



# 2020 龍鳳呈祥 婚宴專案

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，邀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  
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  
*Chef Catering Chinese Wedding Reception*
  - 迎賓水果酒及中式茶品  
(午宴 11:30-12:30 · 晚宴 18:00-19:00)  
*Welcome Drink and Snacks*  
(Lunch 11:30-12:30 · Dinner 18:00-19:00)
  - 含百分百果汁及精選紅酒暢飲  
*Free Flow of Orange Juice and Red Wine*

- 會場佈置：
- 迎賓接待桌花  
*Reception Area Floral*
  - 雅緻相片區  
*Unique Wedding Photo Display*
  - 舞台主題背景  
*Creative Designed Stage Background*
  - 香檳塔一座 (含氣泡酒一瓶)  
*Champagne Tower (with 1 Sparkling Wine)*
  - 每桌典雅桌巾、椅套  
*Elegant Table Cloth and Seat Cover*
  - 桌面經典佈置  
*Floral Centerpiece on Each Dining Table*
  - 紅毯走道兩側佈置  
*Red Carpet Decoration*

- 專案內容：
- 接待桌經典文具用品組  
*Reception Desk Stationeries*
  - 入口指引海報及桌次圖製作  
*Floorplan Printing*
  - 每桌提供精緻婚宴菜單及桌卡  
*Designed Menu and Table Cards*
  - 迎賓及送客甜蜜太妃糖  
*Giveaway Candy*
  - 專業司儀服務  
*Professional Wedding MC*
  - 專業燈光、音響及高彩度投影設備  
*Pro Audio and Visual Equipment*
  - 壹桌試菜八折優惠(限已付訂者)  
*20% Discount of Wedding Food Tasting*
  - 喜宴專屬免費接駁車  
(往返捷運劍潭站至故宮晶華)  
*Free Shuttle Bus for Wedding Guest*  
(MRT Jiantan Station - Silks Palace)
  - 貴賓免費停車  
*Free Parking in National Palace Museum*

- 新人禮讚：
- 新娘私人休息室  
*Private Dressing Room*
  - 餐前新人精緻餐點  
*Pre-Dinner Meal for the Newlyweds*
  - 專屬新人婚宴小管家  
*Butler Service*
- 綿延幸福：
- 續辦滿月酒/彌月宴享有 9 折優惠  
*10% Discount for Newborn Full month Birthday Reception*
  - 訂購彌月禮盒買十送一  
*Newborn Full Month Gift Set Buy 10 Get 1 Free*

適用會場：1樓基本保證桌數 18 桌(每桌 10 位)或達同等消費起，最多可容納 23 桌  
3樓基本保證桌數 25 桌(每桌 10 位)或達同等消費起，最多可容納 35 桌

\*\*以上專案內容恕不接收更換及折現\*\*

## 故宮晶華

Silks Palace at National Palace Museum

自 2020 年 11 月 16 日起生效 Effective from 16 November 2020, 專案如有更新，依飯店公告為準



# 2020 龍鳳呈祥 囍宴菜譜

## 故宮御饌小滿漢

*Assorted Entree*

|  |  |
|--|--|
| 糖漬栗子<br><i>Sweet Chestnut</i>                        | 宮保松阪豬<br><i>Stir-Fried Kobe Pork with Dried Chilli</i> |
| 琥珀核桃<br><i>Walnut in Malt Sugar</i>                  | 椒鹽酥吊片<br><i>Deep-Fired Squid with Salt and Pepper</i>  |
| 酒香醉雞<br><i>Marinated Chicken with Shao-shin Wine</i> | 云耳筍白筍<br><i>Sautéed Water Bamboo with Fungus</i>       |
| 舟山海蜆<br><i>Jelly Fish</i>                            | 金沙杏鮑菇<br><i>Braised Mushroom with Egg Yolk</i>         |

## 富貴龍蝦拼盤

(龍蝦、烏魚子、燻鮭魚、和風沙拉)  
*Lobster, Smoked Salmon and Mullet Roe with Salad*

## 花田囍事滿月圓

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

## 虎掌原粒鮑

*Braised Abalone with Pork's Tender in Oyster Sauce*

## 弦紋鼎雪蛤海皇羹

*Braised Seafood and Frog's Cream 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*

## 姬松茸燉烏雞

*Double-Boiled Chicken Soup with Mathutake*

## 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)

\*\*菜單內豬肉及其製品產地：台灣\*\*

\*\*若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利\*\*

### 故宮晶華

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# 2020 龍鳳呈祥 禧宴菜譜

## 故宮御饌小滿漢

### Assorted Entree

|  |   |
|--|---|
| 糖漬栗子<br><i>Sweet Chestnut</i>                        | 宮保松阪豬<br><i>Stir-Fried Kobe Pork with Dried Chili</i> |
| 琥珀核桃<br><i>Walnut in Malt Sugar</i>                  | 椒鹽酥吊片<br><i>Deep-Fried Squid with Salt and Pepper</i> |
| 酒香醉雞<br><i>Marinated Chicken with Shao-shin Wine</i> | 云耳筊白筍<br><i>Sautéed Water Bamboo with Fungus</i>      |
| 舟山海蜆<br><i>Jelly Fish</i>                            | 金沙杏鮑菇<br><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*

