

## 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

Chicken Leg 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。

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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。

·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

#### 花膠蔘鬚燉烏雞(位上)

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

#### 福氣葫蘆播茶貢糖糕

Hakka Tea with Peanut Candy

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

※每桌內含以下兩款：

- Grande Reserve Brut

香檳乙瓶

- Elite Concept 母親節

花束乙束

※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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## 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

#### 欖菜脆瓜醬肉餅瀰荔茸干貝

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。

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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

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Minimum tea fee NT\$100.

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