

## 粵亮平日限訂桌席菜單

### MOONLIGHT WEEKDAYS LUNCH TABLE MENU

#### 五福經典饗賓碟

撈汁雲耳海蜇頭/ 蜜汁叉燒皇/ 欖菜四季豆/ 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

#### 大漠風沙海虎蝦襖青檸汁豬肋排

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

平日定義：  
周一 - 周五  
WEEKDAYS

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.

· 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 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。

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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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### 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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粵亮招牌桌席菜單 X 贈六福金門高粱原液三年乙瓶

六福  
Taipei

MOONLIGHT RECOMANDED TABLE MENU X KIMMENG GAOLIANG CHINESE WINE

金嶼九酌藏珍饌- 粵亮特色前菜碟

(味噌松阪豬/ 陳皮老魯油雞腿/ 撈汁脆瓜拌蜆花/ 欖菜四季豆/ 潮州桂花蘿蔔糕)

Superior Pork with Miso Sauce/ Soy Sauce Chicken Legs/ Jelly Fish with Homemade Sauce/ Green Bean with Pickled Vegetables/ Wok Fried Turnip Cake with XO Sauce

味噌ソースの上質豚肉/ 鶏もも肉の醤油煮/ 自家製ソースのクラゲ和え/ 漬物入りインゲン豆の炒め / XO 醬炒め大根餅

風獅石盾香滿罈- 百合枇杷燉豬展

Double Boiled Pork Tenderloin with Baby Scallop, Fish Maw, Cordyceps and Dried Loquat

干しビワと冬虫夏草、魚の浮き袋、ベビーホタテ入り豚ヒレ肉の二重蒸しスープ

映月東海日月昇 - 大漠堂燒鮑魚拼香檳橙香骨

Braised Abalone with Garlic and Pepper and Pork Ribs with Champagne Sauce

ニンニクと胡椒で煮込んだアワビとシャンパンソースの豚スペアリブ

人傑地靈欣獻瑞 - 粵亮招牌掛爐靚皮鴨

Moonlight Roasted Duck with Handmade Pancake

ムーンレストラン特製北京ダックと自家製パンケーキ

長春不老心常在 - 花雕玉露蒸青斑

Steamed Giant Grouper with Chinese Wine

中国酒で蒸したハタ

福貝金魚成雙對 - 福貝鮮蔬游金魚

Braised Baby Cabbage with Scallop and Goldfish Dumpling Style in Pumpkin Soup

ホタテと金魚餃子を添えた白菜の煮込み かぼちゃスープ仕立て

松鶴延年青山里 - 海鮮鴨架米粉鍋

Boiled Duck Bone and Rice Noodles with Clam, Fish Ball, Cuttlefish, Taro and Crispy Egg

鴨骨から丁寧にとったスープの米麺アサリ・魚団子・イカ・タロイモ・クリスピーエッグ添え

添光添彩添吉祥 - 貢糖擂茶糕拼雪山桂花包

Peanut Nougat and Hakka Lei Cha Cake/ Baked BBQ Pork Buns in Osmanthus Sauce

金木犀風味の焼き豚まんを添えた宮堂蕪茶餅

六福臨門四季春 - 寰宇四季水果集

Seasonal Fresh Fruit Platter

季節のフレッシュフルーツプラッター

每桌新台幣 23,800 元(每桌 10 位)・另加一成服務費・恕不能使用其他優惠折扣

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

Special Price Cannot Be Combined with Any Discount

10 名様の場合、テーブル 1 つにつき NT\$23,800 で、10% のサービス料が加算されます。



## 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。

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