

南方莊園渡假飯店

SOUTH GARDEN HOTEL & RESORTS

2026–2027 尾牙・春酒御饌尊榮宴

IMPERIAL GRAND FEAST

每席 NT\$22,800 + 10%

以「山海珍饈・盛宴之巔」為概念，嚴選烏魚子、伊比利豬、鮑魚、魚翅、雪蛤、花膠、龍蝦、美國干貝、象牙蚌、烏參與龍虎斑等珍饈，揉合粵式宴席底蘊與現代精緻料理手法。從迎賓冷盤、慢火煨湯、海陸主菜到暖心海鮮鍋，層層遞進，呈現南方莊園年度最高規格的尾牙春酒饗宴。

Inspired by the finest treasures from land and sea, this signature banquet brings together mullet roe, Iberico pork, abalone, shark fin, snow frog, fish maw, lobster, U.S. scallops, geoduck, sea cucumber and premium giant grouper. Rooted in refined Cantonese banquet traditions and elevated with contemporary presentation, each course unfolds as a celebration of abundance, prestige and togetherness.

盛宴特色 | BANQUET HIGHLIGHTS

珍饈迎賓 | A Prestigious Opening

雙重迎賓拼盤以烏魚子、伊比利叉燒、鮑魚、櫻桃鴨等多款珍味揭開序幕，色、香、味與層次兼備。
Two elaborate appetizer platters open the feast with premium delicacies, creating an abundant and elegant first impression.

山海極品 | Treasures from Land & Sea

龍蝦、羊排、美國干貝、象牙蚌、貢寮鮑、烏參與龍虎斑輪番登場，兼具宴席氣勢與食材價值。
Lobster, lamb, U.S. scallops, geoduck, abalone, sea cucumber and giant grouper showcase the banquet's premium character.

經典煨湯 | A Luxurious Cantonese Classic

佛跳牆匯聚魚翅、雪蛤、花膠、土雞、豬軟骨、芋頭與栗子，以豐富食材呈現傳統宴席的厚實底蘊。
The signature Buddha Jumps Over the Wall layers prized ingredients into a rich, celebratory centerpiece rooted in Cantonese banquet tradition.

圓滿壓軸 | A Celebratory Finale

以花膠海鮮鍋延續暖意，最後搭配哈根達斯冰淇淋與時令鮮果，為盛宴留下清新而圓滿的尾韻。
A warming seafood hot pot leads into Häagen-Dazs ice cream and seasonal fruit for a refreshing and satisfying finale.

御饌尊榮宴 | 菜單

IMPERIAL GRAND FEAST · MENU

御品龍騰四彩碟

Imperial Quartet of Delicacies

蒜苗烏魚子 · 煙燻鮭魚 · 紹興醉鮮蝦 · 伊比利叉燒肉

Mullet Roe with Garlic Sprouts · Smoked Salmon · Shaoxing Wine –Marinated Prawns · Iberico Char Siu

五彩迎賓至尊盤

Grand Welcome Five-Delicacy Platter

五味鮮中卷 · 五香牛腱心 · 燒烤櫻桃鴨 · 義式貢寮鮑 · 蔥薑嫩油雞

Five-Flavored Squid · Five -Spice Beef Shank · Roasted Cherry Duck · Italian -Style Gongliao Abalone · Poached Chicken with Scallion & Ginger

雪蛤花膠魚翅佛跳牆

Buddha Jumps Over the Wall with Shark Fin, Snow Frog & Fish Maw

魚翅 · 雪蛤 · 豬軟骨 · 土雞塊 · 大甲芋頭 · 栗子 · 花膠 · 鵪鶉蛋

Shark Fin · Snow Frog · Pork Cartilage · Free -Range Chicken · Dajia Taro · Chestnut · Fish Maw · Quail Egg

蒜香奶油銀絲蒸龍蝦

Steamed Lobster with Garlic Butter & Glass Noodles

龍蝦 · 蒜蓉 · 奶油 · 寬粉

Lobster · Minced Garlic · Butter · Glass Noodles

孜然香烤羊排佐菌菇時蔬

Cumin-Roasted Lamb Chops with Seasonal Vegetables & Mushrooms

羊肩排 · 羅馬花椰菜 · 秀珍菇 · 精靈菇 · 聖女番茄

Lamb Shoulder Chops · Romanesco · Oyster Mushrooms · Shimeji Mushrooms · Cherry Tomatoes

黑松露玉帶象牙蚌香米糕

Truffle Glutinous Rice with U.S. Scallops & Geoduck

美國干貝 · 象牙蚌 · 彩椒 · 甜豆

U.S. Scallops · Geoduck · Bell Peppers · Sugar Snap Peas

紅燒貢寮鮑燴虎掌烏參

Braised Gongliao Abalone, Pork Knuckle & Sea Cucumber

貢寮鮑 · 虎掌 · 烏參 · 青江菜

Gongliao Abalone · Pork Knuckle · Sea Cucumber · Bok Choy

金華清蒸龍虎斑

Steamed Giant Grouper with Jinhua Ham

龍虎斑

Giant Grouper

龍皇花膠虎斑海鮮鍋

Royal Seafood Hot Pot with Fish Maw & Giant Grouper

大白菜 · 火鍋料 · 蛤蜊 · 花枝 · 白蝦

Napa Cabbage · Hot Pot Selection · Clams · Cuttlefish · White Prawns

哈根達斯冰淇淋佐四季鮮果

Häagen-Dazs Ice Cream with Seasonal Fresh Fruit

哈根達斯冰淇淋 · 時令鮮果

Häagen-Dazs Ice Cream · Seasonal Fresh Fruit

※ 菜單內容將依季節、產地供應及食材品質狀況彈性調整；南方莊園渡假飯店保留同等級食材與菜色調整之權利，恕不另行通知。

Menu items are subject to seasonal availability and ingredient quality. South Garden Hotel & Resorts reserves the right to substitute dishes or ingredients with items of equivalent quality without prior notice.