



# 怡園中餐廳18000桌菜菜單(A)

北京片皮鴨

Roasted Peking Duck Wrapped with Chinese Pancake

\*\*\*

蒜香大龍蝦

Baked Lobster with Garlic Sauce

\*\*\*

脆奶京都骨

Deep-fried Milk Fritter and Peking Style Pork Spare Ribs

\*\*\*

腰果海中寶

Sautéed Three Kinds of Seafood with Cashew Nuts

\*\*\*

四寶魚翅羹

Braised Shark's Fin Soup with Four Treasures

\*\*\*

雙菇炒雞球

Wok-fried Sliced Chicken with Two Kinds of Mushrooms

\*\*\*

翡翠活石斑

Steamed Live Grouper with Green Vegetables

\*\*\*

鹹魚雞粒炒飯

Fried Rice with Diced Chicken and Salted Fish

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

美甜彩參輝

Classic Chinese Desserts

每桌10人 NT\$18,000 另加一成服務費，  
增加客人一位NT\$1,800另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge



# 怡園中餐廳18000桌菜菜單(B)

五福喜迎春

Appetizer Combination

\*\*\*

芋盒翠蝦球玉帶

Crispy Taro with Stir-Fried Prawn and Scallop

\*\*\*

起司焗明蝦管麵

Baked Prawn with Cheese Penne

\*\*\*

八珍銀耳燴魚翅

Braised Shark's Fin Soup with White Fungus and Eight Treasures

\*\*\*

鴻運脆皮雞

Crispy Chicken

\*\*\*

瑤柱百靈菇

Braised Great White Mushrooms with Dried Scallop

\*\*\*

西柚醋玉排

Braised Pork Spare-Ribs with Pomelo Sauce

\*\*\*

臘味糯米飯

Steamed Glutinous Rice with Chinese Sausages

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

中式參美點

Chinese Dessert

每桌10人 NT\$18,000 另加一成服務費，  
增加客人一位NT\$1,800另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge

# 怡園中餐廳20000桌菜菜單(A)

乳豬烏魚子盤

Roasted Suckling Pig and Mullet Roe Combination

\*\*\*

香烤鮮鮑雙蚌

Baked Abalones with Clams

\*\*\*

花雕蒸龍蝦

Steamed Lobster with Haw-Diao Wine

\*\*\*

海鮮燴排翅

Braised Shark's Fin Soup with Seafood

\*\*\*

婆參百靈菇

Braised Great White Mushrooms with Sea-Cucumber

\*\*\*

干貝燉子雞

Double Boiled Chicken with Dried Scallops

\*\*\*

麒麟活石斑

Steamed Live Grouper with Ham and Mushrooms

\*\*\*

腊味糯米飯

Steamed Glutinous Rice with Chinese Sausage

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

中式雙美點

Chinese Dessert Combination

每桌10人 NT\$20,000 另加一成服務費，  
增加客人一位NT\$2,000另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge



# 怡園中餐廳20000桌菜菜單(B)

錦繡大拼盤

Barbecued Meat Combination

\*\*\*

金錢鮮蝦卷

Deep Fried Taro Cake with Crispy Shrimp Roll

\*\*\*

竹筴海鮮翅

Braised Shark's Fin Soup with Seafood and Bamboo Pith

\*\*\*

花菇燴海參

Braised Sea-Cucumber with Mushroom

\*\*\*

蜜椒紐西蘭犢牛脊

Pan-fried N.Z. Veal Chop with Honey Pepper Sauce

\*\*\*

干貝燉四寶

Double Boiled Scallops with Taiwan Cabbage

\*\*\*

樹子活石斑

Steamed Live Grouper in Taiwanese Style

\*\*\*

幸福伊府麵

Braised Yi Fu Noodles with Pork Meat

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

椰果珍珠露

Chilled Sweetened Sago Soup with Coconut Jelly

每桌10人 NT\$20,000 另加一成服務費，  
增加客人一位NT\$2,000另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge

# 怡園中餐廳22000桌菜菜單(A)

## 經典大拼盤

(乳豬、烏魚子、珍珠墨魚、海蜇、叉燒)

