

粵亮

MOONLIGHT

粵亮·喻意為之一亮
為六福旅遊集團餐廳之一

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 Lefoo 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
prioritizing the use of cage-free eggs,
approved by the "Cage Free Alliance" and "EAST Certified".
Let a balance be achieved between production and ethics.



溯源餐廳星級評鑑



料理過敏原 Allergen Notice



甲殼類
Shells



堅果類
Nuts



亞硫酸酸類
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\$100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。

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- Minimum tea fee NT\$100.
 - 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 and special dietary requirements, food allergies or food intolerances.
 - This hotel does NOT use GMO Bean products.

精選品茗 CHINESE TEA SELECTIONS

梨山紅烏龍

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。

NT\$160 / 每位

東方美人

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。

NT\$160 / 每位

普洱熟茶

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。

NT\$160 / 每位

菊花普洱熟茶

Chrysanthemum Ripe Puer Tea

嚴選雲南普洱熟茶搭配新鮮菊花調製，茶湯紅亮透澈，融合熟普陳香醇韻與菊花淡雅芬芳，入口溫潤順口、甘醇回甘，展現層次豐富的東方茶韻。

NT\$160 / 每位

文山包種茶

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」。

NT\$100 / 每位

三峽碧螺春

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。

NT\$100 / 每位

日月潭紅玉

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。

NT\$100 / 每位



菊花茶 (原片)

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。

NT\$100 / 每位

柚香金萱

Pomelo Jin Xuan Tea

以花蓮獨特的金萱茶品種為茶底，與花蓮鶴岡文旦結合的特產。春天從柚子上採集的柚花、金萱茶葉同時烘焙而成，薰出具有柚花香的茶葉。

NT\$100 / 每位

桂花烏龍茶

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。

NT\$100 / 每位

以上僅為1人份價位，自行攜帶茶葉須酌收茶資 NT\$100+10% / 位

The above prices are for one person.

A service fee of NT\$100+10% will apply for guests who bring their own tea leaves.



無咖啡因 Caffeine free

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

SET MENU
FOR FOUR PERSON

NT\$4,799+10%

粵亮經典 四人套餐



NT\$8,299+10%

粵亮鼎極
六人套餐



粵亮經典四人菜單

MOONLIGHT SPECIAL
FOUR PERSON SET MENU

NT\$4,799+10%

粵亮饗賓三品碟
Moonlight Dishes

燕液西湖牛肉羹
Double Boiled Sliced Beef

酸菜豆醬炆斑球
Wok Fried Grouper Fillet with Pickled
Vegetables and Bean Sauce

鍋耙蒜香藤椒脆皮雞
Deep Fried Chicken with Garlic and
Pepper

蠔皇海鮮廣炒麵/ 紫菜砂鍋燜炒飯
(二擇一)
Pan Fried Crispy Noodles with Seafood
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 / 鮮蝦腐皮卷 / 魚子燒賣皇)
Pan Fried Turnip Cake/ Deep Fried Tofu
Roll Skin with Shrimp/ Steamed Fish
Roe Shu Mai

寰宇四季水果集
Fresh Seasonal Fruit Platter

價格皆以新台幣計算，需另加10%服務費
恕不適用任何優惠折扣

粵亮鼎極六人菜單

MOONLIGHT SPECIAL
SIX PERSON SET MENU

NT\$8,299+10%

粵府宮廷前三品
Moonlight Dishes

琉璃清炒玉簪蝦
Stir Fried Shrimps Ball with Morels and
Lily Bulbs

XO醬炒海石斑菲力
Wok Fried Grouper Fillet with X.O
Sauce

粵式慢火戰斧牛
Roasted Tomahawk Steak with Chef's
Handmade Sauce

頭抽乾炒牛河/ 蝦乾松阪豬炒飯
(二擇一)
Wok Fried Rice Noodles with Beef OR
Wok Fried Rice with Superior Pork and
Dried King Shrimp

貝酥蒜炒時蔬
Stir Fried Seasonal Vegetables with
Dried Scallop and Garlic

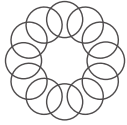
仙草花旗參燉鷄湯
Boiled Chicken Soup with Mesona and
Chinese Ginseng

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

All prices are in TWD and subject to a 10% service charge
This Offer Cannot Be Combined with Any Other Discount.

