



## 【外帶年菜】

品項	金額	數量	小計
團團圓圓外帶桌菜六人份 ※限量80套	【含保溫袋】	\$9,800	
御品乾隆佛跳牆 3000g	【含盅】	\$2,600	
進祿紅蟳糯米糕 (每份2隻) 1300g	【含微波盒】	\$1,880	
五福滿漢拼盤 1500g	【含微波盒】	\$1,800	
(東港烏魚子、五味鮮鮑魚、煙燻鴨胸、涼拌蜆絲、甘味燒烤魷)			
蠔皇鮑魚烏參虎掌 1000g	【含微波盒】	\$1,800	
紅燒無錫大肋排 (每份10支) 1100g	【含微波盒】	\$1,800	
清蒸野生年年餘 800g	【含微波盒】	\$1,580	
蒜香椒鹽虎大蝦 (每份10尾) 560g	【含微波盒】	\$1,580	
洋蔥桂花龍蝦 (每份3-4人份) 400g	【含微波盒】	\$1,580	
酒香照燒羊肩排 (每份6支) 600g	【含微波盒】	\$1,580	
頂級黑鑽養生雞湯 3000g	【含微波盒】	\$1,380	
手工X.O.醬禮盒 (每組2瓶) 550g /瓶		\$1,200	
福至富貴東坡肉 (每份6塊) 750g	【含微波盒】	\$1,080	
螃蟹什錦海鮮鍋 900g	【含微波盒】	\$880	
熟凍韭菜餅 (每份10個) ※需自行加熱 560g	【含微波盒】	\$500	
枸杞紹興醉雞 300g	【含微波盒】	\$380	
港式腊味蘿蔔糕 700g	【含微波盒】	\$380	
合計	折扣	總計	

訂購日期：

郵寄發票地址：

顧客姓名：

行動電話：

統一編號：

聯絡電話：

取貨日期 / 時間：

信用卡付款	訂購總額：新台幣      萬      仟      佰      拾      元整		信用卡種類：
	信用卡卡號：		信用卡有效日期：
	發卡銀行：	信用卡背面後3碼：	持卡人簽字：
	◎ 本人願以信用卡結付該貴賓之消費項目，僅支付『2022虎歲春首・躍食代-外帶年菜』消費		
轉帳	匯款戶名：豐昱國際股份有限公司      銀行：安泰商業銀行 台中分行 帳號：0071-2604-6988-01（銀行代號：816）		*匯款完成後，請來電告知轉帳日期、轉出帳號後五碼及轉帳金額

提貨日期：2022年01月01日~2022年01月30日

提貨時間：加熱 11:30~14:00 / 18:00~20:00

冷凍 10:30~20:00

\* 2022年01月31日除夕當日提貨時間為11:00~16:30

●訂購須結清款項方能成立訂單

●請將本訂購單連同付款內容填寫完後傳真至阿利海鮮傳真專線 (04)2324-0899

優惠詳情請洽阿利海鮮(04)2326-8008轉7101

【本菜單使用之豬肉原料，原產地均為台灣 The origin of pork dishes on the menu is from Taiwan.】



## 【外賣桌菜】

五福錦繡拼盤 / 含微波盒  
(東港烏魚子、五味鮮鮑魚、煙燻鴨胸、涼拌蜆絲、甘味燒烤魷)  
Assorted Cold Cut Combination Platter

洋蔥桂花龍蝦 / 含微波盒  
Stir-fried Fresh Lobster with Onion and Egg

紅燒無錫大肋排 / 含微波盒  
Braised Pork Sparerib in Soy Sauce

清蒸野生年年餘 / 含微波盒  
Steamed Sea Fish with Green Onion and Soy Sauce

蒲燒鰻米糕 / 含微波盒  
Steamed Kabayaki Eel Glutinous Rice

蠔皇鮑魚烏參虎掌 / 含微波盒  
Braised Slice Abalone、Sea Cucumber and Pork Sinew with Brown Sauce

頂級黑鑽養生雞湯 / 含微波盒  
Part-boiled Black Garlic with Whole Chicken

【含保溫袋】

每套\$9,800 / 6人量

\$9,800 / Serves Six People

限量80套



沙律龍蝦拼盤 (龍蝦沙拉、烏魚子、醉雞、蜆絲)

Assorted Seafood Platter

螃蟹什錦海鮮鍋

Crab, Mixed Seafood and Vegetable Soup in a Hot Clay Pot

蒜茸玉版鮮鮑魚

Steamed Abalone with Garlic Sauce Served with Stir-fried Rice Noodle

清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

福祿美雙拼 (手工花枝丸/荷葉珍珠雞)

Deep-fried Squid Balls / Steamed Glutinous Rice with Chicken and Cured Shrimp Wrapped in Lotus Leaf

彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup

【內含現榨新鮮果汁一壺、Haagen-Dazs迷你杯六杯】

每桌\$12,800/ 6人量

\$12,800 / Serves Six People

加入加價每位NT\$2,100+10%





除夕  
圍爐



蘿蔓海鮮和風沙拉

Fresh Vegetable and Seafood Salad with Japanese Dressing

錦繡五福大拼盤 (烏魚子、醉雞、煙燻鴨胸、蜆絲、烤魷)

Assorted Seafood Platter

XO醬干貝蝦球

Sautéed Dual Seafood and Vegetables with XO Sauce

蒜茸玉板龍蝦

Steamed Lobster with Thick Rice Noodles and Soy Sauce

御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

蒲燒鰻糯米糕

Steamed Kabayaki Eel Glutinous Rice

福祿美雙拼 (手工花枝丸/芝麻鮮蝦餅)

