

# 粵亮平日午間限訂桌席菜單

## MOONLIGHT WEEKDAYS LUNCH TABLE MENU

### 五福經典饗賓碟

撈汁雲耳海蜇頭/ 蜜汁叉燒皇/ 榄菜四季豆/ X.O 炒蘿蔔糕

Jellyfish with Homemade Sauce/ Barbeque Pork/ Wok Fried Green Bean with Pickled Vegetables/  
Wok Fried Turnip Cake with XO Sauce

### 黑蒜土雞燉鮑魚(位上)

Double Boiled Chicken Soup with Black Garlic and Abalone

### 大漠風沙海虎蝦襯青檸汁豬肋排

Wok Fried King Shrimp with Garlic and Pepper in Pork Ribs with Sweet Lemon Sauce

### 粵亮招牌掛爐片皮鴨\_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

### 薑蔥鮮魷爆鴨架

Wok Fried Duck Bone in Scallion and Cuttlefish

### 豉汁玉露蒸石斑

Steamed Giant Grouper with Fish Sauce

### 吻魚鮮貝浸時蔬

Braised Baby Cabbage with White Bait and Baby Scallop

### 芋香鴨絲米粉湯

Braised Duck Fillet with Taro and Rice Noodles

### 蠔皇蜜汁叉燒酥

Barbeque Pork Pastry

### 楓糖綠豆糕/ 寶島四季時果集

Green Bean Cake/ Seasonal Fresh Fruit Platter

**每桌新台幣 15,800 元(每桌 10 位) · 另加一成服務費**

NT\$15,800 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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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 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 / 櫻菜肉鬆炒四季豆

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.

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# 2026 尾牙春酒桌菜

## MOONLIGHT YEAR END TABLE MENU

### 粵亮迎賓舞彩碟

(琥珀核果口水雞、撈汁貢菜冰捲、老酒仙翁醉薄肉、Xo 醬銀耳拌海蜇、粵亮私房小炒皇)

Chicken with Sweet Walnut/ Cuttlefish with Pickled Vegetables/ Sliced Pork with Chinese Wine/  
Jellyfish with White Fungus and X.O Sauce/ Wok Fried Pork Cutlet with Pickled Radish Strips and Squid

### 蔥薑波龍粉絲煲

Braised Boston Lobster with Grass Noodles in Ginger and Scallion Sauce

### 粵亮招牌靚片皮烤鴨

第一吃 - 附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

Roasted Duck Fillet with Homemade Pancake

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

### 黑蒜豉汁海石斑

Steamed Giant Grouper with Black Bean Sauce

### 北菇鮑魚燴烏參

Braised Sea Cucumber with Mushroom, Ginkgo and Abalone

### 蝦乾百合濃湯浸角瓜

Stewed Luffa with Dried Shrimp and Lily Bulb

### 脆薑三味炒鴨架

Wok Fried Duck Bone with Chinese Sausage and Crispy Ginger

### 老菜脯花膠燉烏雞

Double Boiled Black Chicken Soup with Pickled Radish, Fish Maw, Red Dates and Wolfberry

※ 每桌內含以下酒水茶飲:

1. 三峽碧螺春
2. Pierre Chainier Chinon AOP  
紅酒乙瓶

### 港式金牌叉燒酥

Baked BBQ Pork Pastry

### 寰宇四季時果集

Seasonal Fresh Fruit Platter

※ 加價 NT\$1,500 享片皮靚皮烤鴨二吃升等片皮燒鵝二吃(片皮燒鵝附三色餅皮、松露鵝油拌烏龍麵)

Upgrade to Roasted Goose in Two Styles for an additional NT\$1,500

每桌新台幣 20,800 元(每桌 10 位) · 另加一成服務費

NT\$20,800 Per Table for Ten Person and Subjected to 10% Service Charge.

