馬到成功 尾牙春酒 慶豐年 饗宴

歲末歡聚，臻享米其林杭韻佳饌
同席歡宴，共度醇美時光，一桌即享專屬盛筵

適用日期
2025年11月1日-2026年3月31日 春節期間不適用

早鳥優惠-10/31前支付訂金，享三項專屬好禮
A: 預訂NT$25,800滿10桌贈1桌
B: 贈每桌葡萄酒、啤酒暢飲｜價值NT$5,500+10%｜
C: 自備酒水免收每位1支酒杯

｜專案價格｜
平日-週日至週三：NT***$21,800***+10%起/桌
假日-週四至週六：NT***$25,800***+10% 起/桌

｜專案內容｜
米其林精緻桌菜10道佳餚｜每桌10位｜
每桌贈果汁無限暢飲及紅酒
投影設備、無線麥克風、摸彩箱、助興派對道具

平日滿5桌加碼贈送桌邊秀:富貴土雞1隻
｜價值NT$4,000+10%｜
預訂桌數滿15桌加贈迎賓點心吧
｜價值NT$14,400+10%｜

消費金額滿額禮遇

餐飲回饋5%，最高享NT$18,000

滿15萬	贈NT$3,000餐飲抵用券x2張
滿20萬	贈NT$3,000餐飲抵用券x3張
滿25萬	贈NT$3,000餐飲抵用券x4張
滿30萬	贈NT$3,000餐飲抵用券x5張
滿35萬	贈NT$3,000餐飲抵用券x6張

客製化加購服務

歡樂造型氣球	NT$13,000
Q版人像素描	NT$13,000
客製化拍貼機	NT$16,000
卡拉OK歡唱	NT$16,000｜滿10桌以上｜
活動企劃主持、純平面背板設計	NT$30,000

THE LANDIS TAIPEI
台北亞都麗緻大飯店

預訂專線｜02-7735-2368
【台北亞都麗緻大飯店保有隨時修改、變更及取消本專案之權利】

菜單資訊詳見官網

2025 - 2026

尾牙春酒菜單 龍騰馬躍宴

Year-end and Spring Party Table Menu

杭式珍味前菜盤

水晶肴肉/蔥油雞/杭式燻魚/家傳十香菜

Appetizers Cold Platter

天香龍井白蝦仁

Stir Fried River Shrimps with "Long Jing" Tea

明月麻油土雞腿

Free-Range Chicken Leg with Ginger and Sesame Oil, Served with Egg

東坡蹄膀煨桂筍

Slow-Braised Pork Knuckle with Gui Bamboo Shoots

茶樹菇栗子鴨湯

Double-Boiled Duck Soup with Tea Tree Mushrooms and Chestnuts

碧綠油燜燴雙冬

Braised Bamboo Shoot and Mushroom in Soy Sauce

蔥油蛤蜊蒸海鱸

Steamed Sea Bass with Clams in Fragrant Scallion Oil

荷葉櫻花蝦油飯

Lotus Leaf Sticky Rice with Grilled Eel and Sakura Shrimp

時令精緻鮮水果

Seasonal Fresh Fruit Plate

桂花酒釀湯圓子

Glutinous Rice Balls in Sweet Osmanthus and Fermented Rice Soup

每桌NT$21,800+10%服務費

NT$21,800 + 10% Service Charge Per Table

每桌10位，請先一週前預訂

10 Persons Per Table, 7 Days Advance Reservation

宴會業務訂席專線 Tel：(02) 7735-2368　Fax：(02)2596-8254

2025 - 2026

尾牙春酒菜單 馬到功成宴

Year-end and Spring Party Table Menu

杭式珍味前菜盤

家鄉鹹豬肉/杭式燻魚/涼拌海蜇/梅汁蕃茄/芹香腐竹

Appetizers Cold Platter

干燒伊麵大虎蝦

Braised Tiger Prawns with E-Fu Noodles in Fermented Rice Wine Sauce

東坡牛腩燴白玉

Braised Dongpo Beef Brisket with White Jade Radish

黃金子母脆皮雞

Crispy Chicken with Golden Soft-Boiled Egg

響螺竹笙老鴨湯

Double-Boiled Duck Soup with Conpoy, Bamboo Pith, Conch & Fresh Abalone

蘆筍百合果山藥

Asparagus with Lily Bulb, Mixed Nuts, and Purple Yam

荷葉煙燻黃花魚

Smoked Yellow Croaker in Lotus Leaf

蘇式醬方肉掛包

Slowly Braised Pork Belly with Steamed Buns

時令精緻鮮水果

Seasonal Fresh Fruits Platter

桔香酒釀甜湯圓

Sesame Rice Ball Sweet Soup with Osmanthus and Fermented Rice

每桌NT$25,800+10%服務費

NT$25,800 + 10% Service Charge Per Table

每桌10位，請先一週前預訂

10 Persons Per Table, 7 Days Advance Reservation

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2025 - 2026

尾牙春酒菜單 駿馬奔騰宴

Year-end and Spring Party Table Menu

富貴天香五福拼

涼拌海參/花雕醉雞/芹香百頁/紅梅蓮藕/家鄉鹹豬肉

Appetizers Cold Platter

蔥薑上湯海虎蝦

Black Tiger Shrimps with Chicken Broth

京都荷香豬肋排

Roasted Pork Ribs with Lotus Leaf

雙冬蹄筋燴玉參

Braised Pork Tendons and Sea Cucumber with Bamboo Shoot and Mushrooms

花膠瑤柱燉雞盅

Double-Boiled Chicken with Fish Maw and Dried Scallops

竹笙百合燴角瓜

Braised Winter Melon with Bamboo Fungus and Lily Bulb

醃瓜樹子海時鮮

Steamed Fresh Fish with Pickled Plum Cordia

罐香花雕東坡肉

Slow Braised Pork “Don-Po” Style with Steamed Rice

時令精緻鮮水果

Seasonal Fresh Fruit Plate

桂棗銀蓮燉雪燕

Longan and Red Date with White Fungus and Gum Tragacanth

每桌NT$29,800+10%服務費

NT$29,800 + 10% Service Charge Per Table

每桌10位，請先一週前預訂

10 Persons Per Table, 7 Days Advance Reservation

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2025 - 2026

尾牙春酒菜單 金馬呈祥宴

Year-end and Spring Party Table Menu

賜福招財元寶盤

油淋脆鱔/溏心燻蛋/蝦油雞/蔥燒香魚/韭香蛤蜊/醬香杏菇

Appetizers Cold Platter

杭州龍井明蝦球

"Long Jing"Tea–Infused Stir-Fried Prawns

花膠鮑魚煨老鴨

Braised Old Duck with Fish Maw and Abalone

火腿黃菘餛飩雞

Steamed Chicken with Ham & Seasonal Vegetable Wontons

三白公子春蔬影

Stir-Fried Spring Vegetables with Bamboo Shoots, Yam, Lily Bulb & Goji Berries

汴京古法蒸虎斑

Bianjing-Style Steamed Tiger Grouper

罐香花雕東坡肉

Slow Braised Pork "Don-Po" Style with Steamed Rice

時令精緻鮮水果

Seasonal Fresh Fruits Platter

爐烤金黃叉燒酥

Assorted BBQ Pork Pastries

江南杏仁糊雪蛤

Almond Paste with Hasma

每桌NT$35,800+10%服務費

NT$35,800 + 10% Service Charge Per Table

每桌10位，請先一週前預訂

10 Persons Per Table, 7 Days Advance Reservation

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