

# 南方莊園渡假飯店

## 2026-2027 尾牙春酒・御饌尊榮宴

Year-End & Spring Banquet · Imperial Celebration Menu

每席 NT\$10,800 + 10% 服務費

NT\$10,800 per table + 10% service charge

嚴選海陸旬味與經典台式宴席佳餚，以細膩手法鋪陳豐盛層次；從五福迎賓、西魯蛋酥、麻香鮮蝦與雙脆海味，到古早米糕、無錫排、鮮海鱸及仙草黨蔘燉雞湯，以溫暖而不失雅緻的節奏，為企業尾牙與春酒歡聚呈現豐盛體面的宴席饗宴。

Selected delicacies from land and sea are paired with classic Taiwanese banquet favourites and thoughtfully prepared to create a generous dining experience. From the five-delicacy welcome platter, traditional Yilan-style soup, sesame oil prawns and seafood, to glutinous rice, Wuxi-style pork ribs, sea bass and double-boiled chicken soup, each course brings warmth and abundance to year-end and spring celebrations.

鴻運五福・錦繡迎賓

Prosperity Five-Delicacy Welcome Platter

金棗雞卷 / 台式涼拌川耳 / 北海干貝唇 / 沙拉鮑魚片 / 蜜汁叉燒肉

Kumquat Chicken Roll / Taiwanese Chilled Wood Ear Mushrooms / Scallop Lips / Abalone Salad / Honey-Glazed Barbecue Pork

御湯古味・西魯蛋酥什錦盅

Traditional Yilan-Style Assorted Soup with Crispy Egg

白菜 / 肉絲 / 筍絲 / 木耳絲 / 開陽 / 蛋酥 / 紅蘿蔔

Chinese Cabbage / Shredded Pork / Bamboo Shoots / Wood Ear Mushrooms / Dried Shrimp / Crispy Egg / Carrot

麻香銀絲・鮮蝦映紅

Sesame Oil Vermicelli with Fresh Prawns

薑片 / 麵線 / 鮮蝦

Ginger / Vermicelli / Fresh Prawns

蠔皇碧綠・鮮蝦雙脆

Wok-Fried Prawns & Squid with Greens in Oyster Sauce

甜豆 / 彩椒 / 蝦仁 / 魷魚

Sugar Snap Peas / Bell Peppers / Prawns / Squid

古早四寶・御香米糕

Traditional Glutinous Rice with Four Treasures

火腿 / 珠貝 / 豆干丁 / 青豆仁 / 手作米糕

Ham / Dried Scallops / Diced Tofu / Green Peas / Handmade Glutinous Rice

古法醬香・紅燒無錫排

Braised Wuxi-Style Pork Ribs in Traditional Sauce

小豆苗 / 無錫排

Pea Shoots / Wuxi-Style Pork Ribs

洛神鳳梨・糖醋鮮海鱸

Sweet & Sour Sea Bass with Roselle & Pineapple

洛神 / 彩椒 / 青椒 / 洋蔥 / 海鱸魚 / 鳳梨

Roselle / Bell Peppers / Green Pepper / Onion / Sea Bass / Pineapple

髮菜珍菌・鮑菇扒時蔬

Braised Seasonal Vegetables with Assorted Mushrooms & Fat Choy

秀珍菇 / 精靈菇 / 髮菜 / 時蔬

Oyster Mushrooms / Assorted Mushrooms / Fat Choy / Seasonal Vegetables

仙草黨蔘・紅棗燉土雞

Double-Boiled Chicken Soup with Mesona, Codonopsis & Red Dates

仙草 / 黨蔘 / 小土雞 / 枸杞 / 紅棗

Mesona / Codonopsis / Free-Range Chicken / Goji Berries / Red Dates

椰香杏仁・手作晶凍  
Homemade Coconut Almond Jelly  
椰香杏仁凍  
Coconut Almond Jelly

寶島時令・四季鮮果  
Seasonal Taiwanese Fresh Fruit Selection  
當季精選鮮果  
Seasonal Fresh Fruit

※ 菜單內容將依季節及食材供應狀況適度調整；為確保餐點品質與新鮮度，本飯店保留以同等級或更高品質食材調整、替換菜色之權利，實際內容以飯店供應為準。

※ Menu items are subject to seasonal availability. To ensure quality and freshness, the hotel reserves the right to substitute dishes or ingredients with items of equivalent or higher quality. Actual offerings are subject to hotel availability.