

2024 粵亮尾牙春酒桌菜 B MOONLIGHT YEAR END TABLE MENU B

粵亮迎賓舞彩碟

(老滷蒜蓉牛腩肉、欖菜鮮蘆筍、脆梅醬豬肋排、泡椒涼拌海蜇、梅汁仙楂果)
Braised Beef with Garlic / Wok Fried Asparagus and Dried Kale / Wok Fried Pork Ribs with Crispy Plum /
Jellyfish with Spicy Sauce / Hawthorn with Plum Juice

廣府花膠燉鼈龍(位上)

Double Boiled Crocodile Meat Soup with Fish Maw, Superior Pork and Scallop

XO 醬蔥燒龍蝦粉絲煲

Braised Lobster with Glass Noodle in XO Sauce

粵亮神仙乾坤燒鵝三吃

(粵亮神仙乾坤燒鵝)

Roasted Goose Fillet with Handmade Pancake

貝酥脆椒海石斑

Steamed Grouper with Crispy Chili and Dried Scallop

家傳麻油鮑魚糯米飯

Steamed Glutinous Rice with Abalone and Sesame Oil

鵝油蟹黃燴角瓜

Braised Loofah with Crab Roe and Goose Oil

濃湯海鮮鵝架湯

Double Boiled Goose Soup with Cuttlefish, Clam, Tofu and Cabbage

精緻細品美點

(起酥芋泥酥、仙翁蓮子銀耳羹)

※每桌內含以下三選一:

1. 新鮮柳橙汁 2 壺(價值\$2,640) Deep Fried Taro Pastry / Braised Snow Fungus with Lotus and Nostoc
2. House Wine 2 瓶(價值\$3036)
3. 金牌啤酒 6 瓶(價值\$1,848) 寶島四季時果集

Fresh Seasonal Fruit Platter

每桌新台幣 19,800 元(每桌 10 位) · 另加一成服務費

NT\$19,800 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\$800per 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.