

粵亮桌席菜單

MOONLIGHT TABLE MENU A

粵亮饗賓開胃碟

蔥香澎湖冰捲 / 蜜汁叉燒皇 / 掛爐烤鴨 / 涼拌雲耳海蜇頭 / 欖菜肉鬆炒四季豆

Cuttlefish in Scallion Sauce / Barbeque Pork / Roasted Duck / Jellyfish and Black Fungus /
Wok Fried Minced Meat with Green Bean, Mushrooms and Garlic

蟲草花膠燉玉排 (位上)

Double Boiled Pork Ribs Soup with Fish Maw and Cordyceps

野米風沙脆皮雞襯蟹黃鮮蝦腐皮捲

Deep Fried Chicken with Garlic, Sichuan Pepper and Wild Rice,
Served with Tofu Skin Rolls with Shrimps Paste and Crab Roe Sauce

松露鮑魚炒雙鮮

Wok Fried Abalone and Ocean Sunfish with Cuttlefish and Mushroom in Truffle Sauce

豉汁玉露海上鮮

Steamed Grouper with Black Bean and Fish Oil Sauce

薄荷西檸戰斧豬

Deep Fried Bone-In Pork Chop with Mint, Served in Sweet Lemon Sauce

蝦乾紫菜鹹香砂鍋飯

Steamed Rice with Dried Oyster, Shellfish, Seaweed, Dried Shrimp, Mushrooms, Pork and Egg

仙翁雪蓮蟹肉燴鮮蔬

Braised Luffa with Snow Lotus and Nostoc

椰汁小米銀耳露

Chilled White Fungus and Millet in Coconut Juice

楓糖綠豆糕佐寶島四季時果集

Mung Bean Cake in Maple Syrup / Seasonal Fresh Fruit Platter

每桌新台幣 18,800 元(每桌 10 位) · 另加一成服務費

NT\$18,800 per Table for Ten Person and Subjected to 10% Service Charge.

·茶資每人 NT\$100 起。

·Minimum tea fee NT\$100.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

·Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

·若是您對某種食物會過敏不適或有其他需求，請告知服務人員協助您。

·Please let us know if you have any special dietary requirement, food allergies or food intolerances.

·本酒店使用非基因改良的豆類製品。

·Our hotel does NOT use GMO bean products.

·本餐廳豬肉原產地為台灣、西班牙、加拿大，牛肉原產地為澳洲、美國、紐西蘭。

·The pork served in this restaurant is sourced from Taiwan, Spain, and Canada, while the beef is sourced from Australia, the United States, and New Zealand.



粵亮桌席菜單

MOONLIGHT TABLE MENU B

五福經典饗賓碟

野米藤椒避風塘雞球 / 鮮果橙汁咕咾肉 / 撈汁冰捲貢菜 / 豉油皇鴨腱頭 / XO 醬海蜇花

Deep Fried Chicken Ball with Garlic, Sichuan Pepper and Wild Rice / Deep Fried Pork with Orange Sauce /
Dried Balloflower with Cuttlefish in Black Bean Sauce / Braised Duck Tendon in Premium Soy Sauce / Jellyfish with XO Sauce

羊肚菌烏雞燉花膠(位上)

Double Boiled Silkie Chicken Soup with Morel Mushrooms, Fish Maw, Sliced Conch and Dried Small Scallops

豉汁炆波龍瀨頭抽乾炒河粉

Braised Boston Lobster with Black Bean Sauce and Wok Fried Rice Noodles with Soy Sauce

粵亮招牌掛爐片皮鴨_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

老滷帶骨牛小排佐黑蒜法式醬

Braised Bone-in Beef Short Rib with French Black Garlic Sauce

金湯藜麥蝦滑扒津白

Stewed Baby Cabbage with Quinoa, Shrimps Paste and Pumpkin Mud

油浸松露海石斑

Oil Poached Grouper with Garlic Truffle Sauce

鰻魚醉脯糯米飯

Steamed Glutinous Rice with Eel and Sliced Pork in Chinese Wine

象形鼓獅奶酪

Matcha with Purple Rice Panna Cotta

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 22,800 元(每桌 10 位) · 另加一成服務費

NT\$22,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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粵亮母親節桌席菜單

MOONLIGHT MUMMY DAY TABLE MENU

粵亮迎賓舞彩碟

金蒜撈汁無骨鵝翅/ 虎皮貢菜烏魚子捲/ 老酒仙翁醉白蝦/ 港式掛爐烤鴨/ 蜜汁叉燒皇

Goose Wing with Homemade Sauce/ Mullet Roe with Pickled Vegetable/
Shrimp with Chinese Wine/ Roasted Duck/ BBQ Pork

松露蝦湯波士頓龍蝦

Braised Boston Lobster with Truffle Shrimp Soup

羊肚菌陳皮和牛臉頰

Stewed Wagyu Beef Cheek with Morels and Dried Tangerine Peel

金湯酸菜海石斑

Braised Giant Grouper with Pickled Cabbage

北菇鮑魚燴鵝掌

Braised Abalone with Goose Webs, Mushroom and Ginkgo

蝦乾蟲草鮮蘆筍

Stir Fried Asparagus with Dried King Shrimp and Cordyceps

粵式五福蒸盅飯

Steamed Glutinous Rice with Spare Ribs, Chicken Feet and Chinese Sausage

福氣葫蘆擂茶貢糖糕

Hakka Tea with Peanut Candy

花膠蔘鬚燉烏雞(位上)

Boiled Black Chicken Soup with Fish Maw, Ginseng, Snail Meat and Baby Scallop

寶島四季時果集

Seasonal Fresh Fruit Platter

※每桌 NT\$23,800(每桌 10 位) · 另加一成服務費

NT\$23,800 Per Table for Ten Person and Subjected to 10% Service Charge

※半桌 NT\$13,800(每桌 5 位) · 加人加量加價每位 NT\$2,380 計 · 另加一成服務費

NT\$13,800 Per Table for Five Person, Additional Person at Price NT\$2,380 and Subjected to 10% Service Charge.

