



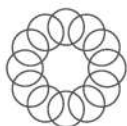
粵亮為六福旅遊集團餐廳之一，喻意為之一亮

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為出發，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。廳內陳設現代內斂，各式包廂舒適且不受打擾的獨立私人氛圍，讓每位賓客盡情享受歡聚時光。



獨一尊一餐





海陸風情套餐

MOONLIGHT SET MENU A

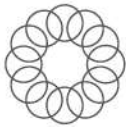
- 東江明月映前菜
(粵亮蜜汁叉燒皇 / 鎮江醋溜海蜇頭 / 桂花明爐烤鴨)
Barbeque Pork / Jelly Fish with Vinegar / Roasted Duck in Hong Kong Style
- 棗蓼花膠燉玉排
Double Boiled Pork Ribs Soup with Fish Maw, Baby Scallop, Red Date, Ginseng Rootlets and Mushrooms
- 碧綠鮑魚燴虎掌
Braised Abalone with Pork Knee Ligament with Oyster Sauce
- 客家福菜爆大蝦
Wok Fried Prawn with Hakka Preserved Vegetables
- 麻油石斑佐麵線
Steamed Grouper in Sesame Oil with Vermicelli
- 清炒百合蘆筍
Stir Fried Asparagus with Lily Bulbs and Fungus
- 粵亮招牌美點
(粵亮雙味燒賣)
Steamed Shrimp Shu Mai and Steamed Fish Roe Shu Mai
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

每位新台幣 1,380 元，另加一成服務費

NT\$1,380 Per Person and Subjected to 10% Service Charge

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
- 若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。
Please let us know if you have and special dietary requirements, food allergies or food intolerances.
- 本飯店使用非基因改良的豆類製品。
This hotel does NOT use GMO Bean products.
- 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。
The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Denmark, and Spain.





典雅風尚套餐

MOONLIGHT SET MENU B

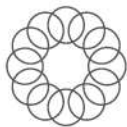
- 南海羽豔舞彩蝶
(香檸松阪豬 / 桂花掛爐烤鴨 / 三星香蔥水晶雞)
Caramelized Superior Pork / Roasted Duck in Hong Kong / Chicken with Scallion Oil
- 花膠香茜皮蛋斑片湯
Double Boiled Chicken Soup with Grouper, Century Egg, Parsley and Fish Maw
- 琉璃百合玉帶蝦
Stir Fried Scallop and Shrimps with Lily Bulbs
- 松露鮑魚燴關東參
Braised Sea Cucumber and Abalone with Truffle Sauce
- 脆菇西檸軟雞球
Deep Fried Chicken Ball with Deep Fried Enoki in Lemon Sauce
- 蝦乾皇炒芥藍
Stir Fried Kales with Dried Shrimps and Garlic
- 粵亮精緻雙美點
(魚子燒賣皇 / 燕窩椰汁西米露)
Steamed Fish Roe Shu Mai / Coconut Milk Sago with Bird's Nest
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

每位新台幣 1,680 元，另加一成服務費

NT\$1,680 Per person and Subjected to 10% Service Charge

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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粵亮典藏套餐

MOONLIGHT SET MENU C

· 鳳城美饌御品盤

(金磚脆皮燒肉 / 桂花明爐烤鴨 / 松露水晶雞 / 鎮江醋溜海蜇頭)

Roasted Pork / Roasted Duck in Hong Kong Style / Chicken with Truffle Sauce / Jelly Fish with Vinegar

· 河塘映月色

Double Boiled Chicken Soup with Amaranth, Crab Roe Sauce and Egg White

· 剁椒龍蝦襯蔥油麵線

Steamed Fresh Lobster (Half) with Vermicelli, Broccoli and Chopped Chili Pepper Sauce

· 蠔皇鮑魚關東參

Braised Sea Cucumber and Abalone with Oyster Sauce

· 鎮江秘製戰斧豬排

Deep Fried Bone in Pork Chop with Roasted Zucchini in Vinegar Sauce

· 貝酥金絲翠玉白

Stewed Baby Cabbage with Chicken Soup and Dried Scallop, Wolfberry

· 粵亮精緻雙美點

(雙味燒賣皇 / 燕窩仙翁燉水梨)

Steamed Shrimp Shu Mai and Fish Roe Shu Mai / Braised Pear, Bird's Nest with Nostoc

· 寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣1,980元，另加一成服務費

NT\$1,980 Per person and Subjected to 10% Service Charge

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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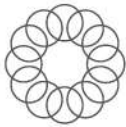
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粵亮大地套餐

MOONLIGHT SET MENU D

· 羊城風味前菜盤

(桂花明爐烤鴨 / 粵亮蜜汁叉燒皇 / 藤椒鮮干貝 / 潮式桂花蘿蔔糕)

