

## 燕喜同和 婚宴專案

(僅適用於 1 樓會場)

一生一回、非凡體驗，賓主盡歡顏~

在充滿文化藝術的氛圍中、執子之手許願白頭偕老  
在優雅時尚的宴會空間裡、請親友見證您倆堅貞的愛戀

由晶華國際酒店集團經營管理的故宮晶華

集合晶華酒店專業菁英、建構堅強的服務與廚藝團隊

全面移植五星級的餐飲品質

為您倆打造完美歡愉的幸福盛宴

- 餐飲安排：
- 主廚特選中式婚宴佳餚
  - 餐前 1 小時迎賓酒會，提供水果酒及中式茶品

- 會場佈置：
- 迎賓接待桌花
  - 雅緻相片區
  - 舞台主題背景
  - 香檳塔一座 (含氣泡酒一瓶)
  - 每桌典雅桌巾
  - 桌面典雅花藝及燭光佈置
  - 紅毯走道兩側三對雲紋花柱吊燈籠佈置

- 專案內容：
- 接待桌經典文具用品組
  - 入口指引海報及桌次圖製作
  - 每桌提供精緻婚宴菜單及桌卡
  - 迎賓及送客甜蜜喜糖
  - 現場專業燈光、音響及高彩度投影設備
  - 壹桌試菜八折優惠 (已付訂金者適用)
  - 免費接駁專車 (往返捷運劍潭站至故宮晶華)
  - 貴賓免費停車

- 專屬新人禮：
- 新娘私人休息室
  - 餐前新人精緻餐點
  - 專屬新人婚宴小管家

基本保證桌數 **18 桌**(每桌 **10 位**)或達同等消費起



故宮晶華

Silks Palace at National Palace Museum

## 燕喜同和 禧宴菜譜

### 故宮御饌小滿漢

*Assorted Entree*

冰糖紅棗 <i>Sweeten Candy Jujube</i>	塔香香菇 <i>Fried Mushroom with Basil</i>
琥珀核桃 <i>Walnut in Malt Sugar</i>	宮保雞丁 <i>Stir-Fried Chicken with Dried Chili</i>
紅酒馬蹄 <i>Water Chestnut with Red Wine Sauce</i>	金沙鮮筍 <i>Braised Bamboo Shoots with Egg Yolk</i>
梅汁高麗菜 <i>Cabbage with Plum Sauce</i>	蒜香蘿蔔糕 <i>Fried Radish Cake with Garlic</i>

### 龍蝦大拼盤

(龍蝦、烏魚子、和風沙拉)

*Lobster and Mullet Roe with Salad*

### 花田喜事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

### 虎掌燒鮑甫

*Braised Slice Abalone and Pork's Tender with Lettuce in Oyster Sauce*

### 八珍海鮮羹

*Braised Seafood Soup*

### 貴妃嫩子排

*Braised Pork's Rib*

### 竹筴扒時蔬

*Braised Vegetables with Bamboo Pith*

### 樹子蒸海斑

*Steamed Grouper with Scallions and Tree Pod*

### 紅蓮燉烏雞

*Double-Boiled Chicken Soup with Candy Jujube and Lotus Seeds*

### 櫻花映珍珠

*Steamed Glutinous Rice with Sakura Shrimps*

### 多寶格御點集

*Classic Desserts in Chinese Curio Box*

### 季節怡鮮果

*Seasonal Fresh Fruit Platter*

每桌 NT\$15,000 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒及果汁暢飲

百分百盒裝果汁優惠價，每桌另加 NT\$600 另加一成服務費即可席間暢飲

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No.221, Sec. 2, Jhihshan Rd., Shihlin District, Taipei City 111, Taiwan

自 2012 年元月起生效 *Effective from January 2012*



故宮晶華

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## 燕喜同和 禧宴菜譜

### 故宮御饌小滿漢

*Assorted Entree*

琥珀核桃 <i>Walnut in Malt Sugar</i>	吻魚花生 <i>Fried Whitebait with peanuts</i>
梅汁蕃茄 <i>Tomato with Plum Juice</i>	彩椒雞片 <i>Fried Sliced Chicken with Sweet Pepper</i>
桂花蜜南瓜 <i>Pumpkin with Sweet Osmanthus Sauce</i>	金沙杏鮑菇 <i>Braised Mushroom with Egg Yolk</i>
酒醋蹄酥片 <i>Sliced of Pork's Knuckle</i>	蒜香蘿蔔糕 <i>Fried Radish Cake with Garlic</i>

### 富貴龍蝦拼盤

(龍蝦、烏魚子、燻鮭魚、和風沙拉)

