



粵亮為六福旅遊集團餐廳之一，喻意為之一亮

餐廳以「經典粵菜 創意港點方式呈現」，每道菜色以食材的原始風味出發，加上主廚精湛廚藝詮釋，無論在經典粵菜或是創意料理都完整表現粵式精髓，特別在火候的掌握、煲湯的時間、當季食材的運用、多款主食的講究配料及道地港點，道道都展現粵菜的真實本味。

MOONLIGHT Cantonese Restaurant is one of the restaurants under the LEOFOO Tourism Group, symbolizing a shining culinary gem.

With the philosophy of "classic Cantonese cuisine presented through innovative dim sum," the restaurant emphasizes the natural flavors of premium ingredients, skillfully interpreted by the chef's exquisite craftsmanship.

六福旅遊集團更長期關注動物保育議題，
旗下飯店餐飲均全面「不提供魚翅、不使用白犀牛產製品」，
並堅持「天然選材、健康烹調、友善大地、在地食鮮」等四大原則，
讓民眾安心享用。

台北六福萬怡酒店呼應全球環境永續趨勢，旗下餐廳優先採用經
「友善雞蛋聯盟」標章與「動物福利標章-EAST Certified」驗證的非籠飼養雞蛋，
達成「先有好雞，才有好蛋」的食材採購政策。

In line with our commitment to environmental sustainability, all restaurants
within the Leofoo Tourism Group have also ceased serving shark fin dishes and
purchasing any products made from animal horns or scales.

We are proudly aligns with global environmental sustainability trends by priori-
tizing the use of cage-free eggs, approved by the "Cage Free Alliance" and
"EAST Certified". Let a balance be achieved between production and ethics.



料理過敏原 Allergen Notice



甲殼類
Shells



堅果類
Nuts



亞硫硝酸類
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\$90起。

• 價格皆以新台幣計算，需另加10%服務費。

• 自備酒水服務費：葡萄酒系列每瓶NT\$500；烈酒系列每瓶NT\$800。

• 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。

• 本飯店使用非基因改良的豆類製品。

• Minimum tea fee NT\$90.

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

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

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

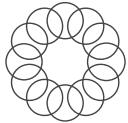
• This hotel does NOT use GMO Bean products.

靚皮

MOONLIGHT ROASTED
DUCK MENU

鴨宴





靚皮鴨宴 (每日限量) NT\$6,999

MOONLIGHT ROASTED DUCK MENU (Limited Supply)

粵亮手作開胃集



Assorted Appetizer

花膠蟲草響螺燉土雞湯



Double Boiled Chicken Soup with Sliced Whelk, Fish Maw and Cordyceps

靚皮片鴨三吃

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 - with Three Kinds Homemade Pancake

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

第二吃 – 蘿蔓松露脆米炒鴨鬆



Wok Fried Duck Fillet with Fried Egg White, Crispy Rice in Truffle Sauce and Lettuce

第三吃 – 潮汕海味鴨架粥



Braised Duck Bone Congee with Dried Oyster, Small Scallop, Clam and Mushrooms

豉汁三蔥爆龍蝦



Wok Fried Lobster with Broccoli, Scallion in Black Bean Sauce

蠔皇海斑豆腐煲



Braised Grouper with Scallop, Crab Leg, Squid, Tofu in Oyster Sauce

鴨油蒜炒季節鮮蔬



Wok Fried Seasonal Vegetable with Garlic and Duck Oil

粵亮招牌雙美點 (香煎蘿蔔糕)



Pan Fried Turnip Cake with Chinese Sausage / Deep Fried Tofu Skin with Shrimps Paste and Crab Roe Sauce

加價NT\$1,500 享靚皮片鴨三吃升等神仙乾坤燒鵝四吃

(片皮鵝附三色餅皮、松露鵝油拌烏龍麵、桂花冰梅醬剝鵝腿、烈火津白濃鵝湯)

Upgrade to Roast Goose Feast in Four Styles for an additional NT\$1,500

本套餐恕不與任何優惠並用 Cannot Be Combined with Any Other Discount

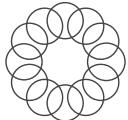
價格皆以新台幣計算，需另加10%服務費 All prices are in TWD and subject to a 10% service charge