Roasted Duck in Hong Kong Style / Barbeque Pork / Scallop with Sichuan Pepper /

Wok Fried Turnip Cake with Osmanthus Sauce

· 上湯花膠燉陽光豬

Double Boiled Sunny Pork Soup with Fish Maw, Baby Scallop, Cordyceps and Sea Conch

· 吉品鮑鵝掌關東參

Braised Abalone, Sea Cucumber, Goose Webs and Loofah

· 上湯龍蝦襪雲吞

Steamed Fresh Lobster (Half) with Wonton and Broccoli

· 極汁米香炆骰子和牛肉

Deep Fried A5 Wagyu Beef with Crispy Rice and Garlic

· 虎掌菌瑤柱燴時蔬

Stewed Baby Cabbage with Sarcodon Aspratus and Dried Scallop

· 粵亮精緻雙美點

(晶瑩鮮蝦餃 / 燕窩椰汁西米露)

Steamed Shrimp Dumpling / Coconut Milk Sago with Bird's Nest

· 寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣2,680元，另加一成服務費

NT\$2,680 Per Person and Subjected to 10% Service Charge

§ 特殊菜單請於前三天預訂 §

Special Menu is Scheduled for the Three Days in Advance

精心選用溯源履歷食材，講究新鮮，考究用料調味

讓您吃得精緻、吃得安心，結合主廚精湛廚藝，品味令人驚喜口咸

履歷食材 櫻桃鴨、萬香雞、自然豬



履歷食材 |

櫻桃鴨、萬香雞、
龍虎斑、自然豬、
台東池上米



· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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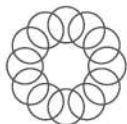
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粵亮晶饌套餐

MOONLIGHT SET MENU E

· 廣府宮廷前菜盤

(桂花明爐烤鴨 / 三星香蔥水晶雞 / 藤椒鮮干貝 / 粵亮蜜汁叉燒皇 / 櫻桃鵝肝)

Roasted Duck in Hong Kong Style / Chicken with Scallion Oil / Scallop with Sichuan Pepper / Barbeque Pork / Foie Gras

· 金銀菜膽陽光豬燉刺參

Double Boiled Chicken Soup with Sea Cucumber, Pork and Cabbage

· 碧綠滿漢崑崙糖心鮑

Braised Abalone with Fish Maw and Vegetables

· 乾燒龍蝦球襯避風塘骰子和牛肉

Braised Lobster Ball with Deep Fried A5 Wagyu Beef, Egg and Garlic

· 金湯虎掌菌煨翠玉環

Braised Mushroom with Crab Meat, Loofah and Cordyceps

· 粵亮精緻雙美點

(滷鮑燒賣皇 / 仙翁冰糖燉雪梨)

Steamed Abalone Shu Mai / Braised Pear, Bird's Nest with Nostoc

· 寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣3,280元，另加一成服務費

NT\$3,280 Per Person and Subjected to 10% Service Charge

§ 特殊菜單請於前三天預訂 §

Special Menu is Scheduled for the Three Days in Advance

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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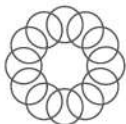
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粵亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

• 田園寶島五福盤

Sweet Potato in Osmanthus Sauce, Yam with Blueberry, Vegetable Roll, Bamboo Shoot, Black Bean, Tomato in Plum Juice, Cucumber Roll with Lettuce

• 松茸菌皇竹笙盅

Double Boiled Bamboo Shoot Soup with Matsutake, Morels, Corn and Chayote

• 玉筍雙冬燒天貝

Braised Baby Corn with Mushroom, Tempeh and Broccoli

• 麻油猴菇麵線煲

Braised Lion's Mane Mushroom with Mushroom, Asparagus and Vermicelli in Sesame Oil

• 秘製避風塘雙鮮

Deep Fried King Oyster Mushroom with Green Bean, Pumpkin, Chili, Salt and Pepper

• 燕絲雪蓮玉珊瑚

Braised Loofah with Enoki, Snow Lotus, Wolfberry and Bird's Nest

• 仙翁冰糖燉雪梨

Braised Pear with Nostoc

• 寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣1,580元，另加一成服務費

NT\$1,580 per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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2023 年菜媒體評比 金賞

帝王鮑參乾坤雞 (桌邊服務)

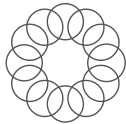
Braised Chicken with Abalone, Sea Cucumber, Fish Maw, Dried Octopus,
Pork Ribs in Oyster Sauce (Side Table Service)

NT\$2,800

需三天前預訂 Please Preorder 3 Days in Advance



效仿廣東已無人願意傳承學習的名菜「仙鶴神針」，將粵菜中的鮑、參、肚，以及黑毛豬五花肉4:6的黃金比例，經過慢滷醬燒後加入新鮮風乾的澎湖石鰾襯托出鮮甜，放入精湛手拆去骨土雞中，灌入蠔皇汁蒸上3小時，滿滿的精華鎖在肉中，在傳承中蹦出創意新滋味。