Sherwood Appetizer Combination

\*\*\*

## 金貝彩雙蚌

Baked Scallops with Sautéed Clams

\*\*\*

## 古味蒸龍蝦

Steamed Live Lobster with Preserved Vegetables

\*\*\*

## 竹筴雞湯燉排翅

Braised Shark's Fin Soup with Chicken and Bamboo Pith

\*\*\*

## 鮑魚一品盤

Braised Abalones with Dried Seafood

\*\*\*

## 脆皮炸子雞

Deep-fried Crispy Chicken

\*\*\*

## 蜜椒紐西蘭犢牛脊

Pan-fried N.Z. Veal Chop with Honey Pepper Sauce

\*\*\*

## 葡汁焗烤海鮮飯

Baked Rice with Seafood in Portuguese Style

\*\*\*

## 季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

## 中式雙美點

Chinese Dessert Combination

每桌10人 NT\$22,000 另加一成服務費，  
增加客人一位NT\$2,200另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge



# 怡園中餐廳22000桌菜菜單(B)

吉祥如意盤

Roasted Suckling pig and Barbecued Meat Combination

\*\*\*

玉露大蝦皇

Steamed King Prawn with Shao-Xing Wine

\*\*\*

蟹肉燴排翅

Braised Shark's Fin Soup with Crab Meat

\*\*\*

金貝彩雙鮮

Baked Scallop with Sautéed Scallop and Squid

\*\*\*

海參鮮鮑片

Braised Slice Abalone with Sea-Cucumber

\*\*\*

參棗燉子雞

Double-boiled Chicken with Ginseng and Chinese Date

\*\*\*

蜜椒紐西蘭犢牛脊

Pan-fried N.Z. Veal Chop with Honey Pepper Sauce

\*\*\*

翡翠活石斑

Steamed Live Grouper with Green Vegetable

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

中式美點心

Chinese Dessert Combination

每桌10人 NT\$22,000 另加一成服務費，  
增加客人一位NT\$2,200另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge

# 怡園中餐廳22000桌菜菜單(C)

參星齊報喜  
(燻鮭魚、玉帶、烏魚子)

Appetizer Combination  
(Smoked Salmon, Scallop, Mullet Roe)

\*\*\*

香料蒜烤龍蝦

Baked Lobster with Garlic and Herbs

\*\*\*

西華經典佛跳牆

Double-Boiled Supreme Soup with Dried Scallops and Fish Maw

\*\*\*

海參扣花菇

Braised Sea Cucumber with Mushroom

\*\*\*

當紅脆皮雞

Crispy Chicken

\*\*\*

清蒸活石斑

Steamed Live Grouper

\*\*\*

西柚汁玉排

Braised Pork Spare-Ribs with Pomelo Sauce

\*\*\*

荷葉糯米飯

Steamed Glutinous Rice Wrapped with Bamboo Leaf

\*\*\*

季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

中式參美點

Chinese Dessert

每桌10人 NT\$22,000 另加一成服務費,  
增加客人一位NT\$2,200另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge



# 怡園中餐廳28000桌菜菜單

## 經典大拼盤

(乳豬、烏魚子、珍珠墨魚、海蜇、叉燒)

Sherwood Appetizer Combination

\*\*\*

## 花雕蒸龍蝦

Steamed Lobster with Haw-Diao Wine

\*\*\*

## 紅燒五羊翅

Braised Superior Shark's Fin Soup

\*\*\*

## 鮑魚一品盤

Braised Abalones with Dried Seafood

\*\*\*

## 香酥芋蓉帶子

Deep-Fried Scallops with Taro Combination

\*\*\*

## 蜜椒紐西蘭犢牛脊

Pan-fried N.Z. Veal Chop with Honey Pepper Sauce

\*\*\*

## 清蒸活星斑

Steamed Live Star Grouper with Chef's Home-made Sauce

\*\*\*

## 葡汁海鮮飯

Baked Rice with Seafood in Portuguese Style

\*\*\*

## 季節鮮果盤

Fresh Seasonal Fruits Platter

\*\*\*

## 中式雙美點

Chinese Dessert Combination

每桌10人 NT\$28,000 另加一成服務費，  
增加客人一位NT\$2,800另加一成服務費。

NT\$18,000 per table for 10 persons plus 10%service charge

NT\$1,800 per additional person plus 10%service charge