

料理過敏原 Allergen Notice



甲殼類
Shells



堅果類
Nuts



亞硫酸類
Sulfites



芒果
Mangoes



芝麻
Sesame



頭足類
Cephalopods



花生
Peanuts



含麩質之穀物
Gluten



螺貝類
Mollusks



牛奶、羊奶
Dairy



大豆
Soybean



種子類
Seeds



蛋
Egg



魚類
Fish



奇異果及其製品
Kiwifruit



牛肉及其製品
Beef



豬肉及其製品
Pork



素食
Vegetarian

-
- 茶資每人NT\$100起。
 - Minimum tea fee NT\$100.
 - 價格皆以新台幣計算，需另加10%服務費。
 - All prices are in TWD and subject to a 10% service charge.
 - 自備酒水服務費：葡萄酒系列每瓶NT\$500；烈酒系列每瓶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，請告知現場服務人員協助您。
 - Please let us know if you have and special dietary requirements, food allergies or food intolerances.
 - 本飯店使用非基因改良的豆類製品。
 - This hotel does NOT use GMO Bean products.



2026 春節滿堂吉慶鴨合宴

2026 LUNAR NEW YEAR ROASTED DUCK MENU

花膠鮑魚珍饈盅

Double Boiled Chicken Soup with Fish Maw, Abalone and Snail Meat

招牌靚皮烤鴨三吃

Roasted Duck in Prepared Three Styles

第一吃 - 靚皮片皮鴨附三色餅皮

菠菜馬告、全麥老麵、紅蘿蔔刺蔥

Duck Fillet with Three Kinds Homemade Pancake

(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - XO醬蔥香爆鴨架

Wok Fried Duck Bone with Snap Pea in X.O Sauce

第三吃 - 松露攪菜鴨鬆炒飯

Stir Fried Rice with Fried Egg White and Duck Fillet

黑蒜豉汁蒸活龍蝦

Steamed Fresh Lobster with Glass Noodles in Black Garlic Sauce

蟹黃蟹腿娃娃菜

Wok Fried Baby Cabbage with Crab Roe and Crab Meat

粵亮港式雙美點

干貝燒賣皇     、椰汁小米燉銀耳  

Steamed Scallop Shu Mai / Coconut Juice with White Fungus

寰宇四季鮮果

Seasonal Fresh Fruit Platter

每套NT\$6,999，另加一成服務費。恕不與任何優惠並用。

Special Price NT\$6,999 and Subjected to 10% Service Charge.

This Offer Cannot Be Combined with Any Other Discount

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招牌靚皮烤鴨三吃

ROASTED DUCK IN PREPARED THREE STYLES



第一吃 - 靚皮片皮鴨附三色餅皮(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

First Style - Duck Fillet with Three Kinds Homemade Pancake

(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 蘿蔓松露欖菜炒鴨鬆 

Second Style - Wok Fried Duck Fillet with Fried Egg White, Dried Cabbage and Lettuce

第三吃 - 雲吞蟲草鴨架濃湯 

Third Style - Double Boiled Duck Bone Soup with Wonton, Cordyceps, Cabbage and Tofu

NT\$3,560+10% / 全隻 (限量供應，建議提前預訂)

NT\$3,560+10% (Whole, Please Preorder in Advance)

意猶未盡想加料

EXTRAS

三色餅皮(蔥花馬告、全麥老麵、紅蘿蔔刺蔥，各四片) NT\$350

Home Made Pancake

(Scallion with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

配料(每款) NT\$100

蔥白絲 / 小黃瓜絲 / 原味跳跳糖 / 酸溜土豆絲 / 麻香貢菜腐竹  / 薄荷西檸青木瓜絲

Shredded Scallions / Shredded Cucumber / Original Popping Candy /

Shredded Potatoes Sour Taste / Cold Marinated Stem Lettuce, Bean Curd Stick with Sichuan Pepper /

Shredded Green Papaya with Lemon and Mint Sauce

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2026 春節春風得意桌菜

2026 LUNAR NEW YEAR TABLE MENU

六福馬年喜慶盤

老酒仙翁醉白蝦 、撈汁貢菜冰捲       、招牌掛爐烤鴨   、
XO醬涼拌海蜇花     、蜜汁叉燒皇  

Shrimp with Chinese Wine / Cuttlefish with Dried Cabbage / Roasted Duck / Jelly Fish with X.O Sauce / Barbeque Pork