神仙

CANTONESE
ROASTED GOOSE,
PREPARED IN FOUR STYLES

乾坤燒鵝





神仙乾坤燒鵝·四吃 (每日限量) NT\$4,880

Cantonese Roasted Goose, Prepared in Four Styles (Limited Supply)

嚴選3.5公斤重的白羅曼鵝，塗抹特調醬料醃製4小時後，以滾水川燙冷卻，填入主廚手炒絞肉內餡及松露醬汁，讓鵝肉吸附滿滿香氣，再以鵝針封住風乾一晚，隔日使用百萬級大型專業烤爐，精準管控不同的溫度及時間，將其烘烤至鵝皮光滑酥脆，鵝肉細嫩多汁，最後在上桌時以蘋果木煙霧注入玻璃罩內進行燻燶，使鵝皮帶有濃郁的果木燻香。

Carefully selected Taiwan famous White Roman goose, with truffle stuffing, and roasted in a state-of-the-art, million-dollar professional oven with precise control of temperature and time, achieving crispy and juicy. Before serving, it is smoked under a glass dome with applewood to infuse the skin with a deep, fruity aroma.

第一吃 – 片皮鵝附三色餅皮(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

First Style - Roasted Goose with Homemade Pancake

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

醬料 - 手作慢推甜麵醬、楓糖金蒜醬、桂花冰梅洛神醬

Sauce - Sweet Handmade Sauce / Garlic and Maple Syrup Sauce / Roselle Plum Sauce

第二吃 – 松露鵝油拌烏龍麵

Second Style - Stewed Thick Noodles in Goose Oil, Ground Meat and Truffle Sauce

第三吃 – 桂花冰梅醬剝鵝腿

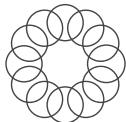
Third Style - Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 – 烈火津白濃鵝湯

Fourth Style - Double Boiled Goose Bone Soup with Cabbage and Tofu

靚皮
MOONLIGHT
ROASTED DUCK
烤鴨





靚皮烤鴨 (每日限量) NT\$2,980

Roast Duck in Two Styles (Limited Supply)

嚴選3公斤重的櫻桃鴨，遵循傳統古法，依添料、醃製、風乾、上醋水、烘烤、淋油等多道程序進行料理，再以百萬級大型專業烤箱進行烘烤，精準管控不同的溫度及時間，烘烤至外皮酥脆，肉質細嫩多汁。

Use Taiwan famous Cherry Duck, and following time-honored traditional methods. Then roasted in a state-of-the-art, million-dollar professional oven with precise control over multiple temperature and timing stages. The result is a perfectly crispy and exceptionally juicy.

第一吃 - 片皮烤鴨附三色餅皮(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

First Style - Duck Fillet with Home Made Pancake

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

醬料 - 手作慢推甜麵醬、楓糖金蒜醬、桂花冰梅洛神醬

Sauce - Sweet Handmade Sauce / Garlic and Maple Syrup Sauce / Roselle Plum Sauce

第二吃 - 以下任選一種

Second Style (Please Select One Below)

第三吃 (最多三吃) NT\$480

Third Style (Please Select One Below)

潮汕海味鴨架粥

Braised Duck Bone Congee with Dried Oyster, Small Scallop, Clam and Mushrooms

湖南臘肉爆鴨脯

Wok Fried Duck Breast with Chinese Sausage, Green Pepper, Mushrooms and Garlic

黑椒菌菇爆鴨架

Wok Fried Duck Bone with King Oyster Mushrooms, Bell Pepper, Onion and Black Pepper

濃湯福菜鮮筍鴨架湯

Double Boiled Duck Bone Soup with Gui Bamboo Shoots, Preserved Chinese Mustard and Mushrooms

蘿蔓松露脆米炒鴨鬆

Wok Fried Duck Fillet with Fried Egg White, Crispy Rice, Lettuce with Truffle Sauce

意猶未盡想加料 Extras

三色餅皮(各四片) NT\$350

Home Made Pancake

配料(每款) NT\$100

蔥白絲 / 小黃瓜絲 / 原味跳跳糖

麻香貢菜腐竹

Side Dish (Each)

