

香戀巴黎

法式婚宴專案

/ 三樓 遠東宴會廳 / 二樓 香格里拉宴會廳 /



台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

臺北市10675 敦化南路二段201號 Tel (02) 2378 8888
201 Tun Hwa S. Road, Section 2, Taipei 10675, Taiwan. www.shangri-la.com/taipei

獨家訂席獻禮

- 雅仕套房住宿兩晚，包含自助早餐或客房內享用雙人早餐
- 客房內加贈Moët & Chandon酩悅香檳、手工蛋糕及幸福水果盤
- 巴黎鐵塔冰雕一組
- 主桌位上禮提供法國皇室御用TRUDON香氛蠟塊
- 凡預訂三樓遠東宴會廳即贈法國知名百年水晶工藝品牌巴卡拉Baccarat婚禮款BELUGA高級威士忌對杯一組(價值8,200元)

饗宴美饌

- 主廚精選中式美饌及開胃佳餚或法式美饌
- 宴席間無限暢飲100%果汁與軟性飲料
- 每桌享用主廚紅酒兩瓶或無限暢飲飯店精選紅白酒
- 餐前無酒精雞尾酒及80人份雞尾酒小點
- 新人宴前餐點
- 迎賓巧克力
- 摯愛永恆送客喜糖

豪華佈置

- 精緻迎賓接待桌花藝佈置、浪漫宴席花藝佈置及豪華花柱兩對
- 多款典雅設計桌巾椅套可依個人喜好混搭顏色與樣式
- 幸福滿溢香檳塔一座
- 特製婚宴菜單與桌次圖
- 高畫質主視覺LED螢幕與環景投影設備(含音響工程師一名)
- 貴賓簽名簿、禮金簿、簽字筆
- 精緻結婚書約及誓言卡

尊榮服務

- 文定儀式服務：
包含儀式引導人員、文定儀式用品富貴高腳椅小圓凳、早生貴子甜茶及專屬儀式會場
- 新娘專屬小管家服務
- 嚴選婚禮中文主持一名
- 每位貴賓婚禮伴手禮乙份
- 貴賓免費停車

加購優惠禮遇

- 婚宴佳餚鑑賞享八折優惠(10位)
- 新娘禮車租借特別優惠，租兩台送一台(每台租價NT\$6,600，限台北市區內三小時使用，新北市或外縣市另計)
- 喜帖印製享七折優惠
- 38樓馬可波羅酒廊婚後派對暢飲2小時加購價每位1,200元+10%(需當日訂位狀況而定，至多20位)
- LINLI BOUTIQUE 林莉婚紗貴賓禮服現金抵用券3,000元

消費金額滿新台幣100萬元，加碼好禮

- 雅仕套房升等至特級套房(41坪)
- 婚宴桌菜一桌免費(10位)或法國知名巴卡拉水晶Baccarat婚禮款MILLE NUITS千夜紅寶香檳對杯一組(價值43,800元)

吉日：

- 三樓遠東宴會廳 低消須達 新台幣80萬
- 二樓香格里拉宴會廳 低消須達 新台幣51萬

特選日：

- 三樓遠東宴會廳 低消須達 新台幣64萬
- 二樓香格里拉宴會廳 低消須達 新台幣40萬

每桌10位

法式浪漫臻味套餐 French wedding menu

臻選鵝肝馬卡龍佐酸檬醬

Macaroon on foie gras terrine and tamarind compote

現烤手工麵包籃

Prime artisanal bakery basket
(assorted rolls, rosemary & tomato focaccia)

挪威鮭魚塔襯北海道海膽與鮭魚卵佐法式精典奶油醬

Norwegian salmon tart with Hokkaido sea urchin
and salmon roe with beurre blanc

嫩煎鮑魚佐法式酸奶油什錦海鮮湯

Pan-seared abalone with cream fraiche in mixed seafood bisque

慢火龍蝦佐歐芹澄清奶油與馬爾頓海鹽

Slow-cooked lobster, with Parsley clarified cream, Maldon sea salt

舒肥伊比利豬搭配日曬蕃茄醬與迷你菠菜醬佐油封蒜、橄欖油小洋芋
與甜菜洋蔥佐濃郁肉汁

Sous vide Iberian pork in tomato sauce and spinach sauce served with
garlic confit, potatoes in olive oil and onions in beet juice

