



粤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、煲湯的鮮甜、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。



神仙乾坤燒鵝·四吃 CANTONESE ROASTED GOOSE PREPARED IN FOUR STYLES

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 Tree Kinds Homemade Pancake (Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 松露鵝油拌細米粉

Second Style - Stewed Rice Noodle in Goose Oil and Truffle Sauce

第三吃 - 桂花冰梅醬鵝腿

Third Style - Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 - 烈火津白濃鵝湯

Forth Style - Double Boiled Goose Bone Soup with Cabbage and Tofu

NT\$4,680+10% / 全隻 (限量供應,建議提前預訂) NT\$4,680+10% (Whole, Please Preorder in Advance)

- 茶資每人 NT\$90 起。
- 以上價格皆以新台幣計算,需另加 10% 服務費。
- 自備酒水服務費:葡萄酒每瓶 NT\$500; 烈酒每瓶 NT\$800。
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- 本餐廳所提供牛肉為美國牛肉,非美國牛肉餐點已標註於菜單上。
- Minimum Tea fee NT\$90 .
- 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 any special dietary requirements, food allergies or food intolerances.
- This hotel does NOT use GMO Bean products
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2024春節春風得意桌菜 2024 LUNAR NEW YEAR TABLE MENU

六福龍年開泰盤

(醉翁酒蒸鮑螺、藤椒水晶雞、脆梅醬掛爐烤鴨、潮州脆炒海蜇、蜜汁叉燒皇)

Ormer with Chinese Wine / Chicken with Sichuan Pepper / Roasted Duck with Crispy Plum Sauce /
Stir Fried Jellyfish with Garlic / Maltose Glazed Barbecue Pork

蟲草鮑魚燉花膠

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

桂花蒜蓉蒸鮮龍蝦

Steamed Lobster with Osmanthus and Garlic Sauce

松露法式肝菌無骨牛小排佐爐烤時蔬 或 脆梅醬戰斧豬排佐爐烤時蔬 Braised Boneless Beef Short Ribs with Grilled Vegetables in French Truffle Sauce or Deep Fried Bone-in Pork Chops with Grilled Vegetables in Crispy Plum Sauce

欖菜肉末蒸龍虎斑

Steamed Giant Grouper with Mushroom, Minced Pork and Pickled Kale in Fish Sauce

玉喉虎掌燴烏參

Braised Sea Cucumber with Pork Knee Ligament, Ginkgo with Oyster Sauce

蒜燒三杯雞糯米糕

Steamed Glutinous Rice with Chicken, King Oyster Mushroom, Basil

仙翁蟹黃蟹肉扒時蔬

Braised Seasonal Vegetables with Nostoc, Crab Meat and Crab Roe Sauce

粵亮春節美點

(魚子燒賣皇、蠔皇叉燒酥、燕液仙草燉西米)

Steamed Fish Roe Shu Mai / Barbecue Pork Pastry Puffs / Mesona Sago with Bird's Nest

季節當令生鮮果

Fresh Seasonal Fruit Platter

每桌新台幣19,888元(每桌10位),另加一成服務費 NT\$19,888 Per Table for Ten Person and Subjected to 10% Service Charge

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2024 春節鴻運當頭套餐 2024 LUNAR NEW YEAR SET MENU

龍年鴻運迎賓碟

(香檸焦糖松阪豬、招牌掛爐烤鴨、藤椒水晶雞、梅汁仙楂果) Caramelized Superior Pork / Roasted Duck in Hong Kong Style / Chicken with Sichuan Pepper Sauce / Hawthorne Fruit in Plum Juice

花膠鮑魚燉雞盅

Double Boiled Chicken Soup with Fish Maw, Abalone, Chicken Leg and Snail Meat

菌皇百合鮮龍蝦

Braised Lobster (Half) with Morels, Lily Bulbs, Broccoli and Rice Noodle

無骨牛小排(口味選一: 法式奶油醬 / 風沙椒鹽)或 脆梅醬戰斧豬肋排 Boneless Beef Short Ribs (Flavor: French Cream or Deep Fried with Salt and Pepper) Or Deep Fried Bone-in Pork Chop with Color Pepper, Green Bean in Crispy Plum Sauce