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

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

主廚推薦

Recommended



粵式慢火戰斧牛

Roasted Tomahawk Steak with
Chef's Handmade Sauce

NT\$3,380





主廚推薦 Recommended

青檸焦糖松阪豬
Caramelized Superior Pork
NT\$580



菌皇松露炒骰子牛
Wok Fried Diced Beef Cubes with
Mushrooms and Truffle Sauce
NT\$780



蜜汁叉燒皇
Maltose Glazed Barbecue Pork
NT\$620



主廚推薦

Recommended

巴蜀辣跳雞
Deep Fried Chicken Ball
with Chili Sauce
NT\$560



海石斑菲力熊貓豆腐煲
Braised Grouper Fillet with Black
and White Tofu in Clay Pot
NT\$750





羊肚菌琉璃炒玉簪蝦
Stir Fried Grass Shrimps with Morels
NT\$780



琥珀核果炒鮮帶子
Stir Fried Scallop with Caramelized
Walnuts and Macadamia Nuts
NT\$780



海鮮蟹黃豆腐煲
Braised Shrimps, Scallop,
Sliced Whelk, Cuttlefish and
Tofu with Crab Roe Sauce in Clay Pot
NT\$680



百合羊肚菌鮮蘆筍
Stir Fried Asparagus with Morels
and Lily Bulbs
NT\$560





BARBECUE
SELECTIONS



燒臘雙味拼盤

任選二 - 粵亮掛爐燒鴨

蜜汁叉燒皇

三星香蔥水晶雞

Barbecue Platter - Roasted Duck, Barbecue Pork, Chicken in Scallion Sauce, Please Choice of Two

NT\$680

炙燒老滷厚切牛舌

◎ 麥 豆 牛

NT\$680

Grilled Beef Tongue

蜜汁叉燒皇

蜜 麥 豆 猪

NT\$620

Maltose Glazed Barbecue Pork

青檸焦糖松阪豬

鮪 麥 豆 猪

NT\$580

Caramelized Superior Pork

粵亮掛爐燒鴨

鮪 麥 豆 魚

NT\$580

Roasted Duck in Hong Kong Style

三星香蔥水晶雞

鮪 ◎ 麥 豆 魚 雞

NT\$520

Chicken Leg in Scallion Sauce

燒椒香滷千層耳

辣椒 麥 豆 雞 猪

NT\$480

Sliced Pig's Ear with Braised Pork Jelly and Spicy Sauce

洛神玫瑰蘿蔔花

Pickled Radish with Roselle and Rose Sauce

NT\$360

撈汁冰捲貢菜

鮪 ◎ 麥 豆 魚 雞 猪

NT\$320

Dried Ballonflower with Cuttlefish in Black Bean Sauce

XO醬涼拌腐竹雲耳

鮪 ◎ 麥 豆 魚 雞 猪

NT\$280

Tofu Skin with Black Fungus in XO Sauce

海
SEAFOOD
鮮



游水時魚

花雕蒸魚 / 雲腿金蒜蒸魚 / 豉汁蒸魚

每兩 / 時價 / 37.5 gram / Market Price

In Season Fish

Steamed with Chinese Wine / Steamed with Ham and Garlic Sauce /
Steamed with Black Bean Sauce

海石斑菲力料理

NT\$750

酸菜魚腐煮

熊貓豆腐煲

Grouper Fillet

Boiled with Pickled Cabbage, Chili and Snakehead Fish Meat Curd /
Wok Fried Chinese Olive Vegetables in Black Bean Sauce / Braised with Black and White Tofu in Clay Pot

鮮帶子料理

NT\$780

豉汁欖菜炒

琥珀核果炒

Scallop

Wok Fried Chinese Olive Vegetables in Black Bean Sauce /
Wok Fried with XO Sauce / Stir Fried with Caramelized Walnuts and Macadamia Nuts

玉簪蝦料理(6隻)

NT\$780

琥珀核果炒

Grass Shrimps (6 Pieces)

Stir Fried with Caramelized Walnuts and Macadamia Nuts /
Wok Fried with Berry and Blueberry Salad Sauce / Stir Fried with Morels

青蟹料理

NT\$1,680 / 350g

香辣醬 / 豉汁燒

Mud Crab

Wok Fried with Spicy Sauce / Braised with Black Bean Sauce / Deep Fried with Wild Rice and Garlic

