

鳳協鸞和 婚宴專案

(僅適用於 3 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、椅套
 - 桌面典雅花藝及燭光佈置
 - 紅毯走道兩側三對牡丹光柱之花瓣及浮水蠟燭

- 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 **25 桌**(每桌 **10 位**)或達同等消費起



故宮晶華

Silks Palace at National Palace Museum

鳳協鸞和 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

Silks Palace at National Palace Museum

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

Silks Palace at National Palace Museum

鳳協鸞和 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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故宮晶華

Silks Palace at National Palace Museum

鳳協鸞和 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>
蒜香崧阪豬 <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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故宮晶華

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鳳協鸞和 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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