花膠蟲草珍饈盅

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Matsutake

龍蝦菌皇燜野米

Braised Lobster with Wild Rice, Mushrooms in Lobster Soup

松露奶油戰斧豬佐爐烤食蔬

Deep Fried Tomahawk Pork Chop With Truffle Milk Cream Sauce

黑蒜豉汁海石斑

Steamed Giant Grouper with Black Bean Sauce

吉品鮑魚燴烏參

Braised Sea Cucumber with Abalone, Ginkgo and Bamboo Shoot

櫻花蝦鰻魚糯米糕

Steamed Glutinous Rice with Taro, Eel and Dried King Shrimp

粵亮春節雙美點

干貝魚子燒賣皇    、象形鼓獅奶酪奶 

Steamed Scallop Fish Roe Shu Mai with Steamed Scallop Shumai / Mocha and Purple Rice Panna Cotta

椰汁小米燉銀耳 / 季節當令生鮮果

Braised White Fungus with Coconut Juice / Seasonal Fresh Fruit Platter

每桌NT\$22,880(每桌10位)，另加一成服務費

NT\$22,880 Per Table for Ten Person and Subjected to 10% Service Charge

半桌NT\$12,880(每桌5位)，加入加量加價每位NT\$2,580計，另加一成服務費

NT\$12,880 Per Table for Five Person, Additional Person at Price NT\$2,580 and Subjected to 10% Service Charge.

(桌菜皆內含熱茶暢飲及新鮮柳橙汁暢飲)

自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

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2026 春節鴻運當頭套餐

2026 LUNAR NEW YEAR SET MENU



馬年鴻運迎賓碟

蔥醬水晶雞、招牌掛爐烤鴨、XO醬涼拌海蜇花、蜜汁叉燒皇

Chicken with Scallion Sauce / Roasted Duck / Jelly Fish with XO Sauce / Barbeque Pork

花膠鮑魚珍饈盅

Double Boiled Chicken Soup with Abalone, Fish Maw and Matsutake

龍蝦菌皇燜野米

Braised Lobster with Wild Rice and Mushrooms in Lobster Soup

陳皮清燉和牛頰肉佐松露奶油醬

Stewed Wagyu Beef Cheek With Milk Cream Truffle Sauce

黑蒜豉汁龍虎斑

Steamed Giant Grouper Fillet with Fish Sauce

蝦乾百合燴時蔬

Stir Fried Baby Cabbage with Dried Shrimp

粵亮春節雙美點

干貝魚子燒賣皇、椰汁小米燉銀耳

Steamed Fish Roe Shu Mai with Scallop / Braised White Fungus with Coconut Juice

寰宇季節生鮮果

Seasonal Fresh Fruit Platter

每位NT\$2,288，另加一成服務費
NT\$2,288 Per Person and Subjected to 10% Service Charge.

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2026 春節鴻運當頭素食套餐

2026 LUNAR NEW YEAR 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

欖菜脆瓜醬肉餅襯荔茸干貝

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

寰宇四季鮮果

Seasonal Fresh Fruit Platter

每套NT\$1,880，另加一成服務費

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

● 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

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港式燒臘 BARBECUE SELECTIONS



燒臘雙味拼盤(任選二)

Barbecue Platter (Choice of Two)

NT\$680

蜜汁叉燒皇 

Maltose Glazed Barbecue Pork

NT\$620

青檸焦糖松阪豬(不可雙拼) 

Caramelized Superior Pork (Cannot Platter)

NT\$580

粵亮招牌掛爐烤鴨 

Roasted Duck in Hong Kong Style

NT\$580

蔥油水晶雞 

Chicken Legs With Scallion Oil

NT\$520

撈汁冰捲貢菜 

Dried Ballonflower with Cuttlefish

NT\$380

價格皆以新台幣計算，需另加10%服務費

All prices are in TWD and subject to a 10% service charge

家禽肉類 POULTRY AND MEATS

粵亮鴻運炸子雞 (半隻) 🍗🍗🌿

Deep Fried Chicken (Half) with Garlic

NT\$880

骰子牛料理

菌皇松露炒 🍗🌿🍄🍄🐷🐷 / XO醬香蒜炒 🌶️🍗🍗🌿🍄🍄🐷🐷

Diced Beef Cubes

Wok Fried with Mushrooms and Truffle Sauce / Wok Fried with X.O Sauce

NT\$860

特調豬肋排

鮮果橙汁 🍷🍊 / 避風塘 🍗🌿 / 薄荷西檸汁

Pork Ribs

Wok Fried with Orange Sauce / Deep Fried with Garlic / Wok Fried with Sweet Lemon Sauce

