



hotel royal
hsinchu
新竹老爺酒店

中山廳制式桌菜
NT\$17,800+10%/桌

日式珍味
Appetizer

綜合生魚片
Assorted Sashimi

鮮蝦天婦羅
Shrimp Tempura

蘭花蚌燴時蔬
Braised Vegetable with Orchid Clam

南非鮑魚玉子蒸
Steamed Eggs with Abalone

古法季節鮮魚
Steamed Seasonal Fish

秘製香烤豬肋排
Roasted Pork Rib

牛肉諸味燒
Grilled Beef with Miso Sauce

櫻花蝦松露御飯
Steamed Rice with Dried Sakura Shrimp

海鮮味噌鍋
Seafood Miso Hop Pot

季節水果
Seasonal Fruit

日式甜點
Japanese Dessert



hotel royal
hsinchu
新竹老爺酒店

中山廳制式桌菜
NT\$20,800+10%/桌

日式珍味
Appetizer

嚴選綜合生魚片
Assorted Sashimi

明蝦天婦羅
Prawn Tempura

牛小排壽喜燒
Beef Rib Sukiyaki

天使紅蝦燴時蔬
Braised Vegetable with Red Shrimp

南非鮑魚松露煮
Abalone with Vegetable

酥炸軟絲南蠻漬
Deep-fried Squid Nanbanzuke

香蒸季節鮮魚
Steamed Seasonal Fish

旬彩壽司盛合
Sushi

寄世鍋
Seafood Hot Pot

季節水果
Seasonal Fruit

日式甜點
Japanese Dessert

中山廳制式桌菜
NT\$24,800+10%/桌

五點日式珍味
Appetizer

上選綜合生魚片
Assorted Sashimi

龍蝦福袋揚
Japanese Style Fried Lobster Pouch

A5 和牛壽喜燒
A5 Wagyu Sukiyaki

干貝燴時蔬
Braised Vegetable with Scallop

松葉蟹肉玉子蒸
Steamed Eggs with Snow Crab

南非鮑魚松露煮
Braised Abalone with Truffles

香蒸季節鮮魚
Steamed Seasonal Fish

旬彩壽司盛合
Sushi

龍首鱈蟹牛奶鍋物
Crab and Lobster Head Hot Pot

季節水果
Seasonal Fruit

日式甜點
Japanese Dessert