

## 春酒尾牙專案

Grand Hi-Lai Sun Moon Lake 2025 – 2026 Spring & Year-End Banquet Package

2025年11月01日 ▶ 2026年03月31日

Valid from November 1, 2025 to March 31, 2026

### 專案價格 Package Rates

NT\$ 18,800+10% per table 限量20組 Limited to only 20 tables

NT\$ 25,800+10% per table | NT\$ 32,800+10% per table

適用桌數：五桌以上適用  
Applicable Table Quantity: Applicable for bookings of 5 tables or more

### 早鳥優惠 Early Bird Promotion

2025年10月31日前預訂並付訂再加贈  
KTV歡唱、試菜7折優惠(於活動當日折抵)

Book and pay your deposit before October 31, 2025 to enjoy exclusive gifts:

- Complimentary KTV session
- Enjoy 30% off your tasting menu – credited back on your event day

### 專案內容 Package Inclusions

#### 果汁暢飲、啤酒暢飲

Unlimited juice and beer throughout the event

#### 餐前雞尾酒

(專案NT\$25,800起適用)

Pre-dinner cocktails (included with NT\$25,800+ packages)

#### 宴會紅酒兩瓶

(專案NT\$32,800適用)

Two bottles of premium red wine (included with NT\$32,800+ packages)

#### 自備酒水兩款·免收酒水服務費

Bring up to two bottles of your own wine – no corkage fee

#### 精緻桌花擺設

Elegant floral centerpieces for every table

#### 主桌分菜服務

Exclusive table-side service for VIP tables

#### 專屬用餐空間

Private dining area reserved exclusively for your group

#### LED電視牆、高級音響設備免費使用

Complimentary use of LED wall & premium sound system

#### 迎賓電子看板、摸彩箱

Digital welcome signage & lucky draw box provided

#### 試菜8折優惠(於活動當日折抵)

Enjoy 20% off your tasting menu – credited on your event day

#### 場地佈置場租提供該時段7折優惠

Venue decoration rental at 30% off during event hours

#### 滿桌贈

#### 滿8桌贈免費長官休息室

Table Bonus Offers

Book 8 or more tables and receive complimentary access to a private rest area for VIP guests

#### 滿額贈

#### 消費滿25萬+10%贈湖景客房住宿一晚

(定價NT\$34,800)(限活動當日或前一日住宿)

Pending Bonus

Spend NT\$250,000 + 10% and enjoy a complimentary night in our Lakeview Room (valued at NT\$34,800)  
on the event day or the day prior

## 中式宴席菜單

Chinese Banquet Table Menu

每席NT\$18,800+10% (加入加價)

NT\$18,800 + 10% Service Charge per Table (Additional charge applies for extra guests)

### 迎賓風味彩碟

Appetizer Platter

洛神紅茶咕咾肉/紹興紅玉雞/梅漬鳳梨蘿蔔球

欖菜四季豆/伊比利乳酪筍白筍/燒椒醬拌果仁

Sweet and Sour Pork Infused with Roselle Tea / Shaoxing Wine Chicken with Black Tea

Pickled Pineapple & Radish Balls with Plum Sauce

Sautéed String Beans with pickled vegetables / Iberico Cheese with Water Bamboo

Marinated Nuts with Grilled Sweet Chili

### 姬松茸瑤柱燉鮑魚

Double-Boiled Abalone Soup with Matsutake Mushrooms and Dried Scallops

### XO醬碧綠炒蝦球玉帶

Wok-Fried Prawns and Scallops with Seasonal Greens in House XO Sauce

### 冬菜鮮露蒸龍虎斑

Steamed Giant Grouper with Preserved Vegetables and Soy Essence

### 爐烤豬肋排佐時蔬

Oven-Roasted Pork Ribs with Seasonal Vegetables

### 脆薑茶油雞糯米飯

Sticky Rice with Tea Oil Chicken and Crispy Ginger

### 埔里香菇季節蔬

Seasonal Vegetables with Puli Shiitake Mushrooms

### 港式圓籠美點

Assorted Dim Sum in Bamboo Basket

### 紅蓮燉銀耳

Double-Boiled White Fungus with Red Lotus Seeds

## 中式宴席菜單

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每席NT\$25,800+10% (加入加價)

NT\$25,800 + 10% Service Charge per Table (Additional charge applies for extra guests)

### 迎賓風味彩碟

Appetizer Platter

香辣鴨舌/百香果黑醋肉/欖菜美人腿/鹽水花生

刺蔥紅玉雞/烏梅漬番茄/川辣爆鮮魷/燒椒醬拌果仁

Spicy Marinated Duck Tongue / Sweet and Sour Pork with Passion Fruit and Balsamic Vinegar

Water Bamboo with Pickled Vegetables / Boiled Peanuts in Light Brine

Black Tea Chicken with Prickly Ash Leaf / Pickled Tomatoes with Smoked Plum

Spicy Sichuan Wok-Fried Squid / Marinated Nuts with Grilled Sweet Chili

### 埔里菌菇花膠燉雞

Double-Boiled Chicken Soup with Fish Maw and Puli Mushrooms

### 手切肉餅蒸澳洲明蝦

Steamed Hand-Chopped Pork Patty with Australian Prawns

### 爐烤帶骨牛小排

Oven-Roasted Bone-in Beef Short Ribs

### 花雕雞油蒸龍虎斑

Steamed Dragon-Tiger Grouper with Hua Diao Wine and Chicken Oil

### 蠔皇煸菇菜苗

Stir-Fried Seasonal Greens and Mushrooms in Oyster Sauce

### 櫻花蝦臘味糯米飯

Sticky Rice with Sakura Shrimp and Cured Meats

### 中西美點集

Dessert Collection

### 冰糖燉雪梨

Double-Boiled Pear with Rock Sugar

## 中式宴席菜單

Chinese Banquet Table Menu

每席NT\$32,800+10% (加入加價)

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### 迎賓風味彩碟

Appetizer Platter

果香烏魚子/蜜汁靚叉燒/欖菜筍白筍/老上海燻魚  
椒麻口水雞/梅汁鳳梨蘿蔔/蒜香炸鮮魷/燒椒醬果仁  
Mullet Roe with Fruit Infusion / Honey-Glazed Premium Char Siu  
Water Bamboo with Pickled Vegetables / Shanghai Smoked Fish  
Spicy Sichuan Chicken / Pickled Pineapple and Radish with Plum Sauce  
Garlic Crispy Squid / Marinated Nuts with Grilled Sweet Chili

### 明潭佛跳牆

Buddha Jumps Over the Wall (A premium double-boiled delicacy with abalone, sea cucumber, fish maw, dried scallops, pork ribs, and shiitake mushrooms)

### 花雕雞油蒸澳洲龍蝦

Steamed Australian Lobster Infused with Hua Diao Wine and Chicken Oil

### 冬鳳菩提蒸紅條斑

Steamed Red-Spotted Grouper with Bodhi Resin and Winter Melon-Pineapple Reduction

### 狀元紅爐烤帶骨牛小排

Oven-Roasted Bone-in Short Ribs with Shaoxing Wine Glaze

### 黃油煨在地野菌時蔬

Sautéed Local Wild Mushrooms and Seasonal Greens in Butter

### 瑤柱富貴炒飯

Golden Fried Rice with Dried Scallops and Assorted Delicacies

### 鴛鴦美點集

Dessert Collection

### 腰果露湯圓

Warm Cashew Cream with Glutinous Rice Balls