靚皮烤鴨
MOONLIGHT
ROASTED DUCK





靚皮烤鴨 (每日限量) NT\$3,080

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、古早味金蒜醬、客家金桔醬



Sauce - Sweet Handmade Sauce / Garlic Sauce / Hakka Kumquat Sauce

第二吃 - 以下任選一種



Second Style (Please Select One Below)

芋香雙冬鴨架粥



Braised Duck Bone Congee with Taro, Bamboo Shoot and Mushroom

X.O醬蔥爆鴨脯



Wok Fried Duck Breast with Mushrooms, Deep Fried Garlic and XO Sauce



老廣豉香爆鴨架



Wok Fried Duck Bone with Scallion, Mushrooms and Garlic in Bean Sauce

福菜鴨架細粉湯



Double Boiled Duck Bone Soup with Pickled Vegetables and Vermicell

蘿蔓松露脆米炒鴨鬆



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

第三吃 - 最多三吃 NT\$490

Third Style (Please Select One Below)

意猶未盡想加料 Extras

三色餅皮(各四片) NT\$380

Home Made Pancake

配料(每款) NT\$100

蔥段 / 黃瓜 / 花生跳跳糖



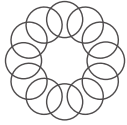
Scallion/ Cucumber/ Peanut Candy/ Shredded Taro Salty Egg and Dried Shrimp/ Spicy Pickled

Vegetables/ Shredded Papaya Star Fruit and Pineapple 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

靚皮鴨宴
MOONLIGHT ROASTED
DUCK MENU





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

鮑魚蟲草燉土雞 🍤 🍡 🍢 🍣 🍤 🍡 🍢 🍣

Double Boiled Chicken Soup with Abalone 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 – 芋香雙冬鴨架粥 🍤 🍡 🍢 🍣 🍤 🍡 🍢 🍣

Braised Duck Bone Congee with Taro, Bamboo Shoot and Mushrooms

老廣豉汁爆龍蝦 🍤 🍡 🍢 🍣 🍤 🍡 🍢 🍣

Wok Fried Lobster with Broccoli, Scallion in Black Bean Sauce

蠔皇八珍豆腐煲 🍤 🍡 🍢 🍣 🍤 🍡 🍢 🍣

Braised Tofu with Crab Meat, Cuttlefish and Snail Meat 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 🍤 🍡 🍢 🍣 🍤 🍡 🍢 🍣、杏汁桂花百合糕 🍤 🍡 🍢 🍣)

Pan Fried Turnip Cake with Chinese Sausage / Steamed Lily Bulbs Cake with Almond Juice

加價NT\$1,999+10% 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、桂花冰梅醬剁鵝腿、烈火津白濃鵝湯)

Upgrade to Roast Goose Feast in Four Styles for an additional NT\$1,999+10%

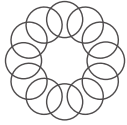
本套餐恕不與任何優惠並用 Cannot Be Combined with Any Other Discount

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神仙乾坤燒鵝

CANTONESE
ROASTED GOOSE,
PREPARED IN FOUR STYLES





神仙乾坤燒鵝・四吃 (每日限量) NT\$4,980

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燜燻，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、古早味金蒜醬、客家金桔醬 🍷 🍷

Sauce - Sweet Handmade Sauce / Garlic Sauce / Hakka Kumquat 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 🍷 🍷 🍷 🍷 🍷 🍷