活龍蝦料理

NT\$1,580 / 350g

香辣醬 / 松露芝士焗

Fresh Lobster

Wok Fried with Spicy Sauce / Braised with Cheese Truffle Sauce / Steamed with Black Bean Sauce

金湯鮑魚百花關東參

NT\$1,280

Braised Abalone with, Sea Cucumber and Shrimps Paste in Pumpkin Purée

海鮮蟹黃豆腐煲

NT\$680

Braised Shrimps, Scallop, Sliced Whelk, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot

蠔汁海鮮粉絲煲

NT\$680

Braised Shrimps, Scallop, Sliced Whelk, Cuttlefish, Glass Noodle with Oyster Sauce in Clay Pot

(肉)
MEATS
類



粵式慢火戰斧牛

Roasted Tomahawk Steak with Chef's Handmade Sauce

NT\$3,380

骰子牛料理

XO醬香蒜炒 / 菌皇松露炒 / 香辣醬炆

Diced Beef Cubes

Wok Fried with XO Sauce / Wok Fried with Mushrooms and Truffle Sauce / Wok Fried with Homemade Spicy Sauce

NT\$780

粵亮鴻運炸子雞(半隻)

Deep Fried Chicken (Half) with Garlic

NT\$750

花菜乾脆薑雞球煲

Wok Fried Chicken Ball with Dried Cauliflower and Sesame Oil

NT\$580

特調豬肋排

薄荷西檸汁 / 鮮果橙汁 / XO醬香蒜炒

Pork Ribs

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

NT\$560

雞球料理

巴蜀辣跳醬 / 薄荷西檸汁 / 野米藤椒避風塘

Chicken Ball

Deep Fried with Chili Sauce / Deep Fried Lemon and Mint Sauce / Deep Fried with Garlic, Sichuan Pepper and Wild Rice

NT\$560

鍋

HOT POT

類



本產品圖片僅供參考，實品請以實物為主。

The image is for illustrative purposes only. Actual product may differ.

琉金龍湯極品鍋



NT\$6,880

(含季節時蔬盤、生猛海鮮盤：活龍蝦、生食大貝、九孔鮑魚、青蟹、草蝦、石斑魚菲力、魷魚身)

Lobster Bisque with Fresh Lobster, Scallop, Abalone, Crab, Grass Shrimps,

Grouper Fillet, Squid and Seasonal Vegetables Platter Hot Pot



百鳥歸巢乾坤雞(需3天前預訂)



NT\$5,280

Traditional Cantonese Feast Bowl with Whole Boneless Chicken (Please Order 3 Days in Advance)

第一層：花膠、雞汁鮑魚、鵝掌、醬燒自然豬、烤鴨、油雞、花菇、生抽蝦、西蘭花

First Layer - Fish Maw, Abalone, Goose Web, Braised Pork Belly, Roasted Duck, Soy Sauce Chicken, Mushrooms,

Deep Fried Shrimps with Soy Sauce and Broccoli

第二層：布袋全雞、魚蛋、腐竹、白蘿蔔、豬皮、竹筍、栗子、杏鮑菇、豬肚、大白菜

Second Layer - Boneless Chicken (Whole), Fish Egg, Bean Curd Skin, Radish, Pork Skin, Fungus, Chestnut, King

Oyster Mushrooms, Pork Belly and Cabbage

極牛三寶血旺鍋(牛筋、牛肚、牛臉肉)



NT\$2,580

Spicy Boneless Beef Short Ribs Hot Pot (with Beef Tendon, Beef Tripe, Beef Cheek Meat)

松齡春酒清湯羊



NT\$1,980

Double Boiled Lamb Brisket Soup with Vegetable Stock, Choy Sum,

Mushrooms and Song Ling Taiping Spring Wine

雲吞瑤柱津白雞鍋



NT\$1,880

Double Boiled Whole Chicken Soup with Wonton, Dried Scallops,

Cabbage, Mushrooms and Glass Noodles

順德花膠魚腐湯



NT\$780

Double Boiled Chicken Soup with Fish Maw and Snakehead Fish Meat Curd in Shun De Style



