

## 掛爐烤鴨餐盒

招牌掛爐烤鴨  
Roasted Duck

蠔皇北菇滑雞  
Braised Chicken with Mushroom and Oyster Sauce

叉燒蝦仁滑蛋  
Scrambled Egg with Shrimp and Barbecue Pork

小菜一種  
Side Dish

蒜炒季節鮮蔬  
Stir-fried Seasonal Vegetables with Garlic

滬式香滷烤麩  
Braised Wheat Gluten

白飯  
Rice

NT\$280

如有對任何食物過敏,請告知我們服務人員,謝謝  
Please advise our service staff of any food allergies you may have.

如需詳情或預定,請洽台北六福萬怡酒店 +886.2.6615.6565 # 8915、#8911 宴會業務部

## 法式香料豬腱骨餐盒

法式醬香料豬腱骨

Fried Pork with French Sauce

義式奶油烤鮮蔬

Roasted Vegetables with White Sauce

蠔皇海鮮豆腐煲

Seafood Tofu Casserole with Oyster Sauce

金蒜松露蒸時魚

Steamed Fish with Truffle and Garlic

小菜一種

Side Dish

欖菜四季豆

Fried Green Bean with Pickled Vegetable

紫菜砂鍋飯

Steamed Rice with Seaweed

NT\$380

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## 海陸頂級餐盒

乾燒龍蝦海斑球

Braised Lobster and Grouper Ball

清燉陳皮和牛臉頰佐法式菌菇醬

Braised Wagyu Beef Cheek with French-Style Mushroom Sauce  
(不吃牛可改豉汁松阪豬 Matsusaka Pork with Black Bean Sauce)

港式掛爐烤鴨

Roasted Duck

松露干貝滑蛋

Scrambled Egg with Scallop and Truffle

奶油爐烤時蔬

Roasted Seasonal Vegetables with Butter

八珍鮑魚海鮮豆腐

Braised Tofu with Abalone and Seafood

櫻花蝦XO紫菜飯

Sakura Shrimp and XO Sauce Seaweed Rice

紫蘇梅番茄

Cherry Tomato with Perilla Plum

瓶裝果汁

Bottled Juice

NT\$1099

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