

煙波大飯店蝶屋日本料理-和漢桌菜
Choya Japanese Restaurant Set Menu For 10 Persons
チョーヤ日本料理-十人前コース

盛合生魚片拼盤 (生魚片、五味淡菜、和風軟絲)
Sashimi Platter (Sashimi, Five-Spiced Mussel, Japanese-Style Neritic Squid)

上野壽司 (海苔、花壽司、豆皮)
Ueno Sushi (Nori, Uramaki Sushi, Inari Sushi)

松阪豬胡麻味噌燒
Roasted Pork Neck with Sesame Paste
(豬肉產地:西班牙Origin of Pork: Spain)

明蝦麵線揚
Deep-Fried Shrimp Wrapped in Vermicelli

四季時蔬
Seasonal Vegetables

雙拼素燒 (明太子筍白筍、若雞馬鈴薯芝士燒)
Double-Grill Combo (Grilled Water Bamboo Shoot with Cod Roe,
Grilled Chicken & Potato with Cheese)

螃蟹玉子蒸
Steamed Crab with Egg

豚肉味噌鍋
Pork Miso Hot Pot
(豬肉產地:台灣Origin of Pork: Taiwan)

季節鮮果盤
Seasonal Fruit Platter

精緻甜點
Exquisite Desserts

每桌 Per Table NT\$6,000

上列價格須另加10%服務費
All prices are subject to 10% service charge.
自備酒水須酌收酒水服務費(紅、白酒酌收NT\$300/瓶、烈酒酌收NT\$500/瓶)
An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle.

蝶屋 Choya

採用日式經典的料理手法，呈現食材多元的美味風貌，
新鮮海陸一應俱全，滿足您的視覺與味蕾的饗宴。

享受美好
餐聚時光

和漢宴席料理

十人日式料理饗宴

圖片僅供參考，以現場菜單品項為主。

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磯煮鮑魚和風沙拉

Abalone Salad with Home Made Dressing あわびと風サラの磯煮

盛合刺身拼盤 (生魚片、果醋鮮蚶、五味軟絲、黑豆)

Seafood Combo (Sashimi, Oyster, Neritic Squid, Black Bean)

刺身盛り合わせ (刺身、フルーツピネガーキ、いか、黒豆)

酥炸軟殼蟹

Deep Fried Soft Shell Crab 柔らかい蟹のから揚げ

陶燒酒蒸蝦

Steamed Shrimp with Sake Wine 海老蒸し

雞肉野菜治部煮

Stew Chicken and Vegetable with Soy Sauce 雞肉野菜じぶに

嫩肩牛肉味噌燒

Baked US Beef with Miso Sauce 嫩肩牛味噌き

(牛肉產地:美國Origin of Beef: U.S.A)

蝶屋海陸鍋

Seafood Hot Pot with Seasonal Vegetable 寄せ鍋

石斑魚吟釀清酒蒸

Steamed Grouper with Sake Wine ヒラメの酒蒸し

盛合壽司 明日香 (炸蝦壽司卷、鮭魚火舞卷)

Assorted Sushi 壽司盛り合わせ

四季鮮果盤

Seasonal Fruit Platter 季節果物

精緻甜點

Japanese Dessert デザート

每桌 Per Table NT\$8,000

上列價格須另加10%服務費

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車海老干貝柚子味噌燒 Baked Prawns and Scallops



北海道鱈場蟹足鍋 King Crab Hot Pot with Seasonal Vegetable

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龍蝦洋芋沙拉

Lobster Salad with Potato 伊勢エビポテトサラダ

盛合刺身拼盤 (生魚片、鮑片沙拉、油魚子、黑豆)

Seafood Combo(Sashimi, Abalone, Fish Roe, Black Bean)

刺身盛り合わせ (刺身、パウフレークサラダ、油魚、黑豆)

星鰻大葉天婦羅

Deep Fried Conger Eel with Basil Leaves 穴子と大葉の天ぷら

車海老干貝柚子味噌燒

Baked Prawns and Scallops 車海老貝柱柚子味噌燒き

嫩肩牛肉味噌燒

Baked US Beef with Miso Sauce 嫩肩牛味噌き

(牛肉產地:美國Origin of Beef: U.S.A)

北海道鱈場蟹足鍋

King Crab Hot Pot with Seasonal Vegetable タラバ蟹の鍋

鮭魚頭荒焚燒

Stew Salmon Head with Soy Sauce 鮭魚頭焚合燒き

蘆筍柳松菇奶油燒

Asparagus with Mushroom and Butter あすばら占地バータ燒き

盛合壽司 蝶 (軟殼蟹壽司、鰻魚太卷)

Assorted Sushi 壽司盛り合わせ

季節鮮果盤

Seasonal Fruit Platter 季節果物

精緻甜點

Japanese Dessert デザート

每桌 Per Table NT\$10,000

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