Deep-fried Squid Balls / Deep Fried Shrimp Cake with Sesame Seeds

彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

頂級黑蒜養生土雞湯

Part-boiled Chicken Soup with Black Garlic

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup

【內含現榨新鮮果汁三壺、Haagen-Dazs迷你杯十杯】

每桌\$19,800/ 10人量

\$19,800 / Serves Ten People

加人加價每位NT\$1,980+10%





除夕圍爐



阿利海鮮包廂限定

蘿蔓海鮮和風沙拉

Fresh Vegetable and Seafood Salad with Japanese Dressing

烏魚子綜合生魚片

Assorted Seafood Platter

螃蟹什錦海鮮鍋

Crab, Mixed Seafood and Vegetable Soup in a Hot Clay Pot

清蒸活龍蝦

Steamed Fresh Lobster in Soya Sauce (by individual)

碧綠百合干貝雙鮮

Sautéed Dual Seafood and Lily Bulb with Vegetables

蒜茸玉版鮮鮑魚

Steamed Abalone with Garlic Sauce Served with Stir-fried Rice Noodle

清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

福祿美雙拼 (干煎韭菜餅/芝麻鮮蝦餅)

Pan Fried Shrimp with Leeks Cake / Deep Fried Shrimp Cake with Sesame Seeds

彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup

【內含現榨新鮮果汁三壺、Haagen-Dazs迷你杯十杯】

每桌\$24,800/ 10人量

\$24,800 / Serves Ten People

加人加價每位NT\$2,480+10%



錦繡素珍盤

Assorted Vegetarian Cold Platter

羅漢上素卷

Mixed Vegetable Rolls

碧綠炒雙脆

Stir Fried Vegetable with Konjac Jelly

北菇燴鮑甫

Vegetarian Abalone with Mushroom

素佛跳牆

Braised Soup with Mixed Vegetables

竹影翠綠蔬

Steamed Asparagus with Bamboo Piths

翠玉素炒飯

Fried Rice with Vegetable

枸杞山藥鮮筍湯

Double Boiled Bamboo Shoots with Chinese Yam Soup

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup



【內含Haagen-Dazs迷你杯一杯】

每位\$1,680 / 人



沙律龍蝦拼盤 (龍蝦沙拉、烏魚子、醉雞、蜆絲)

Assorted Seafood Platter

螃蟹什錦海鮮鍋

Crab, Mixed Seafood and Vegetable Soup in a Hot Clay Pot

蒜茸玉版鮮鮑魚

Steamed Abalone with Garlic Sauce Served with Stir-fried Rice Noodle

清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

福祿美雙拼 (手工花枝丸/荷葉珍珠雞)

Deep-fried Squid Balls / Steamed Glutinous Rice with Chicken and Cured Shrimp Wrapped in Lotus Leaf

彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup

【Haagen-Dazs迷你杯六杯】

每桌\$11,800/ 6人量

\$11,800 / Serves Six People

加入加價每位NT\$1,900+10%







## 新春桌菜



### 蘿蔓海鮮和風沙拉

Fresh Vegetable and Seafood Salad with Japanese Dressing

### 錦繡五福大拼盤 (烏魚子、醉雞、煙燻鴨胸、蜆絲、烤魷)

Assorted Seafood Platter

### XO醬干貝蝦球

Sautéed Dual Seafood and Vegetables with XO Sauce

### 蒜茸玉版龍蝦

Steamed Lobster with Thick Rice Noodles and Soy Sauce

### 御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

### 清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

### 蒲燒鰻糯米糕

Steamed Kabayaki Eel Glutinous Rice

### 福祿美雙拼 (手工花枝丸/芝麻鮮蝦餅)

Deep-fried Squid Balls / Deep Fried Shrimp Cake with Sesame Seeds

### 彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

### 頂級黑蒜養生土雞湯

Part-boiled Chicken Soup with Black Garlic

### 新鮮水果盤

Fresh Fruit Plate

### 紫米紅豆西米露

Home-made Sweet Soup

【Haagen-Dazs迷你杯十杯】

每桌\$17,800/ 10人量

\$17,800 / Serves Ten People

加入加價每位NT\$1,780+10%







## 新春桌菜

蘿蔓海鮮和風沙拉

Fresh Vegetable and Seafood Salad with Japanese Dressing

烏魚子綜合生魚片

Assorted Seafood Platter

螃蟹什錦海鮮鍋

Crab, Mixed Seafood and Vegetable Soup in a Hot Clay Pot

清蒸活龍蝦

Steamed Fresh Lobster in Soya Sauce (by individual)

碧綠百合干貝雙鮮

Sautéed Dual Seafood and Lily Bulb with Vegetables

蒜茸玉版鮮鮑魚

Steamed Abalone with Garlic Sauce Served with Stir-fried Rice Noodle

清蒸野生時令魚

Steamed Sea Fish with Scallion and Ginger

御品乾隆佛跳牆

Braised Soup with Meat and Mixed Vegetables

福祿美雙拼 (干煎韭菜餅/芝麻鮮蝦餅)

Pan Fried Shrimp with Leeks Cake / Deep Fried Shrimp Cake with Sesame Seeds

彩椒鮮菇蘆筍

Stir Fried Asparagus with Bell Peppers and Mushroom

新鮮水果盤

Fresh Fruit Plate

紫米紅豆西米露

Home-made Sweet Soup

【Haagen-Dazs迷你杯十杯】

每桌\$22,800/ 10人量

\$22,800 / Serves Ten People

加人加價每位NT\$2,280+10%

