

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\$18,800 + 10% 服務費

NT\$18,800 per table + 10% service charge

嚴選山海珍味與時令上乘食材，以細膩粵饌與經典宴席手法鋪陳層次；從烏魚子、鮑魚、魚翅花膠、龍蝦與烏參，

到牛小排、龍虎斑及鮑魚燉雞湯，以豐盛而不失雅緻的節奏，為企業尾牙與春酒盛宴呈現尊榮氣度。

Selected premium delicacies from land and sea are paired with the finest seasonal ingredients, artfully prepared through refined Cantonese techniques and classic banquet traditions. From mullet roe, abalone, shark fin and fish maw to lobster, sea cucumber, beef short ribs, dragon tiger grouper and double-boiled chicken soup with abalone, each course unfolds with generous elegance to create a distinguished year-end and spring banquet experience.

御品六彩・錦繡迎賓

Imperial Six-Delicacy Welcome Platter

蒜苗烏魚子 / 燒烤櫻桃鴨 / 沙拉貢寮鮑 / 五香牛腱心 / 五味中卷 / 胡麻煙燻鮭魚

Garlic Sprouts & Mullet Roe / Roasted Cherry Duck / Gongliao Abalone Salad / Five-Spice Beef Shank

Squid with Five-Flavour Sauce / Smoked Salmon with Sesame Dressing

御湯珍饌・魚翅花膠佛跳牆

Buddha Jumps Over the Wall with Shark Fin & Fish Maw in Golden Broth

魚翅 / 豬軟骨 / 土雞塊 / 栗子 / 大甲芋頭 / 魚皮 / 花膠

Shark Fin / Pork Cartilage / Free-Range Chicken / Chestnuts / Dajia Taro / Fish Skin / Fish Maw

金蒜奶香・避風塘龍蝦

Typhoon Shelter Lobster with Golden Garlic & Butter

龍蝦 / 避風塘風味 / 奶油

Lobster / Typhoon Shelter-Style Seasoning / Butter

翡翠玉帶・蝦皇燴烏參

Braised Sea Cucumber with Prawns, Scallops & Jade Greens

蝦仁 / 美國帶子 / 烏參 / 青江菜 / 彩椒

Prawns / U.S. Scallops / Sea Cucumber / Bok Choy / Bell Peppers

炙香牛小排・金酥雙味

Chargrilled Beef Short Ribs with Golden Barbecue Pork Pastry

牛小排 / 叉燒酥

Beef Short Ribs / Barbecue Pork Pastry

蒲燒鰻香・櫻花蝦御品米糕

Glutinous Rice with Kabayaki Eel & Sakura Shrimp

蒲燒鰻 / 櫻花蝦 / 手作米糕

Kabayaki Eel / Sakura Shrimp / Handmade Glutinous Rice

鳳瓜古法・清蒸龍虎斑

Steamed Dragon Tiger Grouper with Traditional Pineapple & Winter Melon Sauce

鳳梨醬 / 冬瓜醬 / 龍虎斑

Pineapple Sauce / Winter Melon Sauce / Dragon Tiger Grouper

金華瑤柱・上湯扒嫩芽

Braised Baby Cabbage with Jinhua Ham & Dried Scallops in Superior Broth

金華火腿 / 干貝 / 娃娃菜
Jinhua Ham / Dried Scallops / Baby Cabbage

御膳・山藥燉土雞
Double-Boiled Free-Range Chicken Soup with Abalone & Chinese Yam
小土雞 / 山藥 / 紅棗
Free-Range Chicken / Chinese Yam / Red Dates

港式御點・雙輝映月
Hong Kong-Style Dim Sum Duo

寶島時令・四季鮮果
Seasonal Taiwanese Fresh Fruit Selection

※ 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.