hotel royal
hsinchu
新竹老爺酒店

明宮廳制式套菜
NT$1,960+10%/位

明宮燒味綜合盤
Assorted Platter

XO 醬鮑魚鮮蝦球
Sauteed Shrimp Ball in XO Sauce

黃金蟲草花膠雞
Stewed Chicken Soup with Fish Maw

松露翡翠松阪豬
Braised Matsusaka Pork with Truffle

蠔皇北菇娃娃菜
Braised Chinese Cabbage with Mushroom

蟹肉雪花金黃飯
Fried Rice with Seafood

中式甜品
Cantonese Style Desserts

季節水果
Seasonal Fruit

hotel royal
hsinchu
新竹老爺酒店

明宮廳制式套餐
NT$2,360+10%/位

老爺饌味迎賓盤
Assorted Platter

金湯蟹粉干貝蝦
Braised Scallop with Shrimp

牛肝菌菇燉雞湯
Stewed Chicken Soup with Porcini Mushroom

極品白玉深海魚
Steamed Seasonal Fish

北菇瑤柱浸時蔬
Stair-fried Seasonal Vegetable with Scallop

蟹肉白玉海鮮飯
Fried Rice with Seafood

中式甜品
Cantonese Style Desserts

季節水果
Seasonal Fruit

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hsinchu
新竹老爺酒店

明宮廳制式套餐
NT$2,860+10%/位

老爺迎賓海陸集
Assorted Platter

海膽醬焗烤龍蝦
Lobster with Sea urchin Sauce

羊肚菌花膠雞湯
Stewed Chicken Soup with Fish Maw

A5 和牛 避風塘
A5 Wagyu Beef in Typhoon Shelter Style

金瑤刺參季節蔬
Stair-fried Seasonal Vegetable with Sea cucumber

蟹肉雪花海鮮飯
Fried Rice with Seafood

中式甜品
Cantonese Style Desserts

季節水果
Seasonal Fruit

hotel royal
hsinchu
新竹老爺酒店

明宮廳制式套餐(素食)
NT$1,860+10%/位

養生上素盤
Vegetarian Platter

碧綠松茸燴雙冬
Braised Winter Bamboo Shoots and Mushrooms

巴西菌菇蟲草湯
Stewed Mushroom Soup

上素腐竹浸時蔬
Seasonal Vegetables with Bean Curd Skin

香煎蓮藕餅素鵝卷
Pan-fried Lotus Root Cake in Bean Curd Skin Roll

養生荷葉糯米飯
Steamed Glutinous Rice in Lotus Leaf

芝麻卷雙美點
Cantonese Style Desserts

季節水果
Seasonal Fruit