



## 天香樓精緻桌宴【A】

浙式精緻前菜碟  
Appetizers Cold Platter

上湯花雕子母蝦  
Stir Fried Shrimps and Grass Shrimp in "Hua-Diao"

油淋鱧背百花球  
Deep Fried Eels and Cuttlefish Balls served with Black Vinegar Sauce

翡翠蔥燒煨三寶  
Slowly Braised Abalone , Sea Cucumber, Pork with  
Scallion in Brown Sauce

扁尖筍魚圓花膠  
Stewed Chicken Soup with Bamboo Shoots and Fish Maw  
and Fish Ball

蟹粉白玉溜角瓜  
Hairy Crab Roe with Tofu and Sponge Gourd

金華火腿蒸黃魚  
Steamed Yellow Fish with "Jin Hua" Ham in "Hua-Diao"

慢工砂鍋獅子頭  
Stewed Pork Meatball with Steamed Rice

酒釀甜湯圓雪燕  
Sweet Fermented Rice Soup , Sesame Rice Ball and Osmanthus  
with Gum Tragacanth

精緻時令鮮水果  
Seasonal Fresh Fruit Platter

每桌 NT\$33,800+10%服務費  
NT\$33,800 Per Table Plus 10% Service Charge  
每桌 10 位，請事先 3 天前預訂  
10 persons per table, must reserve 3 days in advance  
宴會業務訂席專線 Tel: (02) 7735-2368 Fax: (02)2596-8254



## 天香樓精緻桌宴【B】

天香精緻前菜碟  
Appetizers Cold Platter

西湖龍井白蝦仁  
Stir Fried River Shrimps with "Long Jing" Tea

干燒白玉鮮龍蝦  
Stir Fried Lobster with Fermented Rice

慢工牛小排鮑魚  
Roasted Bone-In Beef Short Ribs and Abalone

大閘蟹粉花膠羹  
Fish Maw Soup with Crab Roe

川耳鮮筍珍珠豆  
Braised Pearl Peas, Fungus and Sliced Bamboo Shoots

精釀雪筍海斑魚  
Steamed Fresh Fish with Bamboo Shoots in "Shao Xing" Wine Sauce

花雕罐香東坡肉  
Slowly Braised Pork "Don-Po" Style

南北杏松子官燕  
Almond Sweet Soup with Pine nuts and Bird Nest

時令新鮮水果盤  
Seasonal Fresh Fruit Platter

每桌 NT\$38,800+10%服務費  
NT\$38,800 Per Table Plus 10% Service Charge  
每桌 10 位, 請事先 3 天前預訂  
10 persons per table, must reserve 3 days in advance  
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