

歐華軒中式桌宴A

鴻運大拼盤

Seafood and Cold Meat Platter

乾燒大明蝦

Stit Fried Prawns with Spicy Sauce

粤式煲湯-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

家鄉原隻鹽焗雞

Riviera Crispy Fried Chicken

海味蝦乾什菜煲

Seasonal Vegetable with Garlic and Dry Shrimps

歐華黑叉燒炆伊麵

Steamed Glutinous Rice with Chinese Sausages

鮮奶椰香金絲燕

Cubilose with Coconnt Milk Sweet Soup

寶島果園

Seasonal Fruit Platte

每桌NT\$16,880+10% (10位)







歐華軒中式桌宴B

珍饈大拼盤

Seafood and Cold Meat Platter

金蒜銀絲蒸龍蝦

Steamed Lobster with Verricelli

粤式煲湯-松茸肚參野蕈煲雞湯

Stewed Fish Maws with Matsutake and Chicken Soup

肚膠原隻鮑烏參

Abalone, Fish Maw and Sea Cucumber

清蒸深海龍虎斑

Steamed Deep-Sea Grouper with Scallion

家鄉鹽焗雞煲飯

Oven Roasted Chicken with Rice

貴妃蟹肉扒時蔬

Seasonal Vegetable with Crab Paste

紅蓮杏香燉雪蛤

Lotus Seed with Hashima Soup

珠寶蛋糕

Home Made Jewelry Cake

寶島果園

Seasonal Fruit Platter

每桌NT\$18,800+10%(10位)







歐華軒中式桌宴C

錦繡大拼盤

Seafood and Cold Meat Platter

薑蔥上湯龍蝦

Ginger and Scallion Lobster

吉品鮑魚佛跳墻

Stewed Abalone and Assorted Meats in Chinese Casserole

肚膠活鮑煨海參

Stewed Abalone and Sea Cucumber

松茸麒麟龍虎斑

Steamed Grouper with Mastutake

蒜子蝦乾浸時蔬

Seasonal Vegetable with Garlic Dry Shrimps

歐華當紅脆皮雞

Riviera Crispy Fried Chicken

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 Coconnt Milk Sweet Soup

每桌NT\$22,800+0%(10位)







歐華軒中式桌宴D

喜福大拼盤

Seafood and Cold Meat Platter

醬香三蔥炒龍蝦

Fried Lobster with Shallot, Onion and Scalion

吉品鮑魚佛跳牆

Stewed Abalone and Assorted Meats in Chinese Casserole

肚膠鮮鮑煨刺參

Fish Maw, 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 and Dry Shirmps

鮮奶椰香金絲燕

Cubilose with Coconnt Milk Sweet Soup

珠寶蛋糕

Home Made Jewelry Cake

寶島果園

Seasonal Fruit Platter

每桌NT\$23,800+0%(10位)