※此菜單恕不適用任何優惠折扣(使用期限 2025/10/01~2026/3/31)



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## 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

#### 豉汁炆波龍襯頭抽乾炒河粉

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

#### 鰻魚醉臘糯米飯

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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## 粵亮壽宴桌席菜單

### MOONLIGHT BIRTHDAY FEAST TABLE MENU

#### 金枝玉葉好福氣 - 粵亮特色前菜碟

( 薄荷西檸雞球 / 焦糖松阪豬 / 潮汕海皇炒海蜇 / 烏魚子金沙瓜仁 / 粵亮招牌掛爐烤鴨 )

Deep Fried Chicken Ball with Lemon Mint Sauce / Caramelized Superior Pork/ Jellyfish with Homemade Sauce /  
Wok Fried Mullet, Melon Seed with Salty Egg / Roasted Duck in Hong Kong Style

#### 增福增壽增富貴 - 花膠菌皇燉土雞

Double Boiled Chicken Soup with Clam, Baby Scallop, Fish Maw and Morels

#### 福如東海日月昇 - 上湯松露焗波士頓龍蝦

Braised Fresh Boston Lobster with Truffle Sauce and Shred Parma Ham

#### 人傑地靈欣獻瑞 - 清燉陳皮和牛頰

Stewed Wagyu Beef Cheek with Tangerine Peel

#### 長春不老心常在 - 麒麟玉露東星斑

Steamed Red Grouper Roll with Egg Tofu, Kale and Fish Sauce

#### 壽比南山常青松 - 豬蹄長壽麵

Braised Rice Noodles in Sesame Oil with Pork Knuckle

#### 壽龜金魚成雙對 - 脍脂壽龜餃拼金魚餃

Steamed Rice Dumplings with Truffle Minced Meat/ Steamed Shrimps Dumpling in Goldfish Style

#### 松鶴延年青山里 - 仙翁瑤柱蟹腿扒鮮蔬

Braised Baby Cabbage with Nostoc, Crab Meat and Dried Scallop

#### 添光添彩添吉祥 - 福氣母子壽桃

Steamed Giant Birthday Buns

#### 六福臨門四季春 - 寰宇四季水果集

Seasonal Fresh Fruit Platter

※每桌內含以下兩款:

1. Robert Mondavi 紅酒

1 瓶 (價值\$1,980)

2. 台灣寶島熱茶暢飲

每桌新台幣 23,800 元(每桌 10 位) · 另加一成服務費 · 包套專案無享任何優惠

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

Special Price Cannot Be Combined with Any Discount

·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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## 粵亮桌席菜單

### MOONLIGHT TABLE MENU C

#### 廣府鳳城五彩碟

燒椒香滷千層耳 / 香檸焦糖松阪豬 / 琥珀核果辣子雞 /

威士忌蒜香牛仔粒 / 梅汁晶凍五彩番茄

Pork Ear with Spicy Sauce / Caramelized Superior Pork / Deep Fried Spicy Chicken with Walnut and Macadamia /  
Diced Beef Cubes with Whisky / Tomato in Plum Juice Jelly

#### 手拆蟹肉千絲羹(位上)

Double Boiled Chicken Thick Soup with Water Shield, Shredded Crab Meat, Shredded Scallop and Tofu

#### XO 醬三蔥爆龍蝦

Braised Lobster with XO Sauce, Red Onion, Shallots, Scallions and Broccoli

#### 吉品網鮑酒膳鴨

Braised Japanese Yoshihama Abalone with Whole Roasted Duck in Chinese Wine

#### 天九花膠婆參扣花腩

Braised Abalone, Sea Cucumber and Pork Belly with Ginkgo, Mushrooms, Bamboo Shoots and King Oyster Mushrooms

黃金湯脆米東星斑

Steamed Coral Grouper Rolls with Golden Chicken Broth with Crispy Rice

#### 蝦乾蟲草炒蘆筍

Stir Fried Asparagus with Dried King Shrimps and Cordyceps

#### 濃湯酸菜海鮮鴨架湯

Double Boiled Duck Bone Soup with Pickled Vegetables, Shrimps, Squid, Fish Ball, Clams and Sichuan Pepper