貢菜燒椒龍虎斑 ▶

Steamed Giant Grouper with Pickled Vegetables, Tofu and Spicy Sauce

金絲瑤柱翡翠扒玉白

Braised Seasonal Vegetables with Cordyceps and Dried Scallop

粤亮春節雙美點

(鮮蝦魚子燒賣皇、仙翁冰糖燉仙草)

Steamed Shrimp and Fish Roe Shu Mai / Braised Pear with Mesona Jelly, Nostoc and Mesona Tea

季節牛鮮果

Seasonal Fresh Fruit Platter

每位新台幣 1,988 元,另加一成服務費 NT\$1,988 Per Person and Subjected to 10% Service Charge.

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2024 春節滿堂吉慶鴨合宴 2024 LUNAR NEW YEAR ROASTED DUCK MENU

粤亮手作開胃集 Assorted Appetizer

燕窩瑤柱吻魚羹

Double Boiled Chicken Thick Soup with Dried Scallop, White Balt, Egg White and Bird's Nest

招牌靓皮烤鴨兩吃 Roasted Duck in Prepared Two Styles

第一吃 - 片皮烤鴨附三色餅皮

Roasted Duck with Homemade Pancake (Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 海皇蔥香爆鴨架 Wok Fried Duck Bone with Scallion and Seafood Sauce

松露肉鬆蒸活龍蝦 Steamed Lobster with Minced Pork, Glass Noodle and Truffle Sauce

鮑魚虎掌一品煲

Braised Abalone, Pork Knee Ligament, King Oyster Mushroom in Clay Pot

清炒季節時蔬 Stir Fried Seasonal Vegetables

寰宇四季鮮果/粵亮美點集

(魚子燒賣皇/我不是玉米/四季時鮮果)

Steamed Fish Roe Shu Mai / Mango Sago Jelly with Cream and Pomelo /
Fresh Seasonal Fruit Platter

每套四人份新台幣 9,999 元,每多一人加價新台幣 2,490 元 另加一成服務費

NT\$9,999 for 4 People and Subjected to 10% Service Charge. Add One More Person NT\$ 2,490 +10%

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燒臘 BARBECUE SELECTIONS

燒腦雙味拼盤(任選二) Barbecue Platter (Choice of Two) / NT\$620

三星蔥水晶雞 Chicken with Scallion Sauce NT\$490

青檸焦糖松阪豬(不可雙拼) Caramelized Superior Pork (Cannot Platter) NT\$480

粵亮招牌掛爐烤鴨 Roasted Duck in Hong Kong Style NT\$490 玫瑰油雞腿 Chicken Leg with Soy Sauce NT\$450

泡椒醋溜海蜇花 **** Jellyfish with Vinegar and Sichuan Pepper NT\$450



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活青蟹料理 500g

(清蒸/古法花菜干/薑蔥粉絲煲)

Fresh Crah

(Cooking Methods: Steamed / Steamed with Pork Slice, Dried Cabbage / Braised with Glass Noodle, Scallion and Ginger in Clay Pot)

NT\$ 1.580

活龍蝦料理 300g

(清蒸/古法花菜干/薑蔥粉絲煲)

Fresh Lobster

(Cooking Methods: Steamed / Steamed with Pork Slice, Dried Cabbage / Braised with Glass Noodle, Scallion and Ginger in Clay Pot)

NT\$ 1,380

活石斑料理 650g

(清蒸/蒜蓉蒸/貢菜燒椒蒸)

Fresh Grouper

(Cooking Methods: Steamed / Steamed with Garlic /

Steamed with Spicy Sauce)

NT\$ 1,380

蠔皇鮑魚刺參(位)

Braised Abalone, Sea Cucumber with Oyster Sauce (Per Person) NT\$ 880

- 茶資每人 NT\$90 起。
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草蝦料理6隻

(招牌生抽/避風塘♥)

Shrimp (6 Pieces)

(Cooking Methods: Fried with Garlic and Soy Sauce / Deep Fried with Garlic and Chili)

NT\$ 880

海石斑菲力

(清蒸/貢菜燒椒蒸 ►/琉璃炒)