蟲草花響螺燉土雞(每位)



NT\$420

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Sliced Whelk (Per Person)

燕液瑤柱蝦蟹羹(每位)



NT\$380

Double Boiled Chicken Thick Soup with Crab Leg, Shrimps, Egg White and Dried Scallop Floss (Per Person)

雞粥野米燉花膠(每位)



NT\$380

Double Boiled Rice Porridge with Fish Maw, Small Scallops,

Superior Pork, Sliced Whelk and Wild Rice (Per Person)

（港式）
CHINESE DISHES
小炒



百合羊肚菌鮮蘆筍	百合羊肚菌鮮蘆筍	NT\$560
Stir Fried Asparagus with Morels and Lily Bulbs		
帕瑪火腿翠玉白	帕瑪火腿翠玉白	NT\$520
蒜炒 / 金湯		
Baby Cabbage with Parma Ham		
Stir Fried with Garlic / Braised with Dried Shredded Scallop Soup		
豉油皇鴨腱頭	豉油皇鴨腱頭	NT\$520
Wok Fried Duck Gizzard with Chinese Chives in Black Bean Sauce		
熊貓麻婆滑豆腐	熊貓麻婆滑豆腐	NT\$480
Braised Black and White Tofu, Ground Pork with Homemade Spicy Sauce		
粵亮私房小炒皇	粵亮私房小炒皇	NT\$480
Wok Fried Pork Cutlet with Pickled Radish Strips and Squid		
濃湯雲耳浸絲瓜	濃湯雲耳浸絲瓜	NT\$480
Braised Luffa with Black Fungus and Ginkgo		
瑤柱小魚炆莧菜	瑤柱小魚炆莧菜	NT\$460
Stewed Amaranth with White Bait, Dried Shredded Scallop and Garlic		
田園炒時蔬	田園炒時蔬	NT\$440
清炒 / 蒜炒 / 金湯 / 金銀蛋		
Seasonal Vegetables		
Stir Fried / Stir Fried with Garlic / Stewed with Scallop Soup /		
Stewed with Salty Egg and Century Egg		
潮式蘿蔔糕	潮式蘿蔔糕	NT\$420
Wok Fried Turnip Cake with Egg, Chives with XO Sauce		
欖菜肉末四季豆	欖菜肉末四季豆	NT\$420
Wok Fried Minced Meat with Green Bean, Mushrooms, Garlic and Chili		

主

RICE / NOODLE

食





黑松露欖菜海鮮炒飯



NT\$580

Stir Fried Rice with Preserved Olive Vegetable, Shrimps, Scallop, Crab Leg, Egg and Black Truffle

粵亮八樓米粉



NT\$580

Pan Fried Rice Noodle with Scallop, Small Dried Squid, Shredded Superior Pork, Sliced Whelk, Shrimps, Bean Sprout and Chives

蠔皇海鮮廣炒麵



NT\$560

Braised Cantonese Crispy Noodle with Scallop, Shrimps, Neritic Squid, Sliced Whelk and Bok Choy in Oyster Sauce



紫菜鹹香砂鍋飯



NT\$560

Wok Fried Steamed Rice with Dried Oyster, Shelfish, Seaweed, Dried Shrimps, Mushrooms, Shredded Pork and Egg

頭抽牛肉乾炒河粉



NT\$460

Wok Fried Rice Noodle with Sliced Boneless Beef, Onion, Bean Sprout, Chives and Oyster Oil

港式 DIM SUM 點心



鮑魚燒賣皇(3顆) 

NT\$360

Steamed Abalone Shu Mai (3 Pieces)

蟹黃鮮蝦腐皮卷(3卷) 

NT\$280

Deep Fried Tofu Skin Rolls Stuffed with Shrimps Pastry and Crab Roe (3 Rolls)

悠游金魚餃(2顆) 

NT\$280

Steamed Goldfish Shaped Shrimps Dumplings (2 Pieces)

胭脂壽龜餃(2顆) 

NT\$260

Steamed Rice Dumplings with Minced Pork and Truffle Sauce (2 Pieces)

鮮蝦叉燒蒸腸粉(3條) 

NT\$260

Steamed Shrimp and Barbecued Pork Rice Rolls (3 Rolls)