神仙乾坤燒鵝 · 四吃

CANTONESE ROASTED GOOSE, PREPARED IN FOUR STYLES

· 神仙燒鵝四吃 Roasted Goose

第一吃 First Style

片皮鵝附雜糧餅皮 § 共12片 §

Roasted Goose with Homemade Pancake Whole Wheat with Old Dough

第二吃 Second Style

松露鵝油拌細米粉

Stewed Rice Noodle in Goose Oil and Truffle Sauce

第三吃 Third Style

桂花冰梅醬鵝腿

Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 Forth Style

烈火津白濃鵝湯

Double Boiled Goose Bone Soup with Cabbage and Tofu

每隻新台幣**4,380元**，另加一成服務費
NT\$4,380 Subjected to 10% Service Charge



神仙燒鵝四吃 Cantonese Roasted Goose, Prepare In Forth Style

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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靚皮烤鴨

MOONLIGHT ROASTED DUCK



A top-down view of a traditional Chinese roast duck meal spread on a dark table. The central dish is a whole roasted duck on a large white oval platter. Surrounding it are various accompaniments: a bowl of rice porridge with duck, mushrooms, and vegetables; a plate of stir-fried vegetables; a plate of dumplings in a bamboo steamer; a plate of fried sesame balls; a plate of fried shrimp and broccoli; a plate of flatbread; and several small bowls of dipping sauces and condiments.



靚皮鴨宴

MOONLIGHT ROASTED DUCK MENU

· 粵亮手作開胃集

Assorted Appetizer

· 瓦甕老火煲例湯

Double Boiled Daily Soup

· 靚皮片鴨三吃 Roasted Duck

第一吃 First Style

靚皮片片鴨 \$ 二選一：馬告蔥燒餅 / 雜糧鴨餅皮 \$

Duck Fillet with Spinach with Mountain Pepper Clay Oven Roll or Wheat and Old Dough (Two Choose One)

第二吃 Second Style

蘿蔓桂花鴨鬆

Wok Fried Duck Fillet with Fried Egg White and Lettuce in Osmanthus Sauce

第三吃 Third Style

菜脯絲瓜鴨架泡飯

Soaked Rice in Duck Soup with Loofah, Dried Radish, Mushrooms and Parsley

· 雲腿金蒜蒸活龍蝦

Steamed Fresh Lobster with Glass Noodles, Ham and Garlic Sauce

· 花雕玉露海石斑

Steamed Grouper Fillet with Tofu, Chinese Wine and Fish Sauce

· 鴨油炒玉蘭菜

Stir Fried Kales with Duck Oil

· 粵亮招牌雙美點(魚子燒賣 / 仙翁冰糖燉雪梨)

Steamed Fish Roe Shu Mai/ Braised Pear, Bird's Nest with Nostoc

· 寰宇四季鮮果盤

Seasonal Fresh Fruit Platter

每套四人份新台幣5,999元，另加一成服務費

NT\$5,999 for 4 People and Subjected to 10% Service Charge

原價新台幣9840元加一成，恕不與任何優惠並用

Cannot Be Use with Credit Card Discount or Other Discount

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 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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靚皮 MOONLIGHT ROASTED DUCK 烤鴨

採用粵式特製香料、醬汁將鴨肉醃製入味，以高溫慢火等繁複步驟進行烘烤，油滋酥脆、鮮嫩多汁的靚皮烤鴨美味上桌。

靚皮烤鴨二吃
Roasted Duck in Two Style /
NT\$2,380



· 第一吃 - 靚皮鴨附餅皮 二選一

First Styler Duck Fillet with Homemade Pancake

馬告蔥燒餅 或 雜糧鴨餅皮

Spinach with Mountain Pepper Clay Oven Roll or Wheat and Old Dough (Two Choose One)

• 雜項

手作慢推甜麵醬、蜂蜜果香金桔醬

Sauce (Sweet Handmade Sauce / Kumquat with Honey Sauce)

· 第二吃 — 以下任選一種

Second Style (Please Select One Below)

· 菜脯絲瓜鴨架粥

Braised Duck Bone Congee with Loofah, Dried Radish, Mushrooms and Parsley

· 川椒鴨脯回鍋肉

Wok Fried Duck Breast with Cabbage and Fermented
Chili Bean Sauce

· 翠玉柱侯爆鴨架

Wok Fried Duck Bone with Baby Cabbage and Scallion in Chu Hou Paste

· 冬菜鴨架細粉湯

Double Boiled Duck Soup with Tofu, Preserved Vegetable and Rice Noodles

· 蘿蔓桂花炒鴨鬆

Wok Fried Duck Fillet with Fried Egg White in Osmanthus
Sauce and Lettuce

· 意猶未盡想加料 Extras

· 第三吃(最多三吃)