Grouper Fillet

(Cooking Methods: Steamed / Steamed with Spicy Sauce / Stir Fried with Snap Pea)

NT\$750

蝦球料理

(莓香果律焗 / 清炒腰果)

Shrimps

(Cooking Methods: Deep Fried with Berry Sauce / Stir Fried with

Cashew) NT\$ 750

鮮帶子料理

(玉蘭琉璃炒/蒜炒)

Scallop

(Cooking Methods: Stir Fried with Kale / Stir Fried with Garlic)

NT\$ 750

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家禽肉類 POULTRY AND MEATS

粵亮鴻運炸子雞(半隻) Deep Fried Chicken (Half) with Garlic NT\$690

清燉陳皮無骨牛 Stewed Beef with Preserved Citrus NT\$790

無骨牛小排料理 (蔥薑粉絲煲 / 玉蘭蠔油) Boneless Beef Short Ribs (Flavor: Braised with Glass Noodle and Scallion, Ginger / Stewed with Kale and Oyster Sauece) NT\$790

雞球料理 (巴蜀辣炒 / 脆梅咕咾炒) Deep Fried Chicken Ball (Flavor: Wok Fried with Chili / Wok Fried with Crispy Plum Sauce) NT\$490



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蠔皇鮑魚花膠煲

Braised Fish Maw, Abalone and Loofah and Oyster Sauce in Clay Pot NT\$1,280

食神咖哩犇牛煲 (牛舌、牛筋、牛臉肉) Braised Beef Cheek, Tongue, Tendon and Curry in Clay Pot NT\$780

粵亮一品八珍海鮮煲 Braised Assorted Seafood with Chu Hou Sauce in Clay Pot NT\$680

海鮮一品蟹黃豆腐煲

Braised Shrimp, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot NT\$680

蠔乾火腩豆腐煲 Braised Roasted Pork with Dried Oyster and Tofu in Clay Pot NT\$590



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蟲草川耳鮮蘆筍

Stir Fried Asparagus with Cordyceps and Fungus NT\$460

娃娃菜料理

(瑤柱金湯/貝酥蒜炒)

Baby Cabbage

(Flavor: Braised with Chicken Soup and Dried Scallop /

Stir Fried with Garlic and Dried Scallop)

NT\$460

瑶柱小魚炆莧菜

Stewed Amaranth with Whitebait and Garlic NT\$450

瑤柱炒高麗菜

Stir Fried Cabbage with Dried Scallop NT\$420



雲吞芽白干貝雞鍋

Double Boiled Chicken Soup with Dried Scallops, Clams, Baby Cabbage, Glass Noodles and Wonton NT\$1.680

順德花膠魚腐湯

Double Boiled Chicken Soup with Fish Maw and Snakehead Fish Ball in Hong Kong Style NT\$780

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鮑魚螺頭燉花膠(位)

Double Boiled Pork Ribs Soup with Fish Maw, Abalone and Snail Meat (Per Person) NT\$450

燕窩瑤柱蝦蟹羹(位)

Double Boiled Chicken Soup with Bird's Nest, Egg White, Shrimp and Crab Meat (Per Person) NT\$360

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海皇乾燒蟹肉炆伊麵 Pan Fried E-fu Noodles with Assorted Seafood NT\$560

頭抽乾炒牛河 Fried Rice Noodle with Beef NT\$420 明爐叉燒蝦仁炒飯 Stir Fried Rice with Egg, Cantonese BBQ Pork and Shrimps NT\$420

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D I M 港式點心 S U M



晶瑩鮮蝦餃 (3 顆) Steamed Shrimp Dumplings (3pcs) NT\$250

焗皮雪山桂花包(3粒) Baked Barbecue Pork Buns (3pcs) NT\$250

叉燒鮮蝦滑陽粉 Steamed Shrimp and Barbecue Pork Rice Rolls NT\$250 鮮蝦腐皮捲 (3 捲) Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3pcs) NT\$250

