

## 2026 年除夕夜圍爐桌菜菜單 - 溫莎館

### 新春開喜迎賓盤

#### New Year Guest-Welcoming Platter

龍蝦沙拉 Lobster Salad  
莎莎冰捲 Neritic Squid with Salsa Sauce  
鴨肉捲 Duck Meat Roll  
川香牛肚絲 Spicy Shredded Beef Tripe  
白酒花蛤 Clam with White Wine

### 吉祥老鍋先知鴨

Baby Duck Soup

### 麻油風味海大蝦

Giant Tiger Prawn with Sesame Oil

### 極汁鮮蔬小戰斧

Juicy Teriyaki Pork Ribs with French Fries and Salad

### 京蔥甘露海上鮮

Fresh Fish Steamed with Fish Sauce and Scallion

### 巴蜀椒麻爆雙鮮

Sichuan-Style Spicy Quick-Fried Seafood

### 老農莊臘香鮮秈稻

Glutinous Rice with Cured Sausage and Sakura Shrimp

### 上湯瑤柱時令蔬

Scallop and Vegetables in Broth

### 半月燒+一口酥

Half-Moon Dorayaki + One-Bite Pastry

### 四季寶島鮮果盤

Seasonal Fresh Fruit Platter

NT\$16,800+10%每桌(10 位) / NT\$10,800+10%每桌(6 位)

Per Table for 10 Person NT\$16,800+10%/ Per Table for 6 Person NT\$10,800+10%

(此專案菜單僅適用於 2026 年 2 月 16 日，本公司保有修改內容及價格之權利)

除夕素食套餐菜單  
Banquet Vegetarian Set Menu

菩提五福迎賓皿  
Five Delicacies of Bodhi

牛肝菌燉菜膽盅  
Stew Vegetables with Boletus and Herbs

天山雪蓮乾坤鮑  
Braise Assorted Mushrooms with Lotus Seed

脆薯蜜椒蕈菇排  
Vegetarian Shiitake Mushrooms with Sweet Chili Sauce

黃金珊瑚石榴球  
Steamed Diced Vegetable Wrapped on Crepe

淮山精燉佛跳牆  
Vegetarian Buddha Jump over the Wall with Rhizoma Yam

碧綠松露菜根香  
Sautéed Seasonal Vegetable with Truffle

栗香八寶鮮秈稻  
Steamed Glutinous Rice Wrapped on Lotus Leaf

哈根達斯冰淇淋  
Häagen-Dazs

四季鮮果盤  
Seasonal Fruit Platter

每位/ Per Person NT\$1,680+10%

以上訂價須另加 10%服務費/ All Price Subject to 10% Service Charge  
(此專案菜單僅適用於 2026 年 02 月 16 日，本公司保有修改內容及價格之權利)

# 龍騰馬躍開好年

## 2026煙波圍爐宴

活動日期 2/16 (除夕)

溫·莎 B1

|       |       |
|-------|-------|
| 18:00 | 小丑折氣球 |
| 18:30 | 變臉秀   |
|       | 氣球秀   |
|       | 魔術秀   |
| 20:30 | 賦歸    |

實際活動內容及表演時間，依現場公告為主