#### 招牌雪山桂花包

Baked Barbeque Pork Buns in Osmanthus Syrup

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

**每桌新台幣 25,800 元(每桌 10 位) · 另加一成服務費**

NT\$25,800 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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## 粵亮桌席菜單

### MOONLIGHT TABLE MENU D

#### 粵府珍饌百味盤

莓果沙律鳳尾蝦 / 老滷炙燒牛舌 / 蜜汁叉燒皇 / XO 醬涼拌腐竹雲耳 / 金沙烏魚子瓜仁

Grilled Beef Tongue / Wok Fried Shrimps with Berry and Blueberry Salad Barbeque Pork /  
Tofu Skin with Black Fungus in XO Sauce / Wok Fried Mullet, Melon Seed with Salty Egg

#### 元貝鮑魚燉花膠 (位上)

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

#### 上湯奶油焗干貝龍蝦

Braised Half Lobster with Scallops and Broccoli in Butter Sauce

#### 粵亮深井靚皮燒鵝\_附三色餅皮

Roasted Goose Fillet with Homemad Pancake

#### 香煎帶骨小牛肋眼佐松露法式醬

Pan Fried Bone-in Rib Eyes with Truffle Sauce

#### 欖菜金釀七星斑

Coral Grouper Roll with Preserved Kale, Ham, Bamboo Shoots, Spinach Tofu and Kale

#### 燕液菌皇翠玉藏珍

Shredded Morels, Sarcodon Aspratus, Cordyceps, Mushrooms with Spinach Sauce

#### 潮汕海鮮鵝肉粥

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

#### 燕液仙翁杏仁露佐黑芝麻雪山流沙包、

Almond with Nostoc and Bird's Nest / Baked Custard Buns with Black Sesame

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

**每桌新台幣 29,800 元(每桌 10 位) · 另加一成服務費**

NT\$29,800 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。

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### MOONLIGHT TABLE MENU E

#### 東江明月迎賓碟

糖網蜜汁叉燒皇 / 麻香老滷無骨鴨翅 / XO 醬牛仔粒

薄荷西檸雞球 / 鍋粑芝麻脆鱠 / 芝士堅果烏魚子

Maltose Glazed Barbeque Pork / Boneless Duck Wings with Spicy Sauce / Diced Beef Cubes with XO Sauce / Deep Fried Chicken Balls with Sweet Lemon Sauce / Sesame Crispy Eel / Mullet Roe with Cheese and Nuts

#### 潮州薑汁滷水鵝

Marinated Goose with Ginger Sauce, Goose Liver, Duck Blood, Duck Intestines, Bean Curd Tofu and Peanuts

#### 琉金龍湯極品鍋二吃

Lobster Bisque with Fresh Lobster, Scallop, Abalone, Grass Shrimps, Grouper Fillet, Squid, Shrimps and Seasonal Vegetables  
Platter Hot Pot and Congee

#### 避風塘風沙野米紅蟳

Wok Fried Mud Crab with Wild Rice, Quinoa, Corn Shoots, Broccoli, in Garlic and Crispy Rice

#### 陳皮清燉和牛頰肉佐牛肝菌法式醬

Stewed Wagyu Beef Cheek with Tangerine Peel in Porcini Sauce

#### 琉璃玉簪蝦滑星斑球

Wok Fried Coral Grouper Ball with Shrimps Ball and Asparagus

#### 仙翁蟲草白玉滿香匣

Braised Cordyceps, Shredded Ham, Shredded Dried Scallop in Double Boiled Chicken Thick Soup

#### 金牌鮑魚桂花叉燒酥佐寶島四季時果集

Baked Barbecued Pork Pastry Puffs with Abalone and Seasonal Fresh Fruit Platter

**每桌新台幣 32,800 元(每桌 10 位) · 另加一成服務費**

NT\$32,800 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。

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