

2024 粵亮尾牙春酒桌菜 A

MOONLIGHT YEAR END TABLE MENU A

五福經典饗賓碟

(極汁爆白蝦、蜜汁叉燒皇、貢菜脆瓜小章魚、巴蜀辣跳雞、海藻拌蜆絲)

Wok Fried Shrimps with Homemade Sauce / Maltose Glazed Barbecue Pork /
Small Octopus with Crispy Cucumber / Wok Fried Chicken with Chili Sauce / Jellyfish with Seaweed

花膠五指毛桃燉軟排 (位上)

Double Boiled Pork Ribs Soup with Fish Maw, Hairy Fig and Coconut

松露卡邦尼焗海大蝦佐佛卡夏

Braised Shrimp with Focaccia in Carbonara Sauce and Truffle Sauce

粵亮招牌靚片皮鴨

(附三色餅皮)

Roasted Duck Fillet with Handmade Pancake
(Scallion with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

脆梅金棗蒸海斑

Steamed Grouper with Crispy Plum Sauce, Kumquat and Scallion

本幫焗滷豬腱骨拼鮮蝦韭菜盒

Braised Pork Tendon with Deep Fried Shrimps and Leek Dumpling

瑤柱翡翠吻魚扒菜膽

Braised Baby Cabbage with White Bait and Scallop

川湘乾鍋爆鴨架

Wok Fried Duck with Sichuan Pepper and Mushroom

※每桌內含以下三選一:

1. 新鮮柳橙汁 2 壺(價值\$2,640)

2. House Wine 2 瓶(價值\$3036)

3. 金牌啤酒 6 瓶(價值\$1,848)

粵亮新潮手作港點

(起酥芋泥酥、仙翁冰糖燉仙草)

Deep Fried Taro Pastry / Braised Mesona Tea with Nostoc

寶島四季時果集

Fresh Seasonal Fruit Platter

每桌新台幣 16,800 元(每桌 10 位) · 另加一成服務費

NT\$16,800 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 2023/11/1~2024/3/31)



·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.