

TAIWAN'S CULINARY HERITAGE





Chef Li Cheng-Shang - Banquet Chef at Mandarin Oriental Taipei, has led prestigious banquets including the Golden Horse Awards.

Guest Chef Li Cheng-Shang



Chef Chih Yi-Ming - Executive Chef at Kaohsiung Marriott Hotel, is celebrated for his refined interpretation of traditional banquet cuisine.

A CULINARY JOURNEY TO TAIWAN

07 - 09 NOVEMBER 2025

VND2,200,000++/guest (food only)
VND2,500,000++/guest (include drinks)







MENU

美人茶香醉雞捲 Tea, Drunken Chicken, Marinated

香煎高粱酒香腸 Kaoliang-Infused Sausage, Pan-Seared

台灣椒鹽鹹酥雞 Chicken, Basil, Salt with Pepper, Deep-Fried

> 五味醬冰鮮透抽 Chilled Squid with Five Spice

花膠海味佛跳牆 Buddha Jump Over The Wall

埔里紹興爌肉拼麻油乾煎鮑魚 Shaoxing Wine, Pork Belly, Braised Abalone, Sesame Oil, Pan-Seared

樹子鳳梨醬蒸龍膽石斑 Giant Grouper, Fermented Pineapple, Cordia Seed Sauce, Steamed

蛋黄大蝦筒仔米糕 Steamed Glutinous Rice with Mushroom Salted Egg, King Prawn Roll

古法薑汁番茄盅 Tomato with Vegetables, Traditional Ginger Sauce

珍珠奇亞仔愛玉襯宜蘭炸糟餅 Ai-Yu Crstal Jelly, Aloe Vera, Chia Seeds with Tapioca Pearl Traditional Kumquat Cake from Yilan, Deep-Fried

__ NON-ALCOHOLIC __ BEVERAGES INCLUDED

文山包種金萱種(冷泡) Pouchong Tea Jinxuan variety, Wenshan, Coldbrew

台東紅烏龍 (熱泡) Red Oolong tea, Taitung, Hotbrew

鹿谷凍頂烏龍茶 (熱泡) Dong Ding Oolong Tea, Lugu, Nantou, Hotbrew

新竹東方美人(熱泡) Oriental Beauty Tea, Hsinchu, Hotbrew

魚池紅玉紅茶(冰鎮) Ruby Black Tea, Yuchi, Nantou, Chilled

BEVERAGES INCLUDED

SC Lab檜木四季春茶酒Gin Soda SC Lab Hanaki Four Season Spring Oolong Gin Soda

穀蘊高粱波本 Grainvest Sorghum-Bourbon Cask Single Grain Whisky with Water

金門典藏珍品 Premium Kinmen Kaoliang Liquor, Frozen Drink

噶瑪蘭山川首席葡萄酒風味桶 Kavalan Concertmaster Vinho Barrique Finish Single Malt Whisky, on rock

Omar **Single Malt Whisky Sherry Type**, on rock

霧峰農會酒莊荔枝蜂蜜 Wufeng Farm's Association Winery Lychee Honey Wine with sparkling



INTERCONTINENTAL HANOI LANDMARK72

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