※母親節期間凡用餐 · 可享加購價 NT\$999 母親節限訂芋香佈蕾蛋糕乙顆



望月套餐

MOONLIGHT SET MENU A

花膠蟲草純菜千絲羹

Double Boiled Water Shield Soup with Fish Maw, Cordyceps and Tofu Sliced

干貝蟹黃大良玉簪蝦

Braised Grass Shrimp with Scallop in Crab Roe Sauce and Fried Milk

紅燒鮑魚外婆肉

Braised Pork Belly with Abalone and Broccoli

玉露櫻花蒸海斑

Steamed Grouper Fillet with Asparagus, Salted Sakura in Fish Sauce

羊肚菌蝦乾鮮蘆筍

Stir Fried Asparagus with Morels Shrimp Balls and Dried King Shrimp

招牌雪山桂花包 / 仙翁冰糖燉水梨 / 楓糖綠豆糕

Braised Pear and Nostoc / Baked Barbeque Pork Buns / Mung Bean Cake in Maple Syrup

寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣 1,880 元，另加一成服務費

NT\$1,880 per Person and Subjected to 10% Service Charge

·茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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·本餐廳豬肉原產地為台灣、西班牙、加拿大，牛肉原產地為澳洲、美國、紐西蘭。

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粵亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

天篷懷石寶島盤

薄荷西檸醬南瓜 / 脆椒山藥 / 琥珀核果 / 麻香貢菜腐竹 / 梅汁水晶五彩番茄
Pumpkin with Mint Lemon Sauce / Yam with Crispy Pepper /
Sweet Walnut / Tofu Skin and Dried Balloon Flower with Spicy Sauce / Plum Tomato

黑松露素佛跳牆

Boiled Vegetable Soup with Baby Cabbage, Bamboo Shoot, Chayote and Truffle Sauce

蠔汁牛肝菌素什錦

Wok Fried Seasonal Fresh Mushrooms with Boletus and Asparagus in Vegetarian Oyster Sauce

欖菜脆瓜醬肉餅瀨荔茸干貝

Pan Fried Vegetarian Meat with Pickled Vegetables and King Oyster Mushrooms and Taro Mud

蟲草虎掌菌素伊麵

Wok Fried E-fu Noodles with Cordyceps and Sarcodon Aspratus Mushrooms

上湯羊肚菌鮮角瓜

Braised Luffa Noodles with Morels and Nostoc

仙翁冰糖燉水梨佐楓糖綠豆糕

Braised Pear with Nostoc / Mung Bean Cake in Maple Syrup

寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣 1,880 元 · 另加一成服務費

NT\$1,880 per Person and Subjected to 10% Service Charge

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 自備酒水服務費：葡萄酒每瓶 NT\$500 元；烈酒每瓶 NT\$800 元。

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弦月套餐

MOONLIGHT SET MENU B

靚粵東海舞彩蝶

青檸焦糖松阪豬 / 麻香老滷無骨鴨翅 / 椒汁胡椒靚鮑魚 / 琥珀核果
Caramelized Superior Pork / Duck Wings with Spicy Sauce / Pepper Abalone / Sweet Walnut and Macadamias

頂湯元貝燉花膠

Double Boiled Chicken Soup with Baby Scallop, Fish Maw and Sliced Whelk

黑松露奶油焗明蝦

Braised Prawn with Black Truffle Cream Sauce

薄荷鮮果西檸戰斧豬

Deep Fried Tomahawk Pork with Tomato in Mint Lemon Sauce

立麟馬頭魚佐麻油八樓米粉

Deep Fried Red Tilefish and Fried Rice Vermicelli in 8F Moonlight Style

粵亮雙味蒸美點

魚子干貝燒賣 / 晶瑩鮮蝦餃

Steamed Scallop and Fish Roe Shu Mai/ Steamed Shrimps Dumpling

寰宇四季水果集佐生磨核桃露

Seasonal Fresh Fruit Platter and Sweet Walnut Soup

每位新台幣 2,380 元，另加一成服務費

NT\$2,380 Per person and Subjected to 10% Service Charge

·茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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眉月套餐

MOONLIGHT SET MENU C

鳳城饗宴前菜盤

欖菜蛋白蟹肉塔 / 粵亮蜜汁叉燒 / 黑松露鮑魚 / 梅汁水晶五彩番茄

Stir Fried Crab Meat with Olive Vegetable and Fried Egg White Tart / Barbeque Pork / Abalone with Truffle / Plum Tomato

雞粥響螺燉土雞

Double Boiled Chicken Thick Soup with Baby Scallop and Cordyceps

香煎小羔羊佐黑蒜法式醬

Pan Fried Lamb Chop with Black Garlic Sauce

海膽醬焗龍蝦襖 XO 牛仔粒佐香米

Braised Half Lobster in Sea Urchin Sauce with Fried Rice in Diced Beef Cubes with XO Sauce

燕液菌皇翠玉藏珍

Braised Morels with Cordyceps, Sarcodon Aspratus, Bird's Nest, Mushrooms and Double Boiled Spinach Thick Soup

寰宇四季水果集佐淘氣人蔘酥

Seasonal Fresh Fruit Platter / Baked Lotus Seed Paste Cake with Ginseng

每位新台幣 2,880 元，另加一成服務費

NT\$2,880 per Person and Subjected to 10% Service Charge

·茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

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