

南方莊園渡假飯店

SOUTH GARDEN HOTELS & RESORTS

2026–2027 尾牙春酒饗宴

YEAR-END & SPRING BANQUET

每席 NT\$12,800 + 10% | NT\$12,800 + 10% Service Charge per Table

嚴選海陸珍饈與當令食材，從迎賓五福拼盤、鮮味海鮮、福祿元蹄、櫻花蝦芋香米糕，到松茸花膠燉土雞，融合經典宴席風味與精緻手藝，為企業尾牙與春酒打造豐盛、喜氣又具質感的團聚饗宴。

A festive banquet featuring premium seafood, seasonal ingredients and classic favorites, thoughtfully prepared to bring abundance, celebration and refined flavors to every year-end and spring gathering.

莊園迎賓·五福臨門盤

South Garden Five-Blessing Appetizer Platter

涼拌海蜇 | 櫻桃鴨肉卷 | 五味鮮中卷 | 台式拌川耳 | 桂花蜜玉頭

Jellyfish Salad | Cherry Duck Roll | Five-Flavored Squid | Taiwanese Black Fungus | Osmanthus Honey Yutou

麻香酒韻燒鮮小卷

Wine-Braised Squid with Sesame Aroma

鮮小卷 | 薑片 | 秀珍菇 | 精靈菇 | 九層塔

Fresh Squid | Ginger | Oyster Mushrooms | Shimeji Mushrooms | Thai Basil

翡翠鮑甫燴珍饈

Braised Abalone Medallions with Garden Vegetables

鮑甫 | 白菜 | 筍絲 | 木耳 | 翡翠時蔬 | 肉絲

Abalone Medallions | Napa Cabbage | Bamboo Shoots | Black Fungus | Seasonal Greens | Shredded Pork

XO 醬玉帶花枝雙鮮

XO Sauce Scallops & Cuttlefish Duo

美國帶子 | 花枝 | 蘭花蚌 | 甜豆 | 彩椒

U.S. Scallops | Cuttlefish | Surf Clams | Snow Peas | Bell Peppers

酒香福祿燴元蹄

Braised Pork Knuckle in Fragrant Rice Wine Sauce

酒釀 | 元蹄 | 小豆苗 | 木耳 | 洋地瓜

Fermented Rice Wine | Pork Knuckle | Pea Shoots | Black Fungus | Jicama

櫻花蝦芋香珍珠米糕

Glutinous Rice with Sakura Shrimp & Taro

櫻花蝦 | 芋頭 | 手作米糕 | 蔥香

Sakura Shrimp | Taro | Handmade Glutinous Rice | Scallions

樹子冬蓉蒸鮮鱸

Steamed Sea Bass with Pickled Winter Melon & Tree Seeds

金目鱸 | 樹子 | 冬瓜醬

Sea Bass | Pickled Tree Seeds | Fermented Winter Melon Sauce

鮑汁雙菇扒時蔬

Seasonal Vegetables with Mushrooms in Abalone Sauce

精靈菇 | 秀珍菇 | 季節時蔬

Shimeji Mushrooms | Oyster Mushrooms | Seasonal Vegetables

松茸花膠燉土雞

Double-Boiled Chicken Soup with Matsutake & Fish Maw

松茸 | 花膠 | 小土雞 | 紅棗 | 枸杞

Matsutake | Fish Maw | Free-Range Chicken | Red Dates | Goji Berries

桂花蜜香紅豆糕

Handcrafted Red Bean Cake with Osmanthus

手作桂花紅豆糕

Handcrafted Osmanthus Red Bean Cake

寶島四季鮮果集

Seasonal Fresh Fruit Platter

當令精選鮮果

Chef's Selection of Seasonal Fresh Fruit

※ 本菜單所使用之食材將依季節、產地及市場供應狀況適時調整，如遇食材短缺或品質未達標準，本飯店保留以同等價值食材替換或調整菜色之權利，恕不另行通知。

※ Menu items and ingredients are subject to seasonal and market availability. The hotel reserves the right to substitute ingredients of equivalent value or adjust menu items when necessary without prior notice.