蛤蠣燒賣(3顆) 

NT\$260

Steamed Clam Shu Mai (3 Pieces)

晶瑩鮮蝦餃(3顆) 

NT\$260

Steamed Shrimp Dumplings (3 Pieces)

招牌雪山桂花包(3顆) 

NT\$240

Baked Barbecue Pork Buns (3 Pieces)

港式叉燒酥(3顆) 

NT\$240

Barbecued Pork Pastry Puffs (3 Pieces)

鮮蝦韭菜盒(3顆) 

NT\$240

Fried Leek with Shrimps Pancake (3 Pieces)

秘製靚鳳爪 

NT\$180

Steamed Chicken Feet in Black Bean Sauce

鼓汁蒸排骨 

NT\$180

Steamed Spareribs with Black Bean Sauce

粵亮手作蘿蔔糕(3片) 

NT\$180

Pan Fried Turnip Cake with Chinese Sausage and Dried Small Shrimps (3 Pieces)

VEGETARIAN

素

食



牛肝菌蠔汁野菇煲 

NT\$580

Braised Boletus with Mushrooms, King Oyster Mushrooms and Snap Pea

羊肚菌松露雙冬 

NT\$580

Braised Morels with Mushrooms, Bamboo Shoots and Truffle Sauce

巴蜀辣跳炒雙菇 

NT\$520

Wok Fried Lion's Mana Mushrooms with King Oyster Mushrooms and Spicy Sauce

金瓜野米豆腐煲 

NT\$520

Braised Mushrooms with Tofu, Wild Rice, Millet, Quinoa with Pumpkin Sauce

松露香椿香米飯 

NT\$480

Wok Fried Rice with Deep Fried Crispy Rice and Truffle Vegan Cedar Sauce

欖菜肉鬆炒三鮮 

NT\$460

Wok Fried Beyond Meat with Zucchini, King Oyster Mushrooms Sticks and Olive Vegetables

黑松露素佛跳牆(每位) 

NT\$360

Double Boiled Mushrooms Soup with Baby Cabbage, Chayote, Chestnut and Truffle (Per Person)

蟲草香齋脆皮筒(3卷) 

NT\$220

Deep Fried Crispy Roll with Cordyceps, Pine Nuts, Purple Yam, Pumpkin, Taro and Mushrooms (3 Pieces)

甜

DESSERT

點



T8銀耳椰汁小米燕窩(每位) 	NT\$880
Braised T8 Tremella, Coconut, Millet and Bird's Nest (Per Person)	
傳統鮮豆花 - 配料-蜜花生、薑汁糖水(約4-5人份)   	NT\$460
Douhua with Peanut and Ginger Syrup (for 4-5 Persons)	
象形鼓獅奶酪(3顆)  	NT\$360
Matcha with Purple Rice Panna Cotta (3 Pieces)	
鴛鴦雪山流沙包(2顆)        	NT\$240
Baked Custard Buns with Salty Egg Yolks in Two Flavor - Black Sesame Dumpling and Peanut Dumpling (2 Pieces)	
我不是玉米   	NT\$320
Mango Sago Jelly with Cream and Pomelo	
仙翁冰糖燉雪梨(每位) 	NT\$240
Braised Pear Sweet Soup with Nostoc (Per Person)	
楓糖綠豆糕(3顆) 	NT\$240
Mung Bean Cake in Maple Syrup (3 Pieces)	
蓮蓉人蔘酥(2顆)  	NT\$220
Baked Lotus Seed Paste Cake with Ginseng (2 Pieces)	

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

望月套餐
MOONLIGHT SET MENU A
NT\$1,880 + 10% / Per Person

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

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

寰宇四季水果集

Seasonal Fresh Fruit Platter

弦月套餐
MOONLIGHT SET MENU B
NT\$2,380 + 10% / Per Person

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



立鱗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



眉月套餐
MOONLIGHT SET MENU C
NT\$2,880 + 10% / Per Person

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

雞粥饗螺燉土雞

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



海膽醬焗龍蝦襯 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



朔月套餐
MOONLIGHT SET MENU D
NT\$3,580 + 10% / Per Person

廣府宮廷前菜盤

(威士忌極汁骰子肉 / 野菌菇牛肉捲佐蠔汁牛肝菌醬 /
香煎干貝烏魚子 / 松露蝦滑蓮藕餅)

