



MANDARIN ORIENTAL
TAIPEI

2020迎新春除夕圍爐宴菜單

CHINESE NEW YEAR'S EVE MENU

(除夕圍爐宴每桌4位起)

沙拉吧
Salad Bar

海鮮吧
Seafood Counter

各式開胃佳餚
Appetizers

主廚特製主菜

Main Course served on table

瑤柱山藥婆參燉土雞湯

Double boiled chicken consomme with dried scallops and sea cucumber

爐烤海岩龍蝦佐卡邦尼汁

Oven baked rock lobster with carbonara sauce

燒烤豬肋排佐胡椒汁

Roasted pork ribs with black pepper sauce

蒲燒鰻魚, 糯米飯

Glutinous rice with grilled kabayaki eel

文華東方酒店特選精緻甜點吧

Mandarin Oriental Signature Dessert buffet

每位賓客新台幣3,980+ 10%元 | TWD \$3,980+ 10% per person



MANDARIN ORIENTAL
TAIPEI

2020迎新春除夕圍爐宴包廂中式菜單

CHINESE NEW YEAR'S EVE PRIVATE DINNING ROOM MENU

鴻運當頭賀新春迎賓風味迎賓集

MANDARIN ORIENTAL APPETIZER

金錢蝦餅

Deep fried shrimp mousse with sweet sour plum sauce

濃味蜜汁叉燒

Honey glazed barbecue pork

荔枝木脆皮燒鵝

Traditional roasted goose

蔥香玉米雞

Braised chicken with onion oil

X.O醬蘿蔔糕

Wok fried radish cake with X.O sauce

海苔烏魚子

Grilled mullet roe with turnip and leek

椒鹽九孔

Deep fried baby abalone with salt and pepper

明蝦鮮果沙拉

Prawns with fruit salad

花膠龍皇杏仁魚骨濃湯

Fish maw and tiger prawns, almonds and fish cartilage broth

火腿酸豆醬蒸龍蝦

Steamed lobster with capers and Chinese ham

椒鹽大白鯧

Pan fried white pomfret

鮑魚婆參一品煲

Slow braised abalone with sea cucumber and seasonal vegetable

銀杏上湯玉環瑤柱甫

Steamed dried scallops with turnip and vegetables

荷葉紅蟳米糕

Steamed glutinous rice with crab meat

杏汁燉官燕

Sweet almond milk soup with bird's nest

每桌新台幣49,800+10%元 (每桌10位) | TWD 49,800+10% Per Table (10 Guests Per Table)