燒臘

BARBECUE

青檸焦糖松阪豬(10塊)
Caramelized Superior Pork
NT\$600



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

雙味拼盤

Barbecue Platter – Roasted Duck,
Barbecue Pork, Chicken in Scallion
Sauce, Caramelized Superior Pork

NT\$720

任選二 Please Choice of Two

- 粵亮掛爐燒鴨
- 三星香蔥水晶雞
- 黑金叉燒皇
- 青檸焦糖松阪豬

潮州滷水鵝拼盤

Marinated Goose Platter

NT\$880



黑金叉燒皇(8塊)

Maltose Glazed Barbecue Pork

NT\$680



粵亮掛爐烤鴨

Roasted Duck in Hong Kong Style

NT\$580



蔥焗宜蘭母香魚/ 2隻

Sweet Fish with Scallion

NT\$580



三星香蔥水晶雞

Chicken Leg in Scallion Sauce

NT\$540



蟲草攪菜十香蔬

Stir Fried Assorted Vegetable Shreds

NT\$520



三星香蔥水晶雞
Chicken Leg in Scallion Sauce



黑金叉燒皇(8塊)
Maltose Glazed Barbecue Pork

SEAFOOD

海鮮

現撈游水時魚

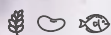
(烹調方式：花雕蒸/ 雲腿金蒜蒸)

In Season Fish

(Cooking Method: Steamed with Chinese Wine/
Steamed with Ham and Garlic Sauce)

每兩 / 時價

Market Price



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



蔥薑黃油焗紅蟳料理 /隻
Braised Mud Crab with Scallion and
Ginger

NT\$ 1,880 /500g

🍷🍷🍷🍷🍷🍷🍷



避風塘紅蟳料理 /隻
Wok Fried Mud Crab with Garlic and
Pepper

NT\$ 1,880 /500g

🍷🍷🍷



蝦湯野米焗龍蝦料理 /隻
Braised Whole Lobster
Soup with Wild Rice

活龍蝦料理 /隻

清蒸 🍷🍷🍷🍷

蔥薑焗 🍷🍷🍷🍷🍷🍷

避風塘 🍷🍷🍷

Fresh Lobster/ Whole
(Steamed / Braised with
Scallion and Ginger/
Fried with Garlic and
Pepper)

NT\$ 1,680 /350g

蝦湯野米焗龍蝦料理 /隻

Braised Whole Lobster
Soup with Wild Rice

NT\$ 1,290 /350g

🍷🍷

松露伊麵龍蝦料理 /隻

Braised Lobster Noodles
with Truffle Sauce

NT\$ 1,290 /350g

🍷🍷🍷🍷🍷🍷🍷🍷

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豉汁欖菜鮮帶子

Pan Fried Scallop with
Pickled Vegetables

NT\$820



琥珀核果鮮帶子

Pan Fried Scallop with
Sweet Walnut

NT\$820



羊肚菌琉璃玉簪蝦

Wok Fried Shrimp Ball
with Morels and Lily
Bulbs

NT\$780



熊貓豆腐煲海石斑菲力

Braised Grouper Fillet
with Spicy Black and
White Tofu

NT\$780



濃湯酸菜海石斑菲力

Braised Grouper Fillet
with Pickled Vegetables
with Bean Sauce

NT\$780



海鮮蟹黃豆腐煲

Braised Egg Tofu and
Crab Roe Sauce with
Scallop and Shrimp

NT\$720





MEATS

肉品類

粵式慢火爐烤戰斧牛(桌邊秀)
Roasted Tomahawk Steak with
Chinese Toon Sauce and Deep
Fried Garlic