Diced Pork Cubes with Whiskey and Homemade Sauce / Beef Rolls with Mushrooms in Oyster and Boletus Sauce /
Pan Fried Mullet Roe and Scallop / Deep Fried Lotus Root Cake with Shrimps Ball and Truffle

粵式波士頓龍蝦濃湯

Boston Lobster Bisque with Pea in Cantonese Style



黑蒜老菜脯炆吉品鮑

Braised King Abalone with Black Garlic, Laffa and Preserved Radish



低溫油封蒜香乳鴿

Roasted Dove with Asparagus, Fungus, Gordon Euryale Seed in Deep Fried Garlic and Wild Rice



金湯賽妃花膠刺參

Braised Sea Cucumber with Fish Maw, Shrimps Paste in Pumpkin Sauce



寰宇四季水果佐銀耳椰汁小米燕窩

Seasonal Fresh Fruit Platter / Braised Tremella, Coconut Milk, Millet and Bird's Nest Sweet Soup



粵亮素食套餐
MOONLIGHT VEGETARIAN SET MENU
NT\$1,880 + 10% / Per Person

天蓬懷石寶島盤

(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



攢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 Sweet Soup with Nostoc / Mung Bean Cake in Maple Syrup

寰宇四季水果集

Seasonal Fresh Fruit Platter

茶
CHINESE TEA
品



梨山紅烏龍

NT\$160 / 每位

Lishan Alpine Red Oolong Tea

來自於梨山高海拔茶產區, 因日夜溫差大, 使茶菁內含豐富果膠質, 輔以凍頂烏龍工藝結合可遇不可求的小綠葉蟬叮咬下的茶菁, 蘊含果香蜜蘊的茶香與綿密柔醇的茶湯。

東方美人

NT\$160 / 每位

Oriental Beauty Tea

產自新竹縣峨眉鄉, 為台灣獨有的白毫烏龍茶又名福壽茶, 葉身呈白、綠、黃、紅、褐五色相間, 味中帶有濃厚的蜂蜜熟果香味。

普洱熟茶

NT\$160 / 每位

Ripe Puer Tea

產自中國雲南省山區的野生古茶樹, 其茶葉經過古法渥堆發酵, 杯底樟香濃郁持久, 入口滋味順滑且甘甜。

桂花烏龍茶

NT\$100 / 每位

Osmanthus Oolong Tea

以烏龍茶為基底, 再加入在地南港區花-桂花進行調配, 沖泡時芬芳撲鼻、沁人心脾, 花香繚繞回味無窮。

文山包種茶

NT\$100 / 每位

Wenshan Baozhong Tea

文山包種茶是台灣特色的輕發酵烏龍茶, 以其清新的花香、柔順甘醇的口感而聞名, 被譽為「最香的茶」。

三峽碧螺春

NT\$100 / 每位

Bi Luo Chun Green Tea

產自新北市三峽茶區, 曾作為康熙皇帝貢品, 屬淡茶, 茶葉新鮮碧綠, 芽尖毫多, 茶湯碧綠清澈、鮮活爽口。

日月潭紅玉

NT\$100 / 每位

Sun Moon Lake Red Jade Black Tea

產自南投縣魚池鄉特有茶種, 被譽為"世界頂級"茗茶, 茶湯呈現亮紅光澤, 茶味帶有一絲肉桂香及花果香, 口感濃郁甘醇。

菊花茶 (原片)

NT\$100 / 每位

Chrysanthemum Tea

以新鮮原片菊花泡製, 不含咖啡因, 茶色輕透、入喉綻放淡雅花香與菊花獨有的輕甜氣息。

龍眼花茶

NT\$100 / 每位

Dried Longan Flower Tea

以龍眼樹盛開時採摘的花朵製成, 香氣清雅淡雅, 入口溫潤甘醇。適合放鬆心情、舒緩壓力, 是天然的花草茶選擇。

以上僅為1人份價位, 自行攜帶茶葉須酌收茶資 NT\$80 / 位

The above prices are for one person.

A service fee of NT\$80 will apply for guests who bring their own tea leaves.

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