Third Style

NT\$380

·馬告蔥燒餅

Spinach with Mountain Pepper Clay Oven Roll

NT\$280

· 雜糧鴨餅皮

Wheat and Old Dough Pancake

NT\$280

· 烤鴨配料(每款)

蔥白 / 小黃瓜 / 麻香酸菜 / 橙香蘿蔔

Scallion / Cucumber / Preserved Cabbage with Sichuan Pepper
/ Pickled Radish with Orange

NT\$80



烤鴨三吃 Roasted Duck in Three Style

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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燒臘

BARBECUE
SELECTIONS

烈火脆皮燒肉磚
Roasted Pork
NT\$420

特選台灣豬腩肉，肥瘦比例合宜，歷經烘烤、醃製等工序，精準掌控火候呈現焦香酥脆外皮，一口咬下，還能品嚐到香甜肉汁鹹香滋味。

- 烈火脆皮燒肉磚
Roasted Pork
NT\$420
- 青檸焦糖松阪豬
Caramelized Superior Pork
NT\$420
- 三星香蔥水晶雞
Chicken in Scallion Sauce
NT\$480
- 掛爐桂花燒鴨
Roasted Duck in Hong Kong Style
NT\$420
- 蜜汁叉燒皇
Maltose Glazed Barbecue Pork
NT\$400
- 玫瑰鼓油土雞
Chicken with Soy Sauce
NT\$420
- 松柏長青(素)
Stir Chinese Cabbage Shredded, Cordyceps, Black Fungus
Shredded, Parsley with Vinegar and Nut
NT\$390

- 鎮江醋溜海蜇頭
Jellyfish with Vinegar
NT\$380
- 燒臘雙味拼盤
(烤鴨、叉燒、油雞、鎮江醋溜海蜇頭 任選二)
Barbecue Platter - Roasted Duck, Barbecue Pork, Soy Sauce
Chicken, Jellyfish (Choice of Two)
NT\$480



青檸焦糖松阪豬 Caramelized Superior Pork



三星香蔥水晶雞 Chicken in Scallion Sauce

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。
Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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海 鮮

SEAFOOD

粵式招牌生抽蝦(6隻)

Fried Shrimps with Garlic and Soy Sauce (6 pieces)

NT\$680

「生抽」指的是醬油，選用東南亞肥美草蝦、用高溫油炸後，酥脆外殼、鮮甜彈牙蝦肉，搭上特製生抽醬汁，爆炒後即是一道美味佳餚。



- 金湯燕液燒刺參(位)
Sea Cucumber with Bird's Nest,
Pumpkin Mud and Cream (Per Person)
NT\$580
- 翠玉蠔皇鮑魚炆鵝掌(位)
Braised Abalone, Goose Web
and Loofah in Oyster Sauce (Per Person)
NT\$620
- 韭黃X.O醬百花鑲油條
Fried Bread Stick Stuff Shrimp Paste
and Chives in X.O Sauce
NT\$580
- 季節時魚(清蒸 / 欖菜蒸 / 蒜蓉蒸)
Seasonal Fish
(Cooking Methods: Steamed / Steamed with Preserved
Vegetable / Steamed with Garlic)
時價 Market Price
- 粵式招牌生抽蝦(6隻)
Fried Shrimps with Garlic and Soy Sauce (6 pieces)
NT\$680
- 鮮帶子(XO醬炒) / 玉蘭琉璃炒)
Scallop
(Cooking Methods: Wok Fried with XO Sauce /
Stir Fried with Kale)
NT\$690
- 海石斑菲力料理 500g
(琉璃炒 / 雲腿金蒜蒸 / 剁椒白玉蒸)
Grouper Fillet
(Cooking Methods: Stir Fried with Snap Pea / Steamed with
Ham and Garlic / Steamed with Tofu and Chili)
NT\$720

- 活龍蝦料理 300g
(雲腿金蒜蒸 / 花雕蒸 / 乾燒撈汁粉絲煲) / 清蒸)
Fresh Lobster
(Cooking Methods: Steamed with Glass Noodle and Ham and
Garlic Sauce / Steamed Glass Noodle with Chinese Wine /
Braised Glass Noodle with Har Har Chili Bean Sauce and Black
Bean Sauce in Clay Pot / Steamed)
NT\$1,180
- 青蟹料理 500g
(雲腿金蒜蒸 / 麥片避風塘) / 乾燒撈汁粉絲煲)
Fresh Crab
(Cooking Methods: Steamed with Glass Noodle and Ham and
Garlic Sauce / Deep Fried with Oatmeal, Garlic and Chili /
Braised Glass Noodle with Har Har Chili Bean Sauce and
Black Bean Sauce in Clay Pot)
NT\$1,380
- 活石斑魚料理 600g
(花雕蒸 / 雲腿金蒜蒸 / 客家福菜蒸)
Fresh Grouper
(Cooking Methods: Steamed with Chinese Wine / Steamed with
Ham and Garlic Sauce / Steamed with Preserved Vegetable
Sauce)
NT\$1,280
- 蝦球料理
(奶香麥片焗 / 清炒腰果 / 葡式沙丹焗)
Shrimps
(Cooking Methods: Wok-fried with Oatmeal and Salty Egg,
Cream / Wok-fried with Cashew / Wok-fried with Sadan Sauce)
NT\$690