佐料: 香椿醬&炸蒜片

NT\$3,980

酒 烟 葱 薑 蒜 椒 鹽 糖 醋 醬

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

牛料理 BEEF

 XO醬香蒜骰子牛
Wok Fried Diced Beef
with X.O Sauce

NT\$840



香椿蘆筍骰子牛
Wok Fried Diced Beef
with Chinese Toon
Sauce

NT\$840



清燉陳皮和牛臉頰
Stewed Beef Cheek with Dried
Tangerine Peel

NT\$840



香煎帶骨小牛肋眼佐松露法式醬(3隻)
Pan Fried Bone-in Veal Ribeye with Truffle
Sauce

NT\$1,580 加購一隻NT\$520



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豚料理

PORK

砂鍋鮑魚東坡肉 (4人份)
(附-手作荷葉夾4個)
Braised Pork Belly with
Abalone and Pancake



砂鍋鮑魚東坡肉 (4人份)
(附-手作荷葉夾4個)
Braised Pork Belly with
Abalone and Pancake
NT\$1,680



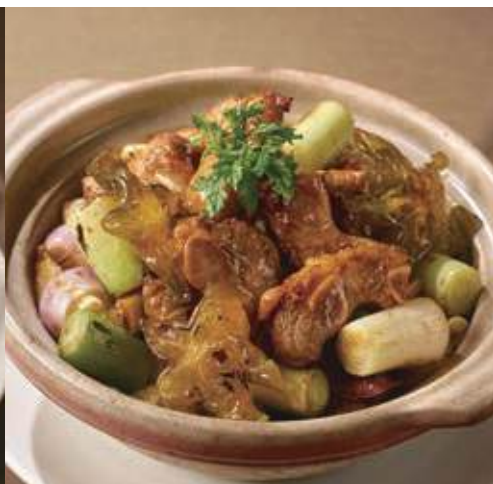
澎湖花菜干小炒皇
Wok Fried Pork Cutlet
with Pickled Radish
Strips and Squid
NT\$580



酸湯豆醬松阪豬
Braised Superior Pork
with Bean Paste
NT\$580



極汁菠羅戰斧豬 (3隻)
Wok Fried Tomahawk
Pork Chop with Home-
made Sauce
NT\$680
加購1隻 **NT\$220**



楊桃乾子排嘟嘟煲
Braised Pork Ribs with
Dried Star Fruit Sauce
NT\$620



鴛鴦京醬炆玉豚
(附-南瓜桂花餅皮4片)
Wok Fried Shredded
Pork with Sweet Bean
Sauce in Pumpkin
Osmanthus Pancake
NT\$580



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禽料理

POULTRY

粵亮鴻運炸子雞(半隻)

Deep Fried Chicken
with Garlic and
Pepper (Half)

NT\$780



碗豆仁雞絲

Wok Fried Shredded
Chicken with Pea

NT\$580



野米藤椒避風塘雞球

Deep Fried Chicken
Ball with Chili and
Pepper

NT\$580



時蔬

SEASONAL
VEGETABLES

百合羊肚菌鮮蘆筍

Stir Fried Asparagus with
Morels and Lily Bulbs

NT\$560



瑤柱小魚炆莧菜

Stewed Amaranth with White Bait,
Dried Shredded Scallop and Garlic

NT\$460



欖菜肉末四季豆

Wok Fried Minced Meat with Green
Bean, Mushrooms, Garlic and Chili

NT\$420



田園炒時蔬

(清炒 / 蒜炒 / 金湯 / 金銀蛋)(可素食)

Stir Fried / Stir Fried with Garlic /
Stewed with Scallop Soup /
Stewed with Salty Egg and Century
Egg

NT\$460



SOUP
湯
品



蟲草花響螺燉土雞 /位

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

NT\$380



燕液西湖牛肉羹 /位

Double Boiled Beef Meat with Pea,
Bamboo Shoot and Bird's Nest (Per
Person)

NT\$320



燕液宋嫂魚羹湯 /位

Double Boiled Fish with Pea, Bamboo
Shoot and Bird's Nest (Per Person)

NT\$320





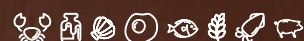
鍋類

琉金龍湯極品鍋 (4人份)