鮑魚燒賣皇 (3 顆) Steamed Abalone Shu Mai (3pcs) NT\$250

蠔皇叉燒酥(3粒) Barbecued Pork Pastry Puffs (3pcs) NT\$200



手作靚鳳爪 🔪

Steamed Chicken Feet in Black Bean Sauce NT\$180

豉汁嫩排骨 Steamed Spareribs with Black Bean Sauce NT\$180 招牌臘味蘿蔔糕(3片) Pan Fried Turnip Cake with Sausage and Dried Shrimps(3pcs) NT\$180

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- 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。
- 本餐廳所提供牛肉為美國牛肉, 非美國牛肉餐點已標註於菜單上。
- Minimum Tea fee NT\$90 .
- 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 any special dietary requirements, food allergies or food intolerances.
- This hotel does NOT use GMO Bean products
- Most of our beef is imported from U.S.A. Beef products from other origin are specified on the menu.





現沖木桶豆花

配料: 蜜花生、薑汁糖水 (熱,約4~5人份) Douhua with Nut and Ginger Sryup (Hot) NT\$360

仙翁冰糖燉仙草 (冷,每位) Braised Pear with Mesona Jelly, Nostoc and Mesona Tea (Cold, Per Person) NT\$280

楊枝甘露凍 Mango Sago Jelly with Cream and Pomelo NT\$280

雪山黃金流沙包 (3粒) Baked Custard Buns with Egg Yolk NT\$260

- 茶資每人 NT\$90 起。
- 以上價格皆以新台幣計算,需另加 10% 服務費。
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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

*無咖啡因 Decaffeinated

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



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 NT\$ 90

*無咖啡因

自備茶葉酌收水資 NT\$80 茶資及水資(熱水)皆以人頭計 普洱生茶 Raw Puer Tea NT\$ 90 菊花茶(原片)*

NT\$ 90

Chrysanthemum Tea

紅水烏龍 Red Oolong Tea NT\$ 90

頂級鐵觀音 Tie Guan Yin NT\$ 90

Decaffeinated

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



台灣關西 仙草茶 TAIWAN GUANXI MESONA TEA	
1000 ML	NT\$340
350 ML	NT\$200
六福皇宮頤園 酸梅湯 LEOFOO PLUM JUICE	
1000 ML	NT\$360
350 ML	NT\$220
礦泉水 Water	BOTTLE
聖沛黎洛礦泉水 San Pellegrino (1000ml)	NT\$180
普娜天然礦泉水 Acqua Panna (1000ml)	NT\$180
汽水 SOFT DRINKS	CAN
七喜 7-up	NT\$200
百事可樂 Pepsi Cola	NT\$200
可口可樂 Coca Cola	NT\$200
零卡可樂 Coca Cola Zero	NT\$200
果汁 REFRESHING JUICE	壺 POT / 杯 GLASS
新鮮柳橙汁 Orange Juice	NT\$1,200 / \$260
現打奇異果汁 Kiwi Juice	NT\$1,200 / \$260
新鮮西瓜汁 Watermelon Juice	NT\$1,200 / \$260



啤酒 BEERS	BOTTLE
柏克金生啤酒 BUCKSKIN DRFT BEER (300ml)	NT\$260/GLASS
海尼根 Heineken (330ml)	NT\$250
朝日啤酒 Asahi (330ml)	NT\$250
金牌台灣啤酒 Gold Medal Taiwan Beer (600ml)	NT\$280
中國茗酒 CHINESE TRADITIONAL WINE	BOTTLE
金門高粱酒58度 Kinmen Kaoliang Liquor 58°(750ml)	NT\$1,350
精釀陳年紹興酒 Premier V.O. Shaohsing Wine (600ml)	NT\$700
粵亮精選紅白酒 RED & WHITE WINE	BOTTLE
RED WINE Robert Mondavi, Private Selection Bourbon Barrel-Aged Cabernet Sauvignon House Red Wine	NT\$1,800 NT\$1,380
WHITE WINE Robert Mondavi, Private Selection Bourbon Barrel-Aged Chardonnay House White Wine	NT\$1,800 NT\$1,380
WHISKEY Johnnie Walker Blue Label (750ml) Johnnie Walker XR21 (750ml)	NT\$12,000 NT\$7,950

以上價格另加一成服務費 Subjected to 10% Service Charge