金湯紅藜燕液燴刺參
Sea Cucumber with Red Quinoa, Bird's Nest and Pumpkin Mud



花雕蒸活石斑魚料理
Steamed Fresh Grouper with Chinese Wine

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 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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家禽

POULTRY AND MEATS

肉類

粵亮鴻運蒜香雞(半隻)

Deep Fried Chicken (Half) with Garlic

NT\$650

特選重達5斤放山土雞，以獨特十餘種香料及新鮮帶皮蒜瓣特製香料，醃足48小時後現烤現炸，雞汁味美肉香鮮嫩。



- 戰斧豬排 (2支)
(西檸汁 / 避風塘 / 奶油黑椒)
Bone-in Pork Chop (Two Pieces)
(Flavor: Lemon Sauce / Deep Fried with Garlic / Black Pepper and Cream)
NT\$380
- 特調豬肋排
(京都汁 / 避風塘 / 西檸汁)
Pork Ribs
(Flavor: Peking Sauce / Deep Fried with Garlic / Lemon Sauce)
NT\$430
- 無骨牛小排
(脆椒炒 / 奶油黑胡椒 / 風沙椒鹽)
Boneless Beef Short Ribs
(Flavor: Wok Fried with Green Bean and Crispy Pepper / Wok-fried with Black Pepper and Cream / Wok Fried with Garlic, Pepper and Salt)
NT\$680
- 清燉陳皮無骨牛
Stewed Beef with Preserved Citrus
NT\$760
- 雞球料理
(啍啍高粱雞球煲 / 紅酒咕咾雞球)
Chicken Ball
(Flavor: Braised with Kaoliang Liquor in Clay Pot / Braised with Red Wine Sauce)
NT\$490
- 粵亮鴻運蒜香雞(半隻)
Deep Fried Chicken (Half) with Garlic
NT\$650
- 牛肉片
(薑蔥牛肉 / 玉蘭蠔油牛肉)
Wok Fried Beef Slices
(Flavor: with Scallion and Ginger / Oyster Sauce with Kale)
NT\$520



西檸汁特調豬肋排
Pork Ribs with Lemon Sauce



風沙椒鹽無骨牛小排
Wok Fried Boneless Beef Short Ribs with Garlic, Pepper and Salt

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 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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煲仔

CLAY POT

海鮮蟹黃豆腐煲

Braised Shrimp, Scallop, Snail Meat,
Cuttlefish and Tofu with Crab Roe Sauce
in Clay Pot

NT\$620



- 粵亮一品海鮮煲
Braised Assorted Seafood with Chu Hou Sauce in Clay Pot
NT\$620
- 香茜腐竹牛腩煲
Braised Beef Brisket and Dried Bean Curd and Parsley in Clay Pot
NT\$620
- 白甲鮮蝦粉絲煲
Braised Clam and Shrimps with Glass Noodle in Clay Pot
NT\$480
- 海鮮蟹黃豆腐煲
Braised Shrimp, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot
NT\$620
- 蠔皇鮑魚花膠煲
Braised Abalone with Fish Maw, Mushroom and Oyster Sauce in Clay Pot
NT\$1,280
- 秘製重慶雞公煲 **!!**
Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce
NT\$520
- 羊肚菌金沙南瓜豆腐煲(可素)
Braised Morels, Pumpkin, Tofu with Salty Egg in Clay Pot
NT\$480



粵亮一品海鮮煲
Braised Assorted Seafood with Chu Hou Sauce in Clay Pot



秘製重慶雞公煲
Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 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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湯

SOUP

河塘映月色 (每位)

Amaranth Soup with Shrimp and Crab Roe Sauce

(Per Person)

NT\$320



一碗莧菜羹中加入蝦仁與蟹黃，最後點以蛋白刻畫出的月亮與菜名相互呼應，使羹湯美如其名。

- 瓦甕老火煲例湯(每位，每日一款)

Soup of The Day (Per Person)

NT\$200

- 香茜皮蛋斑片湯

Double Boiled Chicken Soup with Grouper, Century Egg and Parsley

NT\$480

- 河塘映月色(每位)