(含季節時蔬盤、生猛海鮮盤：活龍蝦、生食干貝、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

NT\$3,980



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松齡春酒清湯羊(4-6人份)
Double Boiled Lamb Brisket Soup with Vegetable Stock, Choy Sum, Mushrooms and Song Ling Taiping Spring Wine

松齡春酒清湯羊(4-6人份)

Double Boiled Lamb Brisket Soup with Vegetable Stock, Choy Sum, Mushrooms and Song Ling Taiping Spring Wine

NT\$2,080



濃湯蟲草津白雞鍋(4-6人份)

Double Boiled Whole Chicken Soup with Wonton, Dried Scallops, Cabbage, Mushrooms and Glass Noodles

NT\$1,780



仙草花旗參燉鷄湯(4-6人份)

Double Boiled Whole Chicken Soup with Chinese Ginseng and Mesona

NT\$1,680



蟹黃獅子頭砂鍋煲(4人份)

Boiled Pork Ball in Crab Roe Sauce with Tofu Roll Skins

NT\$720



(主食)
RICE / NOODLE

飛天海鮮廣炒麵

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

NT\$580





紫菜鹹香砂鍋飯

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

NT\$560

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海鮮乾燒伊麵

Pan Fried Noodles with Scallop, Shrimp, Cuttlefish and Chives

NT\$580

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黑松露欖菜海鮮炒飯

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

NT\$580

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蔥開海鮮煨麵(3-4人)

Braised Noodles with Scallop, Shrimp, Scallion and Pork Belly

NT\$560

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頭抽牛肉河粉

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

NT\$520

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潮州炒蘿蔔糕

Wok Fried Turnip Cake with Egg, Chives with XO Sauce

NT\$420

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DIM SUM

港式點心

胭脂壽龜餃(2顆)

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

NT\$260



悠遊金魚餃(2顆)

Steamed Goldfish Shaped Shrimps
Dumplings (2 Pieces)

NT\$280



蛤蠣燒賣(3顆)

Steamed Clam Shu Mai (3 Pieces)

NT\$280



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鮑魚燒賣皇(3顆)

Steamed Abalone Shu
Mai (3 Pieces)

NT\$360



鮮蝦腐皮卷(3捲)

Deep Fried Tofu Skin
Rolls Stuffed with
Shrimps (3 Rolls)

NT\$280



晶瑩鮮蝦餃(3顆)

Steamed Shrimp
Dumplings (3 Pieces)

NT\$260



鮮蝦叉燒蒸腸粉(3條)

Steamed Shrimp and
Barbecued Pork Rice
Rolls (3 Rolls)

NT\$260



招牌雪山桂花包(3顆)

Baked Barbecue Pork
Buns (3 Pieces)

NT\$240



鮮蝦韭菜盒(3個)

Fried Leek with
Shrimps Pancake
(3 Pieces)

NT\$240



港式叉燒酥(3顆)

Barbecued Pork Pastry Puffs (3 Pieces)

NT\$240



千層蘿蔔酥餅(3顆)

Baked Radish Pastry (3 Pieces)

NT\$240



秘製靚鳳爪

Steamed Chicken Feet in Black Bean Sauce

NT\$200



粵亮手作蘿蔔糕(3片)

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

NT\$200



鼓汁蒸排骨

Steamed Spareribs with Black Bean Sauce

NT\$200



港式叉燒酥(3顆)
Barbecued Pork Pastry Puffs (3 Pieces)



千層蘿蔔酥餅(3顆)
Baked Radish Pastry (3 Pieces)

DESSERT

甜品

傳統鮮豆花 (約4-5人份)

配料-蜜紅豆、蜜花生、薑汁糖水

Douhua with Peanut, Sweet Red Bean
and Ginger Syrup
(for 4-5 Persons)