*Lobster, Smoke Salmon and Mullet Roe with Salad*

### 花田喜事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

### 原粒鮑燒海參

*Braised Abalone and Sea Cucumber with Lettuce in Oyster Sauce*

### 八珍海鮮羹

*Braised Seafood Soup*

### 東坡肉佐銀絲捲

*Dong-Po Pork with Seasonal Vegetable and Steamed Bun*

### 翠玉白菜

*Cabbage Jade*

### 樹子蒸海斑

*Steamed Grouper with Tree Pod*

### 山藥燉烏雞

*Double-Boiled Chicken Soup with Mountain Yam*

### 櫻花蝦干貝米糕

*Steamed Glutinous Rice with Dried Scallops and Dried Shrimp*

### 多寶格御點集

*Classic Desserts in Chinese Curio Box*

### 季節怡鮮果

*Seasonal Fresh Fruit Platter*

每桌 NT\$16,800 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁暢飲

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# 燕喜同和 禧宴菜譜

## 故宮御饌小滿漢

*Assorted Entree*

糖漬栗子 <i>Sweet Chestnut</i>	宮保皮蛋 <i>Stir-Fried Thousand Years Egg with Dried Chill</i>
梅汁蕃茄 <i>Tomato with Plum Juice</i>	塔香香菇 <i>Deep Fried Mushroom</i>
酒香醉雞 <i>Marinated Chicken with Shao-shin Wine</i>	府城蝦捲 <i>Deep-Fry Shrimp Roll</i>
蒜香裕阪豬 <i>Sliced Kobe Pork with Garlic</i>	金沙杏鮑菇 <i>Braised Mushroom with Egg Yolk</i>

## 祥龍戲鴛鴦

(龍蝦、烏魚子、鮮干貝、和風沙拉)

*Lobster, Scallops and Mullet Roe with Salad*

## 花田喜事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

## 北菇原粒鮑扣婆參

*Braised Abalone and Sea Cucumber with Mushroom in Oyster Sauce*

## 弦紋鼎瑤柱海鮮羹

*Braised Rich Soup with Fish, Shrimps, Crab Meat and Dried Scallops*

## 芝士焗烤大蝦

*Baked Prawns with Chesses*

## 翠玉白菜

*Cabbage Jade*

## 古法三絲蒸海斑

*Steamed Grouper with Shredded Pork, Chinese Mushroom and Ginger*

## 鮮人蔘燉烏雞

*Double-Boiled Chicken Soup with Ginseng*

## 櫻花蝦干貝米糕

*Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop*

## 多寶格御點集

*Classic Desserts in Chinese Curio Box*

## 季節怡鮮果

*Seasonal Fresh Fruit Platter*

每桌 NT\$18,800 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁暢飲

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# 燕喜同和 禧宴菜譜

## 故宮御饌小滿漢

*Assorted Entree*

冰糖紅棗 <i>Red Date with Crystal Sugar</i>	蒜酥蝦仁 <i>Fried Shrimp with Garlic</i>
琥珀核桃 <i>Walnut in Malt Sugar</i>	宮保雞丁 <i>Stir-Fried Chicken with Dried Chili</i>
紅袍乳豬 <i>Roasted Sucking Pig</i>	椒鹽吊片 <i>Deep-Fried Squid with Salt and Pepper</i>
蒜香崧阪豬 <i>Sliced Kobe Pork with Garlic</i>	金沙杏鮑菇 <i>Braised Mushroom with Egg Yolk</i>

## 和風凍鮑魚沙拉(位上)

*Braised Abalone Salad with Japanese Dressing*

## 花田禧事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

## 蒜茸銀絲蒸龍蝦(每位半隻)

*Steamed Lobster with minced Garlic and Soya sauce on Vermicelli*

## 弦紋鼎一品佛跳牆

*Buddha's Tureen with Chicken, Sea Cucumber, Dried Scallop and Fish Maw*

## 百合露筍鮮帶子

*Sauteed Scallops with Asparagus and Lily Bulb*

## 翠玉白菜

*Cabbage Jade*

## 雲腿蒸大紅斑

*Steamed Grouper with Yunnan Ham*

## 干邑羊小排

*Pan j fried Lamb Chops with Cognac*

## 烏魚子香米糕

*Steamed Glutinous Rice with Mullet Roe*

## 多寶格御點集

*Classic Desserts in Chinese Curio Box*

## 季節怡鮮果

*Seasonal Fresh Fruit Platter*

每桌 NT\$20,800 另加一成服務費(每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁暢飲

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