Amaranth Soup with Shrimp and Crab Roe Sauce (Per Person)

NT\$320

- 蟲草花響螺燉土雞 (每位)

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Snail Meat (Per Person)

NT\$360

- 燕液瑤柱蟹肉羹(每位)

Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat (Per Person)

NT\$320

- 棗蓼花膠燉玉排(每位)

Double Boiled Pork Soup with Fish Maw, Ginseng and Snail Meat (Per Person)

NT\$320



蟲草花響螺燉土雞

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Snail Meat



香茜皮蛋斑片湯

Double Boiled Chicken Soup with Grouper, Century Egg and Parsley

- 茶資每人NT\$90起。

Minimum tea fee NT\$90.

- 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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鍋類

HOT POT

花膠三品鍋

Abalone Soup with Chicken,
Pork Belly and Fish Maw Hot Pot

NT\$3,980

粵菜與台菜完美融合詮釋的粵亮獨門料理，結合台菜經典手工名菜『雞仔豬肚煲』及粵菜湯品中一絕的『胡椒豬肚雞』，豬肚包覆小土雞再放入粵菜不可缺少的鮑魚和花膠，美味極致難以言喻。



· 雲吞芽白干貝雞鍋

Double Boiled Chicken Soup with Dried Scallops, Dumpling, Baby Cabbage, Mushroom and Glass Noodles

NT\$1,680

· 花膠三品鍋

(含蔬菜盤、無骨牛小排、手工丸子及加湯底一次)

Abalone Soup with Chicken, Pork Belly and Fish Maw Hot Pot

Including : Vegetable Combination, Sliced Boneless Beef Short Ribs and Homemade Meatballs

NT\$3,980

· 意猶未盡想加料 Extras

· 蔬菜盤

Vegetable Combination

NT\$360

· 無骨牛小排

Sliced Boneless Beef Short Ribs

NT\$430

· 松阪豬肉

Sliced Superior Pork

NT\$380

· 手工丸子(墨魚滑、蝦滑 擇一)

Homemade Meatballs

Cuttlefish Balls / Shrimps Balls (Choose One)

NT\$280

· 加湯底

Add Broth

NT\$180

· 圍村老廣式盆菜 (需三天前預訂) 6人份

Traditional Cantonese Feast Bowl (Please Order 3 Days in Advance) (for 6 People)

NT\$3,980

第一層：花膠、鮑魚、鵝掌、醬燒自然豬、烤鴨、油雞、花菇、乾燒蝦

First Layer : Fish Maw, Abalone, Goose Web, Braised Pork, Roasted Duck in Hong Kong Style, Soy Sauce Chicken, Mushrooms and Shrimps

第二層：魚蛋、腐竹、大白菜、白蘿蔔、豬皮

Second Layer : Fish Egg, Bean Curd Skin, Cabbage, Radish, Pork Skin



圍村老廣式盆菜 Traditional Cantonese Feast Bowl

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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時
蔬
VEGETABLES

濃湯雲耳浸絲瓜
Braised Luffa with
Black Fungus
NT\$420



- 濃湯雲耳浸絲瓜
Braised Luffa with Black Fungus
NT\$420
- 百合雲耳炒鮮蘆筍
Stir Fried Asparagus with Lily Bulbs and Fungus
NT\$430
- 季節當令有機時蔬(清炒 / 蒜炒 / 金湯 / 金銀蛋)
Stir Fried Seasonal Vegetables
(Flavor: Stir Fried / Stir Fried with Garlic / Stewed with Chicken Soup/ Stewed with Salty Egg and Century Egg)
NT\$380
- 貝酥金湯翠玉白菜
Stewed Baby Cabbage with Chicken Soup and Dried Scallop
NT\$420
- 蝦乾皇炒芥蘭
Stir Fried Kale with Dried Shrimp
NT\$380
- 蒜子小魚炆莧菜
Stewed Amaranth with White Balt and Garlic
NT\$380



百合雲耳炒鮮蘆筍 Stir Fried Asparagus with Lily Bulbs and Fungus



蝦乾皇炒芥蘭 Stir Fried Kale with Dried Shrimp

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 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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港式 CHINESE DISHES 小炒

巴蜀辣跳雞

Wok-fried Chicken with
Dried Chili, Chili Bean Paste,
Coriander and Chili Sauce

NT\$360



· 潮式蘿蔔糕 🌶️

Wok Fried Turnip Cake with Egg, Chives and X.O Sauce

NT\$320

· 巴蜀辣跳雞 🌶️🌶️

Wok-fried Chicken with Dried Chili, Chili Bean Paste, Coriander and Chili Sauce

NT\$360

· 桂林小炒五花腩 🌶️🌶️

Wok Fried Pork Belly with Dried Tofu, Dried Radish, Garlic, Scallion and Chili Sauce

NT\$380

· 欖菜肉末四季豆

Wok-fried Minced Meat with Green Bean, Mushroom, Garlic and Chili

NT\$340

· 松露滑蛋蝦仁

Scrambled Egg with Shrimp and Truffle Sauce

NT\$420



潮式蘿蔔糕

Wok Fried Turnip Cake with Egg, Chives and X.O Sauce



松露滑蛋蝦仁

Scrambled Egg with Shrimp and Truffle Sauce

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶NT\$500元；烈酒每瓶NT\$800元。

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 a special dietary requirements, food allergies or food intolerances.

