



隔壁班 九五折!!!

珍惜相聚的每一刻
故宮晶華謝師饗宴。請您珍藏感恩的回憶

驪歌聲起，在此畢業前夕，

故宮晶華願和您一起向勞苦功高的老師們，表達最誠摯的感謝之意！

即日起，只要您邀請隔壁班一同參加晶華酒店謝師饗宴專案

並完成簽約手續。您與隔壁班即可同時享有九五折優惠 !!!

推薦第二個班級再享九五折 !!

故宮晶華 2010 謝師迎新饗宴特惠專案

中式桌席: 鵬程萬里宴專案-每桌 **NT\$6,000+10%** (每桌 10 位) (僅適用於週一至四)

錦繡前程宴專案-每桌 **NT\$8,000+10%** (每桌 10 位) (適用於週五至日)

中式自助餐: 平日每位 **NT\$499+10%** (僅適用於週一至四)

假日每位 **NT\$699+10%** (適用於週五至日)

專案內容:

- 中式自助餐最低保證 40 位，中式桌席最低保證 4 桌
 - 中式自助餐每滿 40 人之消費，即贈送一位老師免費用餐
 - 專案內含席間 3 小時暢飲果汁及汽水
 - 每位僅需另加 **NT\$100+10%**，即可享席間暢飲金牌台灣啤酒
 - 自助餐每位另加 **NT\$50+10%**，即席間無限享用莫凡彼 *Move pick* 冰淇淋
 - 免費提供麥克風、摸彩箱、音響設備及用餐背景音樂
 - 卡拉 OK 特價優惠: (卡拉 OK 整組原價 **NT15,000**)
- 凡訂席滿中式 20 桌/自助餐 200 位(含)以上，免費使用卡拉 OK 設備一組
- 凡訂席滿中式 15 桌/自助餐 150 位(含)以上，卡拉 OK 設備優惠每組 **NT\$8,000**
- 凡訂席滿中式 10 桌/自助餐 100 位(含)以上，卡拉 OK 設備優惠每組 **NT\$10,000**
- 另贈簽約禮：精美包裝 2 瓶特選法國紅酒

隔壁班九五折之優惠，最高可推薦至四個班級
(以上專案所提供之各項服務及優惠,恕不接受更換或退款)

如需詳情或訂位請洽 **2882-9393** 轉分機 **605~607** 宴會業務部

2010 謝師迎新中式自助餐菜譜

美味前菜集

Appetizer

- 梅子高麗菜
Preserved Cabbage with Plum
百香果青木瓜
Green Papaya with Passion Fruit
黃瓜層峰耳凍
Stewed pork ears with Cucumber

燒味滷水集

Barbecued Appetizer

- 蜜汁叉燒
Honey Barbecued Pork
滷水牛腩
Marinated Beef Shank with Five Spices
麻辣牛肚
Marinated Beef Tripe with Spicy Sauce
桶子油雞
Marinated Chicken with Soy Sauce
酒香醉雞
Drunken Chicken with Shaoxing Wine
脆皮燒鴨
Roasted Crispy Duck

經典點心集

Cantonese Dim Sum

- 腊味蘿蔔糕
Pan-fried Turnip Cake
蟹黃蒸燒賣
Steamed Pork Shao Mai with Crab Roe
三絲蔬菜餃
Steamed Assorted Vegetables Dumplings
蜜汁叉燒包
Steamed B.B.Q Pork Bun
脆皮炸春捲
Deep Fried Spring Roll

風味熱饌集

Hot Dish

- 菠蘿咕咾肉
Sweet and Sour Pork
龍蝦三明治
Lobster Sandwich
炸時蔬天婦羅
Fried Tempura
季節時蔬
Stir Fried Vegetables
魚香煎釀豆腐
Sauteed Fish with Tofu
什錦腊味炒飯
Fried rice with assorted sausages

精選羹湯集

Soup

- 明火煲例湯
Chef's Daily Soup
雞蓉玉米羹
Corn Soup with Minced Chicken & Egg White

廣式甜品集

Classical Desserts

- 豆沙芝麻球
Sweet Gluttons Rice Balls
桂花紅豆糕
Sweet Red Bean with Osmanthus
芒果鮮奶酪
Milk Flan with Mango Jam
脆皮奶皇包
Deep Fried Custard Bun
椰汁棉花糕
Sweet Coconut Cake
季節怡水果
Seasonal Fresh Fruits

