

## ***Standing Cocktail Menu A***

***NT\$880 per person +10%***

### **Arrival Canapé**

Mini Tomato Caprese with Basil Pesto

迷你蕃茄起司羅勒串

### **Arrival Drink**

Fruit Punch (non-alcohol)

綜合果汁(無酒精)

THE QUANTITY AND PORTION WILL BE SERVED FOR 1 ROUND BASED ON  
MINIMUM GUARANTEED.

### **Cold Selections**

Assorted Cheese Platter with French banquette  
& Crackers

綜合起司盤

Mini Ham & Cheese Croissant

迷你火腿起司可頌

Vegetable Crudités with Roasted Onion Dip

法式鄉村蔬菜條佐香烤洋蔥醬

Vietnamese Vegetable Spring Rolls with Dip

越式蔬菜春捲

Smoked Salmon with Cream Cheese

煙燻鮭魚搭配起司

Anchovy and Ricotta on Garlic Crostini

義式起司鯷魚搭香蒜麵包

Parma Ham and Melon

義式火腿搭甜瓜

Roasted Beef Roulade with Asparagus

香烤牛肉蘆筍捲

### **Hot Selections**

Grilled Prawns Wrapped With Bacon

香烤鮮蝦培根卷

Smoked Ham and Corn Quiche

法式醃燻火腿米鹹派

Fried Gorgonzola Stuffed Mushrooms

蘑菇鑲起司

ACC Vegetarian Samosa

招牌印式蔬菜三角包

Coconut Prawn Skewer with Sweet Chili Dip

椰香鮮蝦串佐酸甜木瓜莎莎

Shanghai Vegetable Spring Rolls

中式蔬菜春捲

Crispy-Fried Fish Goujons and Tartar Sauce

黃金魚柳佐塔塔醬

### **Dessert**

Chocolate Brownie, Mini Fruit Tart, New York Cheese Cake

巧克力布朗尼, 迷你水果塔, 紐約起司蛋糕,

Carrot Cake, Assorted Fresh Fruit Platter

紅蘿蔔蛋糕, 新鮮水果盤

Coffee and Tea

***(Minimum Order 100 People)***

## **Standing Cocktail Menu B**

**NT\$980 per person +10%**

### **Arrival Canapé**

Mini Tomato Caprese with Basil Pesto, Brie Cheese and Grapes on French Bread  
迷你蕃茄起司羅勒串, 法式起司葡萄麵包

### **Arrival Drink**

Fruit Punch (non-alcohol)  
綜合果汁(無酒精)

THE QUANTITY AND PORTION WILL BE SERVED FOR 1 ROUND BASED ON  
MINIMUM GUARANTEED.

### **Cold Selections**

Assorted Cheese Platter with French banquette  
& Crackers  
綜合起司盤

Vegetable Crudités with Roasted Onion Dip  
法式鄉村蔬菜條佐香烤洋蔥醬

Parmesan and Olive Cheese Straws  
起司橄欖麵包棒

Foie Gras Mousse on Brioche with Fig  
Compote  
法式鵝肝搭無花果麵包

Avocado and Turkey Tartlets  
火雞酪梨塔

California Sushi Rolls with Soy Sauce  
加州風味壽司捲

Smoked Salmon with Cream Cheese  
煙燻鮭魚搭配起司

Vietnamese Vegetable Spring Rolls with Dip  
越式蔬菜春捲

### **Hot Selections**

Lemon-Buttered Prawn  
檸檬奶油蝦

Grilled Beef Kebab with Au Jus  
香烤牛肉串

Crispy Shrimp Cake with Saffron Aioli  
黃金鮮蝦餅佐蕃紅花降

Mushroom and Cranberry Quiche  
法式蘑菇小紅莓鹹派

Rosemary Lamb Kebab  
迷迭香羊肉串

Marinated Vegetable Kebab  
義式風味時蔬串

Spicy Sausage Wrapped with Bacon  
義式香腸培根風味捲

### **Dessert**

Fruit Custard Cake, Crème Brûlée, Black Forrest Cake  
水果卡士達蛋糕, 法式烤布雷, 德式黑森林蛋糕

Cottage Cheese Cake, Assorted Fresh Fruit Platter  
德式烤起司蛋糕, 新鮮水果盤

Coffee and Tea

*(Minimum Order 100 People)*

## Banquet Drink Menu

<b><u>Beverage</u></b>	Glass	Bottle
Soda (Coke, Diet Coke, Sprite, Tonic Water, Soda)		55
<b><u>Red Wines</u></b>		
1. Cabernet Sauvignon, Chateau Subercaseaux, Chilean	100	500
2. Cabernet Sauvignon 2008, Robert Mondavi, California	160	800
3. Privatus 2008, Bordeaux, France	—	800
4. Claret 2006 Newton, California	—	1,400
<b><u>White &amp; Sparking Wines</u></b>		
1. Sauvignon Blanc, Chateau Subercaseaux, Chilean	100	500
2. Sauvignon Blanc 2008, Robert Mondavi, California	160	800
3. Sauvignon Blanc 2008 Cloudy Bay, NZ	—	1,400
4. Domaine Chandon Brut NV, Australia	—	1,200
<b><u>Juice Bar</u></b>		
Orange, Cranberry, Grapefruit, Coke, Sprite	NT\$200 per person	

### **Special offer :**

1. Banquet house selection red/white are listed at 1st item (Chateau Subercaseaux, Chilean) on the sheet. If purchase 12 btl, additional 2 btl to be complimentary.
2. House selection red wine and white wine can not be combined in complimentary offering.
3. Corkage fee NT\$500 will be additional cost per btl upon the used one.

*(Minimum Order 100 People)*