## 花田禧事滿月圓

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

## 海參扣原粒鮑

*Braised Abalone and Sea Cucumber with Oyster Sauce*

## 絃紋鼎燕窩海鮮羹

*Braised Rich Soup with Fish, Shrimps, Crab Meat and Bird's Nest*

## 蒜蓉銀絲蒸大蝦

*Steamed Prawns with Green Bean Noodles and Garlic*

## 翠玉白菜

*Cabbage Jade*

## 清蒸龍虎斑

*Steamed Tiger Grouper with Spring Onion*

## 鮮人參燉烏雞

*Double-Boiled Chicken Soup with Ginseng*

## 蒲燒鰻米糕

*Steamed Glutinous Rice with Eel*

## 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)

\*\*菜單內豬肉及其製品產地：台灣\*\*

\*\*若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利\*\*

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## 2020 龍鳳呈祥 禧宴菜譜

### 故宮御饌小滿漢

#### Assorted Entree

|  |  |
|--|--|
| 琥珀核桃<br><i>Walnut in Malt Sugar</i>                  | 紅袍乳豬<br><i>Roasted Sucking Pig</i>                         |
| 梅汁蕃茄<br><i>Cherry Tomato Preserved with Plum</i>     | 椒鹽吊片<br><i>Deep-Fried Squid with Salt and Pepper</i>       |
| 舟山海蜆<br><i>Jelly Fish</i>                            | 金沙杏鮑菇<br><i>Braised Mushroom with Egg Yolk</i>             |
| 酒香醉雞<br><i>Marinated Chicken with Shao-shin Wine</i> | 宮保蟹腿仁<br><i>Stir-Fried Kobe Crab Meat with Dried Chill</i> |

### 和風鮮干貝蝦沙拉 (位上)

#### Scallop and Shrimp Salad with Japanese Dressing

### 花田禧事滿月圓

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

### 上湯焗龍蝦 (每位半隻)

#### Braised Lobster with Superior Soup

### 弦紋鼎一品佛跳牆

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

### 秘製羊小排

#### Pan-Fried Lamb Chop with Homemade Sauce

### 翠玉白菜

#### Cabbage Jade

### 荷葉蒸龍虎斑

#### Steamed Tiger Grouper wrapped in Lotus leaf

### 人參玉瓊雞

#### Double-Boiled Chicken Soup with Glutinous and Ginseng Stuffing

### 烏魚子米糕

#### 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\$23,800 另加一成服務費(每桌 10 位)

\*\*菜單內豬肉及其製品產地：台灣\*\*

\*\*若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利\*\*

## 故宮晶華

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# 2020 龍鳳呈祥 禧宴菜譜

## 故宮御饌小滿漢

### Assorted Entree

|  |   |
|--|---|
| 琥珀核桃<br><i>Walnut in Malt Sugar</i>                  | 宮保蟹腿仁<br><i>Kong-Bao Crab Meat</i>                        |
| 梅汁蕃茄<br><i>Cherry Tomato Preserved with Plum</i>     | 花椒鮮玉帶<br><i>Scallop with Prickly Ash</i>                  |
| 紅袍乳豬<br><i>Roasted Sucking Pig</i>                   | 百花杏鮑菇<br><i>Pen-fried King Mushroom with Shrimp Paste</i> |
| 酒香醉雞<br><i>Marinated Chicken with Shao-shin Wine</i> | 椒鹽美人腿<br><i>Sautéed Water Bamboo with Salt and Pepper</i> |

## 和風鮮活鮑沙拉(位上)

### Braised Abalone Salad with Japanese Dressing

## 花田禧事滿月圓

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

## 焗烤大龍蝦(每位半隻)

### Baked Lobster with Chesses

## 絃紋鼎御品佛跳牆

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

## 晶華慢燉牛小排(牛肉產地：美國)

### Braised Beef with Pepper Sauce

## 翠玉白菜

### Cabbage Jade

## 麒麟蒸龍虎斑

### Steamed Tiger Grouper with Yunnan Ham, Mushroom and Ginger

## 花膠響螺燉烏雞

### Double-Boiled Black Bone Chicken with Fish Maw and Shell

## 紅蟬香米糕

### Steamed Glutinous Rice with Crab

## 多寶格御點集

### Classic Desserts in Chinese Curio Box

## 季節怡鮮果

### Seasonal Fresh Fruit Platter

每桌 NT\$28,800 另加一成服務費(每桌 10 位)

\*\*菜單內豬肉及其製品產地：台灣\*\*

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