飲料吧

Beverage

- 汽泡飲料
Soft Drinks
柳橙汁
Orange Juice
精選咖啡/英式紅茶
Coffee Or Tea

每位 **NT\$499**，另加一成服務費

2010 謝師迎新中式自助餐菜譜

美味前菜集

Appetizer

梅子高麗菜
Cabbage with Plum Sauce

干絲海帶
Bean Curd Strips and Seaweed

糖漬南瓜
Pumpkin in Sweeten

芥茉西芹
Celery Mustard

燒味滷水集

Barbecued Appetizer

煙燻茶香鵝
Tea Smoked Goose

酸豆鮭魚盤
Smoked Salmon with capers

蕃茄乳酪串
Cherry Tomato and Cheese

紹興醉雞
Drunken Chicken with Shaoxing Wine

涼拌海蜆絲
Jelly Fish

和風沙拉
Salad with Japanese dressing

五香牛腱
Beef Shank with Five Spices

精選羹湯集

Soup

香菇雞湯
Steamed Chicken Soup with Mushroom

蟹柳玉米羹
Corn Soup with Crab & Egg White

經典點心集

Cantonese Dim Sum

腊味蘿蔔糕
Pan-fried Turnip Cake

蝦仁燒膏皇
Steamed Pork Shao Mai With Shrimp

三絲蔬菜餃
Steamed Assorted Vegetables Dumplings

蜜汁叉燒酥
Bar-B-Q Pork Pastry

香煎腐皮糯米捲
Deep-fried Bean Curd with rice

奶黃蛋塔
Custard tart

風味熱饌集

Hot Dish

西芹炒鮮魷
Sauteed Squid with celery

菠蘿咕咾肉
Sweet and Sour Pork

龍蝦三明治
Lobster Sandwich

錦菇鮮魚卷
Fish Roll with mushroom

迷迭香雞翅
Deep Fried chicken wings with Rosemary

季節時蔬
Stir Fried Vegetables

生菜腊味鬆
Minced Sausage Wrapped with Lettuce

葡汁雞粒焗飯
Bake Rice with Chicken and Curry sauce

現場熱切服務

Carving

碳烤蜜汁肋排
Grilled Ribs with Honey Sauce

廣式甜品集

Classical Desserts

豆沙芝麻球
Sweet Gluttons Rice Balls

桂花紅豆糕
Sweet Red Bean with Osmanthus

芒果鮮奶酪
Milk Flan with Mango Jam

脆皮奶皇包
Deep Fried Custard Bun

椰汁棉花糕
Sweet Coconut Cake

季節怡水果
Seasonal Fresh Fruits

飲料吧

Beverage

特調雞尾酒
Cocktails

汽泡飲料
Soft Drinks

柳橙汁
Orange Juice

精選咖啡/英式紅茶
Coffee Or Tea

每位 **NT\$699**，另加一成服務費

2010 謝師迎新饗宴中式桌菜菜譜

鵬程萬里宴

故宮燒味集

(油雞/海蜆/牛腩/叉燒)
Appetizer Combination

彩鳳炒鮮魷

Sauteed Chicken and Squid with Vegetable

原籠蒸海蝦

Steamed Shrimps in Bamboo Steamer

黃金海鮮羹

Diced Seafood with Tofu Soup

甘露海上鮮

Steamed Fish with Spring Onion

香檸焗肉排

Simmered Spare Rib with Champagne

雙菇燴時蔬

Braised Vegetable with Mushrooms

小籠湯包

Steamed Shanghainese Dumpling

金牌叉燒酥

Barbecue Pork Pastries

故宮御點集

(果仁紫米捲, 驢打滾, 桂花紅豆糕)
Imperial Sweet Pastries

季節怡鮮果

Seasonal Fresh Fruits

每桌 **NT\$6,000**，另加一成服務費

錦繡前程宴

五福大拼盤

(燒鴨/油雞/海蜆/牛腩/叉燒)
Appetizer Combination

彩虹翠鴛鴦

Sauteed Geoduck and Squid with XO Sauce

蒜蓉銀絲蒸鮮蝦

Steamed Shrimp with Garlic and Soya sauce on Vermicelli

鮑參魚肚羹

Braised Shredded Fish Maw and Sea Cucumber Soup

古法三絲海上鮮

Steamed Fish with Shredded Pork, Mushroom and Ginger

雙冬扣婆參

Braised Sea Cucumber and bamboo shoot with Mushroom

故宮東坡肉佐麵

Tung-Po Pork with Noodles

翠綠鮑魚菇

Braised Mushroom with Vegetable

蜂巢芋頭酥

Deep-fried Taro Ball

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruits

每桌 **NT\$8,000**，另加一成服務費