· 本飯店使用非基因改良的豆類製品。

This hotel does NOT use GMO Bean products.

· 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

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主 食

RICE / CONGEE /
NOODLE

原隻鮑福建炒飯 (4人份)

Fujian Style Fried Rice with Scallops, Chicken, Shrimp,
Pork and Mushroom (for 4 People)

NT\$780



· 原隻鮑福建炒飯(4人份)

Fujian Style Fried Rice with Scallops, Chicken, Shrimp, Pork and Mushroom (for 4 People)

NT\$780

· 廣州叉燒蝦仁炒飯

Stir Fried Rice with Cantoness BBQ Pork and Shrimps

NT\$380

· 荔灣龍王海味粥(4人份)

Grouper Slice with Clam, Cuttlefish, Snail Meat, Ginger, Peanut and Lobster Congee(for 4 People)

NT\$1,580

· 海鮮金菇炆伊麵

Pan Fried E-fu Noodles with Assorted Seafood

NT\$520

· 飛天海鮮廣炒麵

Cantonese Crispy Noodle with Assorted Seafood

NT\$520

· 乾炒牛河粉

Fried Rice Noodle with Beef

NT\$380

· 紫菜鹹香砂鍋飯

Steamed Rice with Dried Oyster, Shellfish, Seaweed, Dried Shrimp, Mushroom, Pork and Egg

NT\$480



荔灣龍王海味粥(4人份) Grouper Slice with Clam, Cuttlefish, Snail Meat, Ginger, Peanut and Lobster Congee(for 4 People)

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

· 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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港式 DIM SUN 點心

百花刺參餃

Steamed Sea Cucumber
with Shrimp Dumplings

NT\$200



手打蝦仁成泥即為百花漿，選用純淨海域的刺參鑲上百花漿包入晶瑩剔透的餃皮當中，白裡透紅外更吃的到滿滿的鮮味。



· 荷香珍珠雞(2入)
Steamed Glutinous Rice with Chicken Wrapped
in Lotus Leaf
NT\$180

· 陳皮牛肉丸
Steamed Beef Meatball
NT\$220

· 鳳尾蝦燒賣皇
Steamed Shrimp Shu Mai
NT\$220

· 蛤蠣燒賣
Steamed Clam Shu Mai
NT\$220

· 鮮蝦腐皮捲
Deep Fried Tofu Skin Rolls Stuffed with Shrimps
NT\$220

· 港式叉燒酥
Barbecued Pork Pastry Puffs
NT\$180

· 鮮蝦韭菜盒
Fried Leek with Shrimp Pancake
NT\$220

· 魚子燒賣皇
Steamed Fish Roe Shu Mai
NT\$160

· 秘製靚鳳爪
Steamed Chicken Feet in Black Bean Sauce
NT\$160

· 蠔皇叉燒包
Steamed Barbecued Pork Buns
NT\$140

· 豉汁蒸排骨
Steamed Spareribs with Black Bean Sauce
NT\$150

· 晶瑩鮮蝦餃
Steamed Shrimp Dumplings
NT\$220

· 鮮蝦蒸腸粉
Steamed Shrimp Rice Rolls
NT\$200

· 港式炸兩腸粉
Steamed Chinese Culler Rice Rolls
NT\$200

· 叉燒蒸腸粉
Steamed Barbecue Pork Rice Rolls
NT\$150

· 招牌雪山桂花包
Baked Barbecue Pork Buns
NT\$220

· 鮑魚灌湯包(每盅)
Steamed Soup Dumplings with Abalone (Per Person)
NT\$380

· 港式臘味蘿蔔糕
Pan Fried Turnip Cake with Sausage and Dried Shrimps
NT\$150

· 百花刺參餃(2入)
Steamed Sea Cucumber with Shrimp Dumplings
NT\$200

· 棉花瑤柱火鴨卷
Steamed Tofu Skin Rolls with Duck and Fish Maw, Scallop
NT\$220

· 蟹黃鮮蝦餃
Steamed Shrimp with Crab Roe Dumplings
NT\$220



鮮蝦韭菜盒 Fried Leek with Shrimp Pancake



豉汁蒸排骨 Steamed Spareribs with Black Bean Sauce

· 茶資每人NT\$90起。
Minimum tea fee NT\$90.

