

粵亮經典四人菜單

3 - 4 人

MOONLIGHT SPECIAL FOUR PERSON SET MENU

粵亮饗賓開胃碟三品

Special Dishes in Three Kinds

蟲草響螺燉土雞

Double Boiled Chicken Soup with Cordyceps and Snail Meat

薄荷西檸汁豬肋排

Wok Fried Pork Ribs with Sweet Lemon Sauce

蒜香鴻運炸子雞

Deep Fried Chicken with Garlic

乾炒牛河 / 紫菜砂鍋燜炒飯 (二擇一)

Wok Fried Rice Noodles OR Wok Fried Steamed Rice with Dried Oyster, Shellfish and Seaweed

蒜炒田園炒時蔬

Stir Fried Seasonal Vegetables with Garlic

粵亮招牌美點

香煎蘿蔔糕 / 蟹黃鮮蝦腐皮卷

Pan Fried Turnip Cake / Deep Fried Tofu Roll Skin with Shrimp

寰宇四季水果集

Fresh Seasonal Fruit Platter

NT\$4,599 + 10% / Per Set

恕不適用任何優惠折扣

Subjected to 10% Service Charge

This Offer Cannot Be Combined with Any Other Discount.

- 茶資每人NT\$100起。
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
- 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。
- 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。

粵亮鼎極六人菜單

5 - 6 人

MOONLIGHT SPECIAL SIX PERSON SET MENU

粵府宮廷前菜盤三品

Special Dishes with Three Kinds

羊肚菌琉璃炒玉簪蝦

Stir Fried Shrimps with Morels

豉汁欖菜石斑魚菲力

Wok Fried Grouper Fillet with Black Bean and Pickled Vegetables

粵式慢火戰斧牛

Roasted Tomahawk Steak with Chef's Handmade Sauce

乾炒牛河 / 紫菜砂鍋燜炒飯 (二擇一)

Wok Fried Rice Noodles OR Wok Fried Steamed Rice with Dried Oyster, Shellfish and Seaweed

蝦乾田園炒時蔬

Stir Fried Seasonal Vegetables with Dried King Shrimp

仙草花旗參燉鷄湯

Boiled Chicken Soup with Mesona and Chinese Ginseng

粵亮招牌美點

手工傳統熱豆花 / 寰宇四季水果集

Handmade Douhua / Fresh Seasonal Fruit Platter

NT\$8,099 + 10% / Per Set

恕不適用任何優惠折扣

Subjected to 10% Service Charge

This Offer Cannot Be Combined with Any Other Discount.

- Minimum tea fee NT\$100
- Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
- Please let us know if you have and special dietary requirements, food allergies or food intolerances.
- This hotel does NOT use GMO Bean products.
- 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.