

# 禧粵樓

HEE YUET LAU

NT\$10,800+10%

## 禧粵樓五福臨門

(茶皇滷水鴨/墨魚烤香腸/蔥油水晶雞  
/聖女美白菇/蟹蚌干貝唇)

(Salted Duck/Roasted Cuttlefish Sausage/  
Poached Chicken with Scallion/Mushroom  
and tomatoes/Crab Stick and Seasoned Scallop Lips)

## 干貝佛跳滿罈香

Double-Boiled Assorted Meats Soup with Dried Scallops

## 松露美極海大蝦

Steamed Prawns with Truffle Sauce

## X.O玉帶雙脆元寶酥

Stir-fried Scallop and Seafood with XO Sauce side  
with Salty Fried Dumplings

## 桃禧巧手海陸拼

## (田園京都骨/明太子扇貝)

Pork Ribs/ Roasted Scallops with Cod Roe

## 浦燒鯛魚糯米飯

Grilled Tilapia Glutinous Oil Rice

## 鳳脂玉露活石斑

Steamed Grouper with Soy Sauce

## 蛤蠣蟲草燉童雞

Doubled-Boiled Chicken Soup  
with Cordyceps Flowers and Clams

## 主廚精選靚美點

Chef Selected Dessert

## 寶島時令果香甜

Fruits Platter

(每桌10人量，加量加價每位\$1,080+10%)



SHERATON  
Taoyuan Hotel  
桃園喜來登酒店



# 禧粵樓

HEE YUET LAU

NT\$13,800+10%

## 禧粵樓五福臨門

(窯烤櫻桃鴨/胡麻水晶雞/叉燒松阪豬  
/蒜苗烏魚子/泰皇脆花枝)

(Roasted Duck/Poached Chicken/  
BBQ Pork Neck/Mullet Roe/  
Cuttlefish with Tai Lemon Sauce)

## 玉帶佛跳滿罈香

Double-Boiled Assorted Meats Soup with Scallops

## 芝士鮮奶焗龍蝦

Roasted Lobster with Cream Cheese

## X.O象拔雙脆腐皮捲

Stir-Fried Geoduck Meat and Seafood  
with X.O Sauce side with Bean Curd Rolls

## 桃禧巧手海陸拼

(炭燒牛小排/松葉蟹鉗酥)

Roasted Beef Ribs/ Breaded Crab Claws

## 金蒜鮑魚糯米飯

Abalone with Garlic Glutinous Oil Rice

## 鳳脂果樹活石斑

Steamed Grouper with Cordia seeds

## 花菇幼筍燉烏雞

Double-Boiled Black-bone Chicken Soup  
with Mushroom and Bamboo Shoot

## 主廚精選靚美點

Chef Selected Dessert

## 寶島時令果香甜

Fruits Platter

(每桌10人量，加量加價每位\$1,380+10%)



# 禧粵樓

HEE YUET LAU

NT\$15,800+10%

## 禧粵樓迎賓六品

(窯烤櫻桃鴨/蜜汁烤雞腿/李白醉刺蝦

/脆皮燒腩磚/海膽蟹蚌筍/金銀蛋綠蔬)

(Roasted Duck/Roasted Chicken Thigh/  
Drunken Shrimps Crispy Roasted Pork Belly/  
Crab Stick and Bamboo Shoot  
with sea Urchin Sauce/  
Greens with Salted and Preserved Egg)

## 牛肝菌芽白燉鮑魚(位上)

Double-boiled Abalone with Baby Cabbage and Porcini

## 蘿美生菜龍蝦鬆

Minced Lobster with Lettuce

## X.O元貝雙脆美人腿(位上)

Stir-fried Scallop and Seafood with XO Sauce and Water Bamboo

## 桃禧巧手海陸拼

## (台塑牛小排/黃金牡蠣酥)

(Roasted Beef Chops/Crispy Fried Oyster)

## 烏魚子櫻蝦米糕

Glutinous Oil Rice with Mullet Roe and Sergestid Shrimps

## 鳳脂玉露龍虎斑

Steamed Tiger Grouper with Soy Sauce

## 花膠佛跳滿鑊香

Double-Boiled Chicken Soup with Fish Maw and Assorted Meat

## 主廚精選靚美點

Chef Selected Dessert

## 寶島時令果香甜

Fruits Platter

(每桌10人量，加量加價每位\$1,580+10%)



# 禧粵樓

HEE YUET LAU

NT\$18,800+10%

## 禧粵樓迎賓八品

(蔥油玉米雞/窯烤櫻桃鴨/綜合生魚片/脆皮燒腩磚

/蒜苗烏魚子/李白醉刺蝦/黃金辣泡菜/胡麻美人腿)

(Chicken with Scallion/ Roasted Duck/  
Assorted Sashimi/Crispy Roasted Pork Belly/

Mullet Roe/Drunken Shrimps/  
Golden Kimchi/Water Bamboo  
with Sesame Sauce)

## 南非鮑魚海景佛跳牆(位上)

Double-boiled Assorted Meat Soup with Abalone

## 藍鑽蟹粉活龍蝦(位上)

Braised Lobster and Blue Crab Meat

## X.O元貝雙脆美人腿(位上)

Stir-fried Scallop and Seafood with XO Sauce and Water Bamboo

## 蜜椒小牛犢(位上)

Roasted Beef Ribs with Bell Pepper

## 西施甜酒龍圓鱔(位上)

Smoked Toothfish with Liqueur

## 牡蠣魚湯精華炊(位上)

Double-boiled Oyster and Fish Soup

## 蓬萊果香甜&美點(位上)

Fruits Platter & Chef Selected Dessert

(每桌10人量，加量加價每位\$1,880+10%)