

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\$15,800 + 10% | NT\$15,800 + 10% Service Charge per Table

嚴選鮑魚、花膠、干貝、烏參、黃金鯧等海陸珍饈，結合經典宴席手藝與豐盛年節寓意，從迎賓五味、佛跳牆到濃湯干貝豬肚雞，層層呈現喜氣、圓滿與質感，為企業尾牙春酒打造豐盛團聚饗宴。

A refined festive banquet featuring premium abalone, fish maw, scallops, sea cucumber and golden pomfret, crafted with classic banquet techniques to celebrate abundance, reunion and prosperity.

御饗龍鳳•五福迎賓盤

Imperial Five-Blessing Appetizer Platter

蒜苗烏魚子 | 胡麻嫩油雞 | 紹興醉鮮蝦 | 五味貢寮鮑 | 柚香干貝唇

Mullet Roe with Garlic Sprouts | Sesame Chicken | Shaoxing Wine Shrimp | Gongliao Abalone | Yuzu-Infused Scallop Lips

御品鮑魚花膠佛跳牆

Buddha Jumps Over the Wall with Abalone & Fish Maw

貢寮鮑 | 花膠 | 豬軟骨 | 土雞塊 | 大甲芋頭 | 魚皮 | 栗子 | 鵪鶉蛋

Gongliao Abalone | Fish Maw | Pork Cartilage | Chicken | Dajia Taro | Fish Skin | Chestnut | Quail Egg

蒜香奶油紙包鮮蝦

Garlic Butter Prawns en Papillote

鮮蝦 | 蒜片 | 奶油 | 香菜

Prawns | Garlic | Butter | Cilantro

金香鹽焗雞拼海鮮卷

Salt-Baked Chicken with Seafood Rolls

白斬雞 | 海鮮卷 | 金桔醬 | 泰式醬

Poached Chicken | Seafood Rolls | Kumquat Sauce | Thai-Style Sauce

紅燒蹄筋燴烏參

Braised Beef Tendon & Sea Cucumber

蹄筋 | 烏參 | 甜豆

Beef Tendon | Sea Cucumber | Snow Peas

古早八寶珍珠菜飯

Traditional Eight-Treasure Glutinous Rice

長糯米 | 小米 | 紅藜麥 | 豆干 | 香菇 | 青豆仁 | 珠貝 | 高麗菜

Glutinous Rice | Millet | Red Quinoa | Dried Tofu | Shiitake | Green Peas | Dried Scallops | Cabbage

川香剁椒蒸黃金鯧

Steamed Golden Pomfret with Chopped Chili

黃金鯧

Golden Pomfret

五行彩蔬燴珍菌

Five-Element Vegetables with Assorted Mushrooms

甜豆 | 彩椒 | 山藥 | 秀珍菇 | 精靈菇

Snow Peas | Bell Peppers | Chinese Yam | Oyster Mushrooms | Shimeji Mushrooms

濃湯干貝豬肚燉土雞

Double-Boiled Chicken Soup with Scallops & Pork Tripe

小土雞 | 干貝 | 豬肚 | 枸杞 | 沙拉筍

Free-Range Chicken | Scallops | Pork Tripe | Goji Berries | Bamboo Shoots

手作金沙奶黃流沙包

Handcrafted Salted Egg Custard Buns

奶黃流沙包

Salted Egg Custard Buns

環球寶島四季鮮果集

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.