

尾牙春酒菜單 A  
Menu A

鴻運經典五小品

Assorted Cold Appetizer Selections

(玫瑰油雞 / 掛爐燒鴨 / 胡麻秋葵 / 金沙鱈魚條 / 香菇烤麩)  
(Marinated Chicken with Soy Sauce / Roasted Duck / Marinated Okra with Sesame Sauce /  
Fried Shredded Cod with Salted Yolk / Braised Wheat Gluten)

白玉芙蓉雪蛤羹

Double-boiled Hasma and Vegetable Soup

乾燒酒釀海大蝦佐米香

Steamed Prawn with Fermented Glutinous Rice and Crispy Rice

翡翠蹄筋燴鮑片

Braised Pork Tendons and Sliced Abalone with Vegetable

梅菜皇蒸澎湖石斑

Steamed Grouper with Pickled Mustard

時蔬蜜椒豬腱骨

Roast Pork Ribs with Bell Pepper

西洋蔘雙棗燉全雞

Double-boiled Chicken Soup with Ginseng and Jujube

金牌臘味糯米飯

Steamed Sticky Rice with Sausage

三絲春卷 / 綠豆糕

Fried Spring Rolls / Mung Bean Cake

芋頭椰汁西米露

Coconut Milk Sago Soup with Taro

NT\$14,888+10%服務費 / 每桌 10 位  
NT\$14,888 per table for ten people and subject to 10% service charge

Le Meridien Taichung 台中李方艾美酒店

TEL 886-4-22240888 轉宴會業務 FAX 886-4-22240123 MAIL cateringsales@lemeridientaichung.com.tw

尾牙春酒菜單 B  
Menu B

鴻運風味六小品

Assorted Cold Appetizer Selections

(秘制黑豚叉燒 / 水晶蔥油雞 / 金沙美人腿 / 青蒜烏魚子 / 蟲草拌海蜇 / 十全如意菜)  
(Barbecue Pork with Honey Sauce / Chicken with Scallion Oil / Stir-Fried Water Bamboo with Salted Yolk /  
Mullet Roe with Spring Onion / Marinated Jellyfish with Cordyceps Flower / Stir-Fried Bean Sprouts)

翡翠燕液海皇羹

Double-boiled Bird's Nest and Seafood Soup

金瓜牛油海大蝦佐螺絲卷

Gratin Prawn and Pumpkin Served with Silk Thread Roll

鮑汁海參扒九孔鮑

Braised Abalone and Sea Cucumber with Abalone Sauce

青蔥鮮露龍虎斑

Steamed Tiger Grouper with Green Onion and Soy Sauce

蘑菇紅酒醬慢烤豬肋排

Roast Pork Ribs with Mushroom Red Wine Sauce

老菜脯黑蒜雞湯

Double-boiled Chicken Soup with Dried Radish

金牌臘味糯米飯

Steamed Sticky Rice with Sausage

蜜汁叉燒酥 / 魚子燒賣

Honey Glazed Barbecued Pork Puff Pastries / Fish Roe Shumai

冰糖紅蓮銀耳露

White Fungus Sweet Soup with Jujube and lotus Seed

NT\$16,888+10%服務費 / 每桌 10 位  
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尾牙春酒菜單 C  
Menu C

鴻運乳豬六小品

Assorted Cold Appetizer Selections

(乳豬粿粿 / 琥珀核桃 / 松露小九孔 / 口蘑雞片 / 梅汁小番茄 / 青花椒牛腱心)  
(Roasted Suckling Pig / Candied Walnuts / Marinated Abalone with Truffle / Stir-fried Chicken with Mushrooms /  
Marinated Cherry Tomatoes / Roasted Beef Shank with Green Peppercorns)

港式海味佛跳牆

Buddha Jump Over The Wall

星洲酸辣焗龍蝦佐法國長棍麵包

Singaporean Chili Lobster Served with Baguette

瑤柱北菇扣原粒鮑

Braised Abalone with Conpoy and Mushroom

雲耳蟲草珍珠龍膽

Steamed Tiger Grouper with Cordyceps Flower and Black Fungus

粵式特色雙味小排

(黑椒牛仔骨 / 橙花京都排)  
Stir-fried Beef Short Rib in Black Pepper Sauce Served with Sweet and Sour Pork

羊肚菌松茸燉雞湯

Double-boiled Chicken Soup with Morels and Matsutake

金牌臘味糯米飯

Steamed Sticky Rice with Sausage

芝麻海鮮卷 / 大甲芋泥卷

Crispy Seafood Roll Served with Crispy Taro Roll

哈根達斯

Häagen-Dazs

NT\$18,888+10%服務費 / 每桌 10 位  
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