



## 火焰石燒薩索雞桌席

迎賓開胃菜五品

Appetizer Combination of Five



韭黃八寶瑤柱羹

Braised Conpoy Soup with Eight Treasures



火焰石燒薩索雞三吃

Flam Roasted 'SASSO' Chicken



爐烤薩索雞

Roasted 'SASSO' Chicken



鮮茸玉米蔬菜雞湯

Chicken Stock with Mushroom, Corn and Vegetables



堂灼活紅蟳

Chicken Stock with Mud Crab (2隻)



干邑黑椒烤肋排

Baked Pork Rib with Cognac and Black Pepper Sauce



冬菜肉片蒸鮮魚

Steamed Fresh Fish with Preserved Vegetable



櫻花蝦松子米糕

Steamed Glutinous Rice with Sakura Shrimp and Pine Nut



精巧美點雙輝映

Home Made Duos of Chinese Dim-Sum



精選合時鮮果盤

Selected Seasonal Fresh Fruit Platter

NT\$12,800<sub>+10%</sub> / 每席10位

此桌席需提前三天預訂

以上餐點如需加入加價 每位 NT\$1,280<sub>+10%</sub>

自備酒水將酌收洗杯費，每個杯子NT\$100 / The corkage fee will be NT\$100 for each glass used.

豬肉原產地：台灣 牛肉原產地：美國

台南晶英酒店

台南市中西區和意路1號 No.1, He Yi Rd., West Central Dist., Tainan City 700, Taiwan T. 886 6 213 6290 F. 886 6 215 9290

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迎賓開胃菜五品

Appetizer Combination of Five



金湯蟹肉燴勾翅

Braised Shark's Fin Soup with Crab Meat



火焰石燒薩索雞三吃

Flam Roasted 'SASSO' Chicken



爐烤薩索雞

Roasted 'SASSO' Chicken



鮮蕈玉米蔬菜雞湯

Chicken Stock with Mushroom, Corn and Vegetables



堂灼活紅蟳

Chicken Stock with Mud Crab (3隻)



私房清燉獅子頭

Stewed Pork Balls and Chinese cabbage



古法原條海石斑

Steamed Sea Grouper with Traditional Recipe



大蝦香芋蒸米糕

Steamed Glutinous Rice with Prawn and Taro



精巧美點雙輝映

Home Made Duos of Chinese Dim-Sum



精選合時鮮果盤

Selected Seasonal Fresh Fruit Platter

NT\$16,800<sup>+10%</sup> / 每席10位

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自備酒水將酌收洗杯費，每個杯子NT\$100 / The corkage fee will be NT\$100 for each glass used.

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## 極品貴賓烤鴨宴

晶英五品小滿漢  
Appetizer Combination of Five

金湯花翅海鮮羹  
Braised Shark's Fin and Seafood Pumpkin Soup

廣式掛爐櫻桃鴨四吃  
Cantonese-Style Roasted Cherry Duck Four Courses

片皮鴨捲手工餅  
Sliced Duck Served with Homemade Pancake

青龍椒醬爆鴨架  
Stir-Fried Duck Bones with Sweet Pepper Sauce

生菜片崧子炒鴨鬆  
Wok-Fried Minced Duck Served with Lettuce and Pine Nuts

茴香根鴨汁小籠包  
Minced Duck Xiaolongbao with Fennel

黑椒醬烤豬肋排  
Baked Pork Ribs with Black Pepper Sauce

古法蔭瓜蒸海魚  
Steamed Sea Fish with Pickled Melon

金沙脆鱗香米糕  
Fish Skin and Salted Egg Steamed Glutinous Rice

主廚私房甜蜜露  
Chef's Special Sweet Soup

嚴選合時鮮果盤  
Selected Seasonal Fresh Fruit Platter

**NT\$13,800** +10% / 每席 10 位 Serves 10 per table

※此桌席需提前三天預訂 Reservation must be made 3 days in advance.※

- 以上餐點如需加入加量 每位 NT\$1,380+10%
- 為確保提供最佳品質，本飯店保留部份食材季節性調整權利，豬肉、鴨肉原產地皆為台灣
  - 自備酒水將酌收洗杯費，每個杯子NT\$100
- For additional guests, a surcharge of NT\$1,380 +10% per person.
- The hotel reserves the right to adjust seasonal ingredients for the best quality.  
Country of Origin: Pork and Duck - Taiwan
- The corkage fee will be NT\$100 for each glass used.

台南晶英酒店

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## 極品貴賓烤鴨宴

晶英五品小滿漢  
Appetizer Combination of Five

津白瑤柱雞燉翅  
Braised Shark's Fin and Chicken with Dried Scallops and Baby Cabbage Soup

廣式掛爐櫻桃鴨四吃  
Cantonese-Style Roasted Cherry Duck Four Courses

片皮鴨捲手工餅  
Sliced Duck Served with Homemade Pancake

青龍椒醬爆鴨架  
Stir-Fried Duck Bones with Sweet Pepper Sauce

生菜片崧子炒鴨鬆  
Wok-Fried Minced Duck Served with Lettuce and Pine Nuts

茴香根鴨汁小籠包  
Minced Duck Xiaolongbao with Fennel

金銀蒜蒸海大蝦  
Steamed Prawns and Bean Thread with Minced Garlic

黃椒汁蒸海魚  
Steamed Sea Fish with Yellow Pepper Sauce

港式臘味栗子米糕  
Chinese Preserved Sausage and Chestnuts Steamed Glutinous Rice

主廚私房甜蜜露  
Chef's Special Sweet Soup

嚴選合時鮮果盤  
Selected Seasonal Fresh Fruit Platter

**NT\$16,800 +10% / 每席 10 位 Serves 10 per table**

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