



地中海宴會廳 蔬食菜單

在季食材、新鮮食令、私房食藝



二人

半島鮮蔬春彩盤

Chateau Salad

齋菜蘿漢芋籤糕

Taro Cake

京醬干扁四季豆

Deepfried Green Beans in Soya Sauce

山藥百合炒蘆筍

Stir-fried Asparagus and Yam

香根薑汁雨來菇

Rain Mushroom with Coriander

南瓜玉米蔬菜湯

Pumpkin & Corn Soup

八寶桃膠冰豆花

Sweet Tofu with Condiments

四/六人

半島鮮蔬春彩盤

Chateau Salad

★紅燒花菇嫩豆腐

Stir-fried Tofu with Mushroom

齋菜蘿漢芋籤糕

Taro Cake

京醬干扁四季豆

Deepfried Green Beans in Soya Sauce

山藥百合炒蘆筍

Stir-fried Asparagus and Yam

香根薑汁雨來菇

Rain Mushroom with Coriander

南瓜玉米蔬菜湯

Pumpkin & Corn Soup

八寶桃膠冰豆花

Sweet Tofu with Condiments

以上套餐，每人\$550元 另加收一成服務費

Per Person NT550, All Price Subject to 10% Service Charge



八人

半島鮮蔬春彩盤
Chateau Salad

紅燒花菇嫩豆腐
Stir-fried Tofu with Mushroom

齋菜蘿漢芋籤糕
Taro Cake

京醬干扁四季豆
Deepfried Green Beans in Soya Sauce

山藥百合炒蘆筍
Stir-fried Asparagus and Yam

香根薑汁雨來菇
Rain Mushroom with Coriander

★ 雲耳清炒芽津白
Fried Cabbage with Ear Mushroom

南瓜玉米蔬菜湯
Pumpkin & Corn Soup

八寶桃膠冰豆花
Sweet Tofu with Condiments

十人

半島鮮蔬春彩盤
Chateau Salad

★ 髮菜蟲草素香羹
Mushroom Soup

紅燒花菇嫩豆腐
Stir-fried Tofu with Mushroom

齋菜蘿漢芋籤糕
Taro Cake

京醬干扁四季豆
Deepfried Green Beans in Soya Sauce

山藥百合炒蘆筍
Stir-fried Asparagus and Yam

香根薑汁雨來菇
Rain Mushroom with Coriander

雲耳清炒芽津白
Fried Cabbage with Ear Mushroom

南瓜玉米蔬菜湯
Pumpkin & Corn Soup

八寶桃膠冰豆花
Sweet Tofu with Condiments

以上套餐，每人\$550元 另加收一成服務費

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