NT\$580

巴蜀辣跳雞 🌶️🍗🍗🌿🍷🐟🐷

Deep Fried Chicken Ball with Chili Sauce

NT\$580

煲仔 CLAY POT

蠔皇鮑魚烏參煲

Braised Abalone and Sea Cucumber with Chu Hou Sauce in Clay Pot

NT\$1380

蟹黃海鮮豆腐煲 🍷🍗🍗🌿🍷🐟🍄🍄

Braised Abalone, Shrimps, Scallop, Snail Meat,
Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot

NT\$680

八珍海鮮粉絲煲 🍷🍗🍗🌿🍷🐟🍄🍄

Braised Assorted Seafood with Glass Noodles in Clay Pot

NT\$780

麻婆豆腐牛舌煲 🍗🌿🍷🐟 (此產品有蠶豆，蠶豆症患者誤食)

Braised Tofu with Beef Tongue and Ground Pork in Clay Pot

NT\$620

價格皆以新台幣計算，需另加10%服務費

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主食 RICE / NOODLE

黑松露欖菜海鮮炒飯 🍷 🍷 🌿 🍤 🦀 🐙 🐷 NT\$580
Wok Fried Rice with Truffle and Preserved Olive Vegetables and Seafood

蠔皇海鮮廣炒麵 🍷 🍷 🌿 🍤 🐙 🦀 🐙 🐷 NT\$580
Deep Fried Noodles with Cuttlefish, Shrimps, Crab Meat and Scallop

頭抽乾炒牛河 🍷 🌿 🐮 NT\$460
Fried Rice Noodle with Beef Slices

時蔬 VEGETABLES

百合羊肚菌鮮蘆筍 🍷 🐷 NT\$560
Stir Fried Asparagus with Morels and Fungus

娃娃菜料理 NT\$480
瑤柱金湯 🍷 🌿 🍤 🐙 / 蟹黃蟹腿 🍷 🍤 🦀
Baby Cabbage
Braised with Chicken Soup and Dried Scallop / Stir Fried with Crab Roe and Crab Meat

瑤柱小魚炆莧菜 🍷 🌿 🍤 🐙 🐷 NT\$480
Stewed Amaranth with White Bait, Dried Scallop and Garlic

價格皆以新台幣計算，需另加10%服務費

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湯品 SOUP



雲吞芽白干貝雞鍋 🍄 🍲 🌿 🍷 🐟 🦪 🍜

Double Boiled Chicken Soup with Dried Scallops, Clams, Baby Cabbage, Glass Noodles and Wonton

NT\$1,980

雞粥野米燉花膠(每位) 🍲 🍷 🌿 🐟 🦪 🐷

Double Boiled Porridge with Fish Maw, Baby Scallop, Superior Pork and Wild Rice

NT\$480

蟲草花響螺燉土雞(每位) 🍲 🍷 🌿 🐟 🦪 🐷

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Snail Meat (Per Person)

NT\$420

燕液瑤柱蟹肉羹(每位) 🍲 🍷 🌿 🍷 🐟 🦪 🐷

Double Boiled Chicken Thick Soup with Bird's Nest, Egg White and Crab Meat (Per Person)

NT\$380

價格皆以新台幣計算，需另加10%服務費

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港式點心 DIM SUM

鮑魚燒賣皇(3粒) 🍲 🐙 🌿 🍷 🦐 🐷 NT\$360
Steamed Abalone Shu Mai (3 Pcs)

晶瑩鮮蝦餃(3粒) 🍲 🌿 🦐 🐷 NT\$280
Steamed Shrimps Dumplings (3 Pcs)

蟹黃鮮蝦腐皮捲 (3捲) 🍲 🐙 🌿 🍷 🦐 🐷 NT\$280
Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3 Pcs)

叉燒鮮蝦滑腸粉 🌿 🐙 🌿 🍷 🦐 🐷 NT\$260
Steamed Shrimps and Barbecue Pork Rice Rolls

焗皮雪山桂花包 (3粒) 🍲 🐙 🌿 🍷 🐷 NT\$250
Baked Barbecue Pork Buns (3 Pcs)

蠔皇叉燒酥 (3粒) 🐙 🌿 🍷 🦐 🐷 NT\$240
Barbecued Pork Pastry Puffs (3 Pcs)

手作靚鳳爪 🌶️ 🌿 🐙 🌿 🦐 🐷 NT\$180
Steamed Chicken Feet in Black Bean Sauce

豉汁嫩排骨 🐙 🌿 🦐 🐷 NT\$180
Steamed Spareribs with Black Bean Sauce

招牌臘味蘿蔔糕 (3片) 🍷 🦐 🐷 NT\$180
Pan Fried Turnip Cake with Sausage and Dried Shrimps (3 Pcs)

