

2026 年除夕夜圍爐桌菜菜單-艾菲爾廳

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

油雞腿 Marinated Chicken Leg

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

金銀蒜香帝王蟹

King Crab with Garlic

精饌鮮蔬羊小排

Selected Lamb Chop with French Fries and Salad

鮮香金絲藍瓜子(石斑魚)

Steamed Speckled Blue Grouper

鴛鴦雙味海之鮮

Spicy Quick-Fried Seafood

老農莊豚牧鮮粳稻

Glutinous Rice with Cured Sausage and Sakura Shrimp

蟹粉瑤柱時令蔬

Scallop and Vegetables with Crabmeat Paste

哈根達斯冰淇淋

Häagen-Dazs

四季寶島鮮果盤

Seasonal Fresh Fruit Platter

NT\$25,800+10%每桌(10 位) / NT\$15,800+10%每桌(6 位)

Per Table for 10 Person NT\$25,800+10%/ Per Table for 6 Person NT\$15,800+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 Leave

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)