NT\$460



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金棗果香脆鍋餅

Pan Fried Pancake with Walnut

NT\$320



我不是玉米

Mango Sago Jelly with Cream and Pomelo

NT\$320



仙翁冰糖燉雪梨 /位

Braised Pear Sweet Soup with Nostoc
(Per Person)

NT\$240



楓糖綠豆糕(3顆)

Mung Bean Cake in Maple Syrup
(3 Pieces)

NT\$240



福蘆播茶貢糖糕(3顆)

Hakka Tea with Peanut Candy(3 Pieces)

NT\$240



蓮蓉人蔘酥(2顆)

Baked Lotus Seed Paste Cake with
Ginseng (2 Pieces)

NT\$220



蓮香紅玉燉布丁 / 位

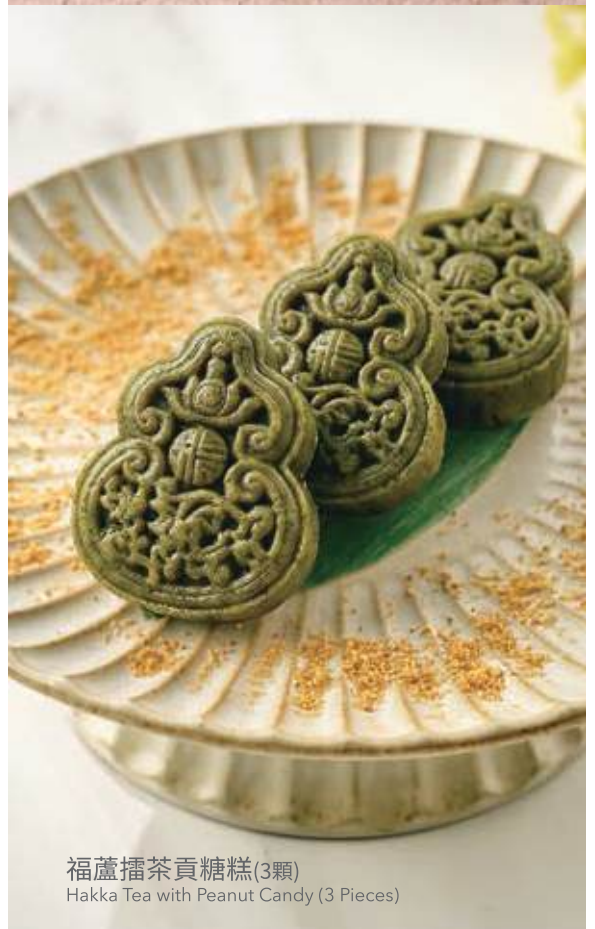
Braised Pudding with Red Bean Paste
(Per Person)

NT\$220



我不是玉米

Mango Sago Jelly with Cream and Pomelo



福蘆播茶貢糖糕(3顆)

Hakka Tea with Peanut Candy (3 Pieces)

VEGETARIAN

素食

羊肚菌松露雙冬

Braised Morels with
Mushrooms, Bamboo
Shoots and Truffle
Sauce

NT\$580



牛肝菌蠔汁野菇煲

Braised Boletus with Mushrooms,
King Oyster Mushrooms and
Snap Pea

NT\$580



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巴蜀辣跳炒雙菇

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

NT\$520



金瓜野米豆腐煲

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

NT\$520



松露香椿香米飯

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

NT\$480



欖菜肉鬆炒三鮮

Wok Fried Beyond Meat with Zucchi-
ni, King Oyster Mushrooms Sticks and
Olive Vegetables

NT\$460



猴菇松茸燉黃耳 /位

Boiled Vegetarian Soup with Yellow
Fungus, Matsutake and Ginkgo

NT\$360



蟲草香齋脆皮筒(3卷)

Deep Fried Crispy Roll with Cordy-
ceps, Pine Nuts, Purple Yam, Pump-
kin, Taro and Mushrooms(3 Pieces)