價格皆以新台幣計算，需另加10%服務費

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甜點 DESSERT

現沖木桶豆花   

(配料：花生、薑汁糖水) (熱，約4~5人份)

Douhua (Hot)



NT\$460

楊枝甘露凍

Mango Sago Jelly with Cream and Pomelo

NT\$320

雪山黃金流沙包(3粒)       

Steamed Custard Buns with Salty Egg Yolks (3 Pcs)

NT\$250

仙翁冰糖燉雪梨 (冷，每位) 

Braised Pear with Nostoc (Cold, Per Person)

NT\$240

價格皆以新台幣計算，需另加10%服務費

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茶品 CHINESE TEA

梨山紅烏龍

Lishan Alpine Red Oolong Tea

NT\$160 / 每位

東方美人

Oriental Beauty Tea

NT\$160 / 每位

普洱熟茶

Ripe Puer Tea

NT\$160 / 每位

桂花烏龍茶

Osmanthus Oolong Tea

NT\$100 / 每位

文山包種茶

Wenshan Baozhong Tea

NT\$100 / 每位

三峽碧螺春

Bi Luo Chun Green Tea

NT\$100 / 每位

日月潭紅玉

Sun Moon Lake Red Jade Black Tea

NT\$100 / 每位

* 菊花茶 (原片)

Chrysanthemum Tea

NT\$100 / 每位

* 龍眼花茶

Dried Longan Flower Tea

NT\$100 / 每位

* 無咖啡因 Decaffeinated

價格皆以新台幣計算，需另加10%服務費

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軟性飲料類 BEVERAGE LIST



礦泉水 Water

聖沛黎洛礦泉水 San Pellegrino (1000ml)

普娜天然礦泉水 Acqua Panna (1000ml)

BOTTLE

NT\$.250

NT\$.250

汽水 SOFT DRINKS

七喜 7-up

百事可樂 Pepsi Cola

可口可樂 Coca Cola

零卡可樂 Coca Cola Zero

CAN

NT\$200

NT\$200

NT\$200

NT\$200

果汁 REFRESHING JUICE

新鮮柳橙汁 Fresh Orange Juice

新鮮芭樂汁 Fresh Guava Juice

POT / GLASS

NT\$880 NT\$260

NT\$880 NT\$260

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酒類 WINE

啤酒 BEERS

柏克金生啤酒 BUCKSKIN DRFT BEER (300ml)

海尼根 Heineken (330ml)

朝日啤酒 Asahi (330ml)

金牌台灣啤酒 Gold Medal Taiwan Beer (600ml)

GLASS / BOTTLE

NT\$.260

NT\$.250

NT\$.250

NT\$.280

中國茗酒 CHINESE TRADITIONAL WINE

六福 5 年窖藏佳釀陳年高粱

LEOFOO KINMEN KAOLIANG LIQUOR (1000ml)

NT\$.26,888

六福 3 年窖藏佳釀陳年高粱

LEOFOO KINMEN KAOLIANG LIQUOR (1000ml)

NT\$.19,800

金門高粱酒58度 Kinmen Kaoliang Liquor 58° (750ml)

NT\$.1,350

精釀陳年紹興酒 Premier V.O. Shaohsing Wine (600ml)

NT\$.700

RED WINE

Moulin de Gassac Elise Rouge

GLASS / BOTTLE

NT\$.299

NT\$.999

Robert Mondavi PS Bourbon Barrel Cabernet

NT\$.2,680

Allegriani Soave Garganega, Chardonnay

NT\$.450

NT\$.2,200

Penfolds Koonunga Hill Chardonnay, Chardonnay 2

NT\$.400

NT\$.1,980

WHITE WINE

Finca Fella Altado Verdejo

GLASS / BOTTLE

NT\$.299

NT\$.999

Robert Mondavi PS Buttery Chardonnay

NT\$.2,680

Allegriani Valpolicella Corvina Veronese, Rondinella

NT\$.450

NT\$.2,200

Penfolds Koonunga Hill Shiraz Cabernet

NT\$.400

NT\$.1,980

WHISKY

Dalmore 15Y

GLASS / BOTTLE

NT\$.5,500

Johnnie Walker XR 21Y

NT\$.4,500

Hennessy VSOP Cognac

NT\$.3,800

Balvenie 12Y Double Wood

NT\$.3,800

Dalmore 12Y

NT\$.3,600

Singleton 12Y

NT\$.3,300

禁止酒駕  未滿十八歲禁止飲酒