please pre-order at least 3 days prior to your preferred dining date.

素食套餐

VEGETARIAN SET MENU

宴客素拼盤

生菜沙拉、焦糖南瓜、百合、秋葵
蓮子、雲耳、梅漬番茄、柚香蘿蔔

Vegetarian Appetizer Combination Platter
Green Salad, Caramelized Pumpkin, Lily Bulb, Okra, Lotus Nut
Black Fungus, Plum Sauce Marinated Tomato
Marinated Yuzu Radish

牛肝蕈番茄盅

Sautéed Porcini Mushroom in Tomato Cup

羊肚蕈佛跳牆

Stewed Morel Soup in Cantonese Style

蟲草花四季蔬

Braised Vegetable with Cordyceps Flower

黃金素玉魚

Fried Mock Taro Paste Fish with Sweet Corn Sauce

荷葉黎麥紫米飯

Steamed Purple Rice and Quinoa in Lotus Leaves

鮮果襯雪蓮紅棗燉銀耳

Seasonal Fruit and Sweet Silver Fungus Soup
with Chinese Honey Locust & Red Date

- 素食套餐 TWD.2,000 / 位Per Person -