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甜點

DESSERT

傳統鮮豆花
(熱，約4-5人份)
Douhua (Hot)

NT\$360

採非基改黃豆製成
豆漿後，現點現沖
成了一桶綿密滑順
的豆花，搭配上慢
火熬煮的糖水與花
生濃香醇美。



- 楓糖綠豆糕
Mung Bean Cake in Maple Syrup
NT\$160
- 燕窩芝麻糊 /每位
Sesame Paste with Bird's Nest (Per Person)
NT\$220
- 仙翁冰糖燉水梨 (冷)/每位
Braised Pear, Bird's Nest with Nostoc (Per Person)
NT\$280
- 傳統鮮豆花 (熱, 約4-5人份)
Douhua (Hot)
NT\$360
- 我不是玉米
Mango Sago Jelly with Cream and Pomelo
NT\$260
- 夢幻海洋白糕(4顆)
Butterfly Pea Jelly with Egg White and Coconut Milk
NT\$200
- 蓮蓉人蔘酥 (2條)
Baked Lotus Seed Paste Cake with Ginseng
NT\$200
- 豆沙芝麻球
Deep Fried Red Bean Dumpling with Sesame
NT\$150
- 金沙流沙包
Steamed Custard Buns with Salty Egg Yolks
NT\$160



夢幻海洋白糕(4顆)
Butterfly Pea Jelly with Egg White and Coconut Milk



仙翁冰糖燉水梨
Braised Pear, Bird's Nest with Nostoc

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
- 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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茶 CHINESE TEA 品

以茶迎客，聞香會友

好茶，色清而味甘，微香而小苦，

淡淡茶香也能道盡百百故事，

真心款待，不飲而醉則為風雅



· 杉林溪烏龍
Shanlinsi Oolong Tea
NT\$ 150

· 北埔東方美人
Oriental Beauty Tea
NT\$ 150

· 1997年普洱熟茶*
Ripe Puer Tea 1997
NT\$ 150

· 鹿谷烏龍茶
Lugu Oolong Tea
NT\$ 90

· 桂花烏龍
Osmanthus Oolong
NT\$ 90

· 三峽碧螺春
Bi Luo Chun Green Tea
NT\$ 90

· 魚池紅玉(台茶18號)
Black Tea(Ruby 18)
NT\$ 90

· 普洱生茶
Raw Puer Tea
NT\$ 90

· 菊花茶(原片) *
Chrysanthemum Tea
NT\$ 90

· 台灣關西仙草茶 * 1000ml / 350ml
Taiwan Guanxi Mesona Tea (Bottle)
NT\$340 / NT\$200

· 六福皇宮頤園酸梅湯* 1000ml / 350ml
Leofoo Plum Juice(Bottle)
NT\$360 / NT\$220

· 礦泉水
Mineral Water(Bottle)
San Pellegrino / Panna
NT\$180

* 無咖啡因 Caffeine-free

自備茶葉酌收水資 NT\$80，茶資及水資(熱水)皆以人頭計

Price for Bring Your Own Tea NT\$80 (Per Person) Tea and Hot Water are Billed Per Person

· 茶資每人NT\$90起。

Minimum tea fee NT\$90.

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酒類 及 軟性飲料類 WINE & BEVERAGE LIST

- 啤酒
BEERS (BOTTLE)
海尼根 **NT\$250**
Heineken(330ml)
朝日啤酒 **NT\$250**
Asahi(330ml)
金牌台灣啤酒 **NT\$280**
Gold Medal Taiwan Beer(600ml)
- 粵亮精選紅白酒
RED & WHITE WINE (BOTTLE)
RED WINE
Robert Mondavi, Private Selection
Bourbon Barrel-Aged Cabernet Sauvignon
NT\$1,800
Yellow Diamond Butterfly Red Wine
NT\$1,380

WHITE WINE
Robert Mondavi Winery Private Selection
Buttery Chardonnay
NT\$1,800
- 中國茗酒
CHINESE TRADITIONAL WINE (BOTTLE)
金門高粱酒58度 **NT\$1,350**
Kinmen Kaoliang Liquor 58° (750ml)
精釀陳年紹興酒 **NT\$700**
Premier V.O. Shaoxing Wine(600ml)
- 汽水 SOFT DRINKS (CAN)
七喜 **NT\$200**
7-up
百事可樂 **NT\$200**
Pepsi Cola
- 果汁
REFRESHING JUICE (壺 POT / 杯 GLASS)
新鮮柳橙汁 **NT\$1,200 / \$260**
Orange Juice
新鮮奇異果汁 **NT\$1,200 / \$260**
Kiwi Juice

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禁止酒駕  未滿十八歲禁止飲酒