北海道干貝燉飯

Hokkaido scallops Acquerello risotto

戀愛百香芒果慕斯佐芒果奶油與莓果蜜餞

passionfruit mango mousse served with mango creamy, and berry compote

法國 FAUCHON 馥頌蘋果風味紅茶和精選咖啡

Coffee and FAUCHOU apple tea

每桌10位 NT\$ 38,800+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

香格里拉首碟

脆皮乳豬 玫瑰豉油雞 京燒醬蝦球 烏魚子 麻香海蜇

Shangri-La Platter

Crispy BBQ suckling pig, Soy sauce chicken,
Braised shrimps ball with sauce, Mulletts, Spicy jellyfish

花好月圓

Deep-fried sweet glutinous rice dumpling

廣式鮑魚瑤柱佛跳牆

Cantonese style double-boiled abalone and scallop
with assorted luxury seafood soup

金蒜蔥開邊活波士頓龍蝦

Steamed live Boston lobster with garlic and scallion

香宮脆皮烤鴨

Signature 'Shang Palace Peking duck' served with traditional condiments

蠔皇時蔬燒烏參帶子

Braised sea cucumber and scallop with vegetables in oyster sauce

黃金蟲草雲耳蒸活珍珠石斑件

Steamed live pearl grouper with cordyceps flower and black fungus

東港櫻花蝦臘味糯米飯

Steamed preserved sausage and glutinous rice with Donggang sakura shrimp

百香果香蕉塔佐香烤椰子片

Passion fruit & banana praline tart with toasted coconut flakes

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 34,500+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

富貴五福大拼盤

烤鴨 海蜇 蜜汁叉燒 紹興醉雞捲 酸辣蝦球

Shangri-La Platter

Roasted duck, Marinated jelly fish, Honey BBQ pork,
Marinated chicken roll with Shao Hsing Wine, Sour and spicy shrimp ball

花好月圓

Deep-fried sweet glutinous rice dumpling

台式佛跳牆

Taiwan style double-boiled assorted luxury seafood soup

金銀蒜粉絲蒸活波士頓龍蝦塊

Steamed live Boston lobster and mung bean noodles with garlic

蠔皇原粒鮑扣蹄筋

Braised abalone with pork tendon in oyster sauce

蜜椒牛小排拼海鮮捲

Braised beef short rib with honey and pepper sauce served with seafood roll

薑絲福菜蒸珍珠石斑

Steamed live pearl grouper with preserved vegetables and ginger

瑤柱銀杏扒時蔬

Braised dried scallop and ginkgo with vegetables

黑松露野菌炆伊麵

Black truffle and wild mushroom with E-fu noodle

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 29,800+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

港式燒味拼盤

燒鴨 蜜汁叉燒 海蜇皮 紹興醉雞捲 京燒蝦球

Shang Palace Combination Platter

Roasted duck, Honey BBQ pork, Jellyfish,
Marinated chicken roll with Shao Hsing Wine, Braised shrimp ball with sauce

花好月圓

Deep-fried sweet glutinous rice dumpling

台式佛跳牆

Taiwan style double-boiled assorted luxury seafood soup

酒釀干燒大明蝦

Sautéed prawns in fermented rice sauce

蠔油原粒鮑扣北菇

Braised abalone and Shiitake in oyster sauce

蜜椒豬腱骨拼什錦蔬菜春卷

Braised pork shank rib with honey and pepper sauce served
with assorted vegetable spring roll

蔥油蒸珍珠龍膽石斑

Steamed pearl grouper with preserved vegetables and scallion oil

乳香脆皮雞

Deep fried crispy chicken with bean curd sauce

蒲燒鰻臘味糯米飯

Teriyaki eel and preserved sausages with steamed glutinous rice

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 27,800+10% per table for 10 guests