

歐華軒

歐華軒中式桌宴

— 菜單內容 —

珍饈大拼盤

Seafood and Cold Meat Platter

金蒜銀絲蒸龍蝦

Steamed Lobster with Verricelli

粵式煲湯-松茸肚參野蕈煲雞湯

Stewed Fish Maws with Matsutake and Chicken Soup

原只鮑烏參

Braised Abalone with Sea Cucumber

清蒸深海龍虎斑

Steamed Deep-Sea Grouper with Scallion

歐華當紅脆皮雞

Riviera Crispy Fried Chicken

貴妃蟹肉扒時蔬

Seasonal Vegetable with Crab Paste

紅蓮養生燉雪蛤

Lotus Seed with Hashima Soup

百香椰子慕斯蛋糕

Passion Fruit and Coconut Mousse Cake

寶島果園

Seasonal Fruit Platter

每桌 NT\$18,800+10% (10 位)

— 經典粵菜加購品項 —

✿ 烤鴨一吃 NT\$2,088+10%

✿ 烤鴨二吃 NT\$2,288+10%

✿ 乳鴿 每隻 NT\$1,080+10%

✿ 叉燒 10人份 NT\$1,800+10%

✿ 鹹魚雞粒炒飯 10人份 NT\$840+10%

✿ 廣式乾燒伊麵 10人份 NT\$840+10%

— 貼心小提醒 —

✿ 此桌宴菜單不適用於特殊假日及
尾牙春酒期間

✿ 如欲訂購，請來電諮詢
02-25853258轉300

歐華軒

歐華軒中式桌宴

鴻運大拼盤

Seafood and Cold Meat Platter

乾燒大明蝦

Stit Fried Prawns with Spicy Sauce

粵式煲湯-膠原肚參煲唐排

Fish Maw, Sea Cucumber and Pork Ribs Soup

一品鮑參肚

Abalone, Sea Cucumber and Fish Maw

古法蒸龍虎斑

Grouper in Traditional Style

歐華當紅脆皮雞

Riviera Crispy Fried Chicke

港式臘味糯米飯

Steamed Glutinous Rice with Chinese Sausages

蒜子蝦乾浸時蔬

Seasonal Vegetable with Garlic Dry Shrimps

鮮奶椰香金絲燕

Cubilose with Coconnt Milk Sweet Soup

寶島果園

Seasonal Fruit Platter

每桌 NT\$15,800+10% (10位)

經典粵菜加購品項

烤鴨一吃 NT\$2,088+10%

乳鴿 每隻 NT\$1,080+10%

烤鴨二吃 NT\$2,288+10%

叉燒 每份 NT\$1,800+10% (10位)

鹹魚雞粒炒飯 NT\$840+10%

廣式乾燒伊麵 NT\$840+10%

歐華軒

歐華軒中式桌宴

錦繡大拼盤
Seafood and Cold Meat Platter

翠綠彩虹玉帶蚌
Fried Scallop with Geoduck and Bell Pepper

吉品鮑魚佛跳牆
Stewed Abalone and Assorted Meats in Chinese Casserol

鮑魚煨刺參
Stewed Abalone and Sea Cucumber

松茸麒麟龍虎斑
Steamed Grouper with Mastutake

歐華當紅脆皮雞
Riviera Crispy Fried Chicken

蒜子蝦乾浸時蔬
Seasonal Vegetable with Garlic Dry Shrimps

青蟹沙茶粉絲煲
Grab Vermicelli Pot

珠寶蛋糕
Home Made Jewelry Cake

椰香鮮奶雪蛤露
Hasma with Coconut Milk Sweet Soup

每桌 NT\$20,800+10% (10位)

經典粵菜加購品項

烤鴨一吃 NT\$2,088+10%

烤鴨二吃 NT\$2,288+10%

鹹魚雞粒炒飯 NT\$840+10%

乳鴿 每隻 NT\$1,080+10%

叉燒 每份 NT\$1,800+10% (10位)

廣式乾燒伊麵 NT\$840+10%

歐華軒

歐華軒中式桌宴

喜福大拼盤

Seafood and Cold Meat Platter

翠綠彩虹玉帶蚌

Fried Scallop with Geoduck and Bell Pepper

吉品鮑魚佛跳牆

Stewed Abalone and Assorted Meats in Chinese Casserol

鮑魚煨刺參

Stewed Abalone and Sea Cucumber

清蒸筍殼魚

Steamed Marble Goby with Scallion

精選地中海牛排館濕式熟成45天紐約客
U.S. Dakota Ranch Wet Aged 45 Days New York Strip Steak

歐華當紅脆皮雞

Riviera Crispy Fried Chicken

蒜子蝦乾浸時蔬

Seasonal Vegetable with Garlic Dry Shrimps

鮮奶椰香金絲燕

Cubilose with Coconut Milk Sweet Soup

珠寶蛋糕

Home Made Jewelry Cake

寶島果園

Seasonal Fruit Platter

每桌 NT\$22,800+10% (10位)

經典粵菜加購品項

烤鴨一吃 NT\$2,088+10%

乳鴿 每隻 NT\$1,080+10%

烤鴨二吃 NT\$2,288+10%

叉燒 每份 NT\$1,800+10% (10位)

鹹魚雞粒炒飯 NT\$840+10%

廣式乾燒伊麵 NT\$840+10%