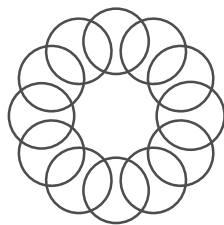
NT\$250



套餐

SET MENU





商業午餐套餐

MOONLIGHT SET MENU

NT\$1,099 + 10% / 位 Per Person

蟲草老廣煲例湯

Double Boiled Daily Soup with Cordyceps

菠蘿極汁戰斧豬

Pan Fried Tomahawk Pork Chop with Sweet Sauce

松露金蒜海虎蝦

Steamed King Prawn with Truffle and Garlic Sauce

粵亮蒸點三品

(蛤蠣香茜燒賣/ 鮑魚燒賣/ 晶瑩鮮蝦餃)

Steamed Clam Shu Mai / Steamed Abalone Shu Mai /
Steamed Shrimp Dumpling

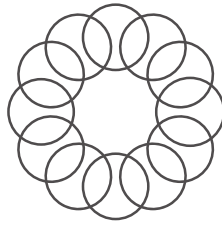
粵韻雙美點

(鮮蝦韭黃腐皮捲/ 金牌叉燒酥)

Deep Fried Tofu Roll Skin and Shrimp / BBQ Pork Pastry

仙翁冰糖燉水梨/ 擂茶貢糖糕

Braised Pear Sweet Soup with Nostoc / Hakka Tea with Peanut Candy



望月套餐

MOONLIGHT SET MENU A

NT\$1,980 + 10% / 位 Per Person

粵府靚宴珍饈集

(蟲草農家十香菜 🍄 🍄 🍄 🍄 🍄 🍄 🍄 🍄 🍄 🍄 / 蔥油水晶雞 🍲 🍲 🍲 🍲 🍲 🍲 🍲 🍲 🍲 🍲 / 港式掛爐烤鴨 🍗 🍗 🍗 🍗 🍗 🍗 🍗 🍗 🍗 🍗)
Stir Fried Assorted Vegetable Shreds/ Chicken with Scallion Oil/ Roasted Duck in Hong Kong Style

花膠蟹黃獅子頭

Double Boiled Pork Ball in Crab Roe Sauce with Matsutake and Fish Maw



松露大良干貝玉簪蝦

Braised Shrimp Ball with Scallop and Egg White in Truffle Sauce



紅燒鮑魚外婆肉(附荷葉夾)

Braised Pork Belly with Abalone and Pancake



羊肚菌蝦乾炒斑球

Stir Fried Grouper Fillet with Morels and Dried King Shrimp



貝酥金湯娃娃菜

Braised Baby Cabbage with Dried Scallop



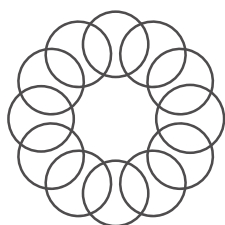
千層蘿蔔酥餅 / 仙翁楊枝甘露

Baked Radish Pastry/ Mango Sago Milk Cream and Pomelo



寰宇四季水果集

Seasonal Fresh Fruit Platter



弦月套餐

MOONLIGHT SET MENU B

NT\$2,580 + 10% / 位 Per Person

靚粵東海舞彩蝶

(虎皮蝦滑魚子捲 🍤🍤🍤🍤 / 青檸焦糖松阪豬 🍖🍖🍖🍖)

脆椒米香無骨鵝翅 🍖🍖🍖🍖 / 紅X.O醬鮑魚 🍤🍤🍤🍤)

Shrimp Paste and Fish Roe in Egg Rolls/ Caramelized Superior Pork/
Boneless Goose Wings with Spicy Crispy Rice/ Abalone with XO Sauce

蟲草響螺燉土雞

Double Boiled Chicken Soup with Cordyceps, Snail Meat and Baby Scallop



古法花菜干鮮龍蝦

Braised Prawn with Black Truffle Cream Sauce



黑松露奶油焗戰斧豬

Pan Fried Tomahawk Pork Chop with Milk Cream Truffle Sauce



金湯菌皇東星斑

Stewed Giant Grouper Fillet with Morels



粵亮雙味蒸美點

(魚子干貝燒賣 🍤🍤🍤🍤 / 晶瑩鮮蝦餃 🍤🍤🍤🍤 / 蛤蠣燒賣皇)

