

禧粵樓

HEE YUET LAU

NT\$12,800+10%

禧粵樓迎賓小碟

(冰梅醬烤鴨/醋溜漬魚皮/秘炙叉燒皇/黃金辣泡菜/椒麻牛肚絲)
(Roasted Duck with Plum Sauce/Seasoned Fish Skin with Vinegar
/Barbecued Pork/Golden Kimchi/Beef Tripe with Chili and Pepper)

瑤柱珠貝海皇羹

Scallop and Seafood Thick Soup

茄汁干燒焗海蝦

Braised Shrimps with Tomato Sauce

豆撈醬爆炒雙鮮

Stir-fried Seafoods with Doulao Sauce

薑絲古法蒸斑魚

Steamed Grouper with Ginger and Soy Sauce

瑤柱菌菇娃娃菜

Braised Baby Cabbage with Dried Scallops and Mushrooms

櫻花蝦瓜仁油飯

Sergestid Shrimps and Melon Seeds Glutinous Oil Rice

剝皮辣椒燉雞湯

Peeled Green Pepper Chicken Soup

圓籠蒸港式美點

Steamed Dim Sum

嚴選四季鮮水果

Fruits Platter

(豬肉：台灣/牛肉：紐澳)

(每桌10人量 · 加量加價每位\$1,280+10% · 每桌最多按加至15位)

※ 此菜單適用5桌以下的宴席 ※請於四天前完成預定 ※

訂席專線03-3858898



SHERATON

Taoyuan Hotel
桃園喜來登酒店

禧粵樓

HEE YUET LAU

NT\$16,800+10%

禧粵樓迎賓小碟

(冰梅醬烤鴨/柚香燒肉磚/星蔥油雞腿/桂花蜜芋頭/黃金辣泡菜/椒麻牛肚絲)
(Roasted Duck with Plum Sauce/Crispy Pork with Pomelo Sauce/Scallion Chicken Thigh / Osmanthus Sweet Taro/Golden Kimchi/Beef Tripe with Chili and Pepper)

花膠瑤柱佛跳牆

Buddha's Temptation with Dried Scallops and Fish Maw

松露卡菲焗龍蝦

Grilled Lobster with Truffle and Café de Paris Sauce

田園蜜椒戰斧豬

Roasted Tomahawk Pork Chop with Bell Pepper

天麻古法龍虎斑

Steamed Tiger Grouper with Gastrodia Tuber

蔥燒北菇燴烏參

Braised Black Sea Cucumber with Shiitake and Scallion

浦鰻玉子燒油飯

Grilled Eel and Tamagoyaki Glutinous Oil Rice

鮑魚金腿玉筍雞

Abalone, Ham and Bamboo Shoot Chicken Soup

特製港式叉燒酥

Barbecued Pork Puffs

寶島四季鮮水果

Fruits Platter

(豬肉：台灣、西班牙/牛肉：紐西蘭、澳洲)
(每桌10人量·加量加價每位\$1,680+10%·每桌最多按加至15位)
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Taoyuan Hotel
桃園喜來登酒店

禧粵樓

HEE YUET LAU

NT\$19,800+10%

禧粵樓迎賓小碟

(茶皇滷水鵝 / 蜜汁烤雞腿 / 李白醉刺蝦 / 莎莎帆立貝 / 薑醋軟絲 / 水梨烏魚子)
(Soy Poached Chicken/Crispy Pork with Pomelo Sauce/Seasoned Yamakurage and Jellyfish/
Garlic Green Beans/Pickled Mustard Green Beef Shank/
Candied Kumquat and Cherry Tomatoes/Roasted Duck with Plum Sauce)

竹筍鮑魚佛跳牆(位上)

Buddha's Temptation with Bamboo Fungus and Abalone

魚籽松露焗龍蝦

Grilled Lobster with Truffle and Fish Roe Sauce

XO醬鮮貝鮑螺片

Stir-fried Scallop, Abalone and Conch with XO Sauce

港式清蒸七星斑

Plain Steamed Coral Trout, Hong Kong Style

蔥燒花膠扒烏參

Braised Fish Maw and Black Sea Cucumber

鎮江松坂瓜仁油飯

Pork Neck and Melon Seed Glutinous Oil Rice

杏汁薏仁燉雪蛤

Braised Hasma with Apricot kernel and Coix Seed Sweet Soup

特製手工雙美點

Desserts

寶島四季鮮水果

Fruits Platter

(豬肉：台灣、西班牙/牛肉：紐西蘭、澳洲)
(每桌10人量，加量加價每位\$1,980+10%，每桌最多按加至15位)
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Taoyuan Hotel
桃園喜來登酒店

禧粵樓

HEE YUET LAU

NT\$22,800+10%

禧粵樓迎賓小碟

(紅油嫩雞腿/柚香燒肉磚/涼拌海蜇皮/琥珀密核桃
酸菜牛腱心/杭州梅汁蝦/冰梅醬烤鴨/果香烏魚子)

(Spicy Chicken Thigh/Crispy Pork with Pomelo Sauce/Seasoned Jellyfish/
Candied Walnuts/Pickled Mustard Green Beef Shank/Plum Shrimps/
Roasted Duck with Plum Sauce/Mullet Roe and Fruit)

花膠鮑魚佛跳牆(位上)

Buddha's Temptation with Fish Maw and Abalone

上湯奶油焗龍蝦

Braised Lobster with Butter in Broth

XO醬鮮響螺玉帶

Stir-fried Conch and Scallop with XO Sauce

蟲草玉竹七星斑

Steamed Coral Trout with Cordyceps Flowers and Yuzhu

紅酒牛頰田園蔬

Beef Cheek and Vegetable Stew with Red Wine

櫻蝦蒲燒鰻油飯

Glutinous Oil Rice with Sergestid Shrimps and Grilled Eel

松茸津白火焗燉雞

Double-boiled Chicken Soup with matsutake mushroom, Cabbage and Ham

手工雙美點

Desserts

寶島四季鮮水果

Fruits Platter

(豬肉：台灣、西班牙/牛肉：紐西蘭、澳洲)
(每桌10人量·加量加價每位\$2,280+10%·每桌最多按加至15位)
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