Steamed Scallop Fish Roe Shu Mai/ Shrimp Dumpling/ Clam Shu Mai

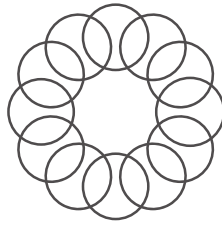
燕液老陳皮紅玉露、葫蘆擂茶貢糖糕

Sweet Red Bean Soup with Dried Tangerine Peel/ Hakka Tea with Peanut Candy



寰宇四季水果集

Seasonal Fresh Fruit Platter



眉月套餐

MOONLIGHT SET MENU C

NT\$3,280 + 10% / 位 Per Person

廣府饗宴御膳盤

(農家蟲草十香蔬 🍄🌿🍄🍄 / 蔥焗宜蘭母香魚 🍄🍄🐟 / 脆椒老滷牛仔粒 🍄🌿🐮 /
潮州滷水鵝 🍲🍄🍄 / 粵亮蜜汁叉燒 🌿🍄🍄🍄)

Stir Fried Assorted Vegetable Shreds / Sweet Fish with Scallion / Diced Beef with
Crispy Chil / Marinated Goose Platter / BBQ Pork

頂湯元貝燉竹絲雞

Double Boiled Chicken Soup with Baby Scallop, Fish Maw and Sliced Whelk



香煎帶骨小牛肋眼佐老廣豉皇醬

Pan Fried Bone-in Veal Ribeye with Pickled Vegetables Bean Sauce



松露蝦湯龍蝦球襯油浸東星斑

Steamed Lobster Ball with Truffles Soup and Soaked Giant Fillet



天九花膠燴吉品鮑魚

Braised Abalone with Fish Maw and Kales



貝酥莧菜映金魚

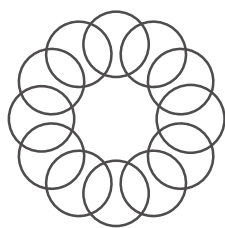
Stewed Amaranth Soup with Baby Cabbage Goldfish Style Dumpling
with Dried Scallop



寰宇四季水果集、淘氣人蔘酥

Seasonal Fresh Fruit Platter/ Baked Lotus Seed Paste Cake with Ginseng





朔月素食套餐

MOONLIGHT SET MENU D

NT\$1,980 + 10% / 位 Per Person

天篷懷石寶島盤

(農家十香菜 🍄 🌿 🍄 🍵 / 欖菜豌豆仁塔 / 琥珀核果 🍄 🌿 /
貢菜拌腐竹 🍄 🍵 / 杏桃果律山藥 🍵)

Stir Fried Assorted Vegetable Shreds / Pickled Vegetables and Pea in Tart/ Sweet Walnut / Tofu Rolls Skin with Pickled Vegetables /Yam with Apricot Jam

猴菇松茸燉黃耳

Boiled Vegetarian Soup with Yellow Fungus, Matsutake and Ginkgo



蠔汁北菇牛肝菌獅子頭

Braised Boletus Ball with Noble Bottle-tree



星洲麥片素錦鮮

Wok Fried Snap Bean with Mushrooms and Baby Corn



松露菌菇奶油伊府麵

Wok Fried E-fu Noodles with Scaly Tooth and Vegetables



羊肚菌百合鮮蘆筍

Stir Fried Asparagus with Morels with Lily Bulbs



老陳皮紅豆玉露、葫蘆擂茶貢糖糕

Sweet Red Bean Soup with Dried Tangerine Peel/ Hakka Tea with Peanut Candy



寰宇四季水果集

Seasonal Fresh Fruit Platter