

粵亮

MOONLIGHT



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。

明星
MOONLIGHT
粵菜
TOP10



百鳥歸巢乾坤雞 (需三天前預訂) 6人份
Traditional Cantonese Feast Bowl with Boneless Chicken (Please Order 3 Days in Advance, for 6 People)



青檸焦糖松阪豬
Caramelized Superior Pork



烈火脆皮燒肉磚
Roasted Pork



無骨牛小排薑蔥粉絲煲
Boneless Beef Short Ribs
with Glass Noodle and Scallion and Ginger



順德花膠魚腐湯
Double Boiled Chicken Soup with Fish Maw and
Snakehead Fish Ball in Hong Kong Style



粵亮鴻運炸子雞 (半隻)
Deep Fried Chicken (Half) with Garlic



極牛三寶血旺鍋
Spicy Boneless Beef Short Ribs Hot Pot



清燉陳皮無骨牛
Stewed Beef with Preserved Citrus



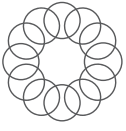
蝦球料理 (莓香果律焗)
Shrimps (Cooking Methods: Wok Fried with Berry Sauce)



潮式蘿蔔糕
Wok Fried Turnip Cake with Egg, Chives with XO Sauce

靚皮
MOONLIGHT ROASTED
DUCK MENU
鴨宴





靚皮鴨宴 (每日限量) Limited Supply
MOONLIGHT ROASTED DUCK MENU

- 粵亮手作開胃集
Assorted Appetizer
- 貝酥吻魚苜菜羹
Double Boiled chicken Thuck Soup with Amaranth and Whitebait
- 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 Fillet with Three Kinds Homemade Pancake
(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 蘿蔓脆米炒鴨鬆
Wok Fried Duck Fillet with Fried Egg White, Crispy Rice and Lettuce

第三吃 - 濃白鴨架煨湯麵
Double Boiled Duck Bone Soup with Dried Shrimps and Noodle
- 金蒜松露醬蒸活龍蝦
Steamed Fresh Lobster with Glass Noodles in Truffle and Garlic Sauce
- 蒜茸玉露蒸海石斑
Steamed Grouper Fillet with Tofu and Garlic Sauce
- 鴨油爆炒鮮蔬
Wok Fried Seasonal Vegetable with Duck Oil
- 粵亮招牌雙美點
魚子燒賣皇 / 仙翁冰糖燉仙草
Steamed Fish Roe Shu Mai / Braised Pear with Mesona Jelly, Nostoc and Mesona Tea
- 寰宇四季鮮果盤
Seasonal Fresh Fruit Platter

每套優惠四人份新台幣6,999元，另加一成服務費

Special Price NT\$6,999 for 4 People and Subjected to 10% Service Charge

加入加量加價每位1,580元，恕不與任何優惠並用

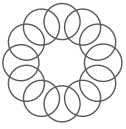
Additional Person and Price at NT\$1,580, This offer Cannot Be Combined with Any Other Discount.

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
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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。
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靚皮
MOONLIGHT
ROASTED DUCK
烤鴨





靚皮烤鴨 (每日限量) Limited Supply
Roasted Duck in Two Styles
NT\$2,680

- **第一吃 - 片皮烤鴨附三色餅皮 (各四片)**
(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 - 手作慢推甜麵醬、楓糖金蒜醬
Sauce - Sweet Handmade Sauce / Garlic and Maple Syrup Sauce
- **第二吃 - 以下任選一種**
Second Style (Please Select One Below)
- **第三吃 (最多三吃) NT\$380**
Third Style (Please Select One Below)
- **吻魚莧菜浸鴨粥**
Braised Duck Bone Congee with Amaranth, Whitebait and Mushroom
- **秘醬菌菇炆鴨脯**
Wok Fried Duck Breast with King Oyster Mushroom in Homemade Sauce
- **海皇蔥香爆鴨架** 🍴
Wok Fried Duck Bone with Snap Pea in Seafood Sauce
- **濃白鴨架煨湯麵**
Double Boiled Duck Bone Soup with Dried Shrimp and Noodle
- **蘿蔓脆米炒鴨鬆**
Wok Fried Duck Fillet with Fried Egg White, Crispy Rice and Lettuce

• **意猶未盡想加料 Extras**

• **三色餅皮(各四片) NT\$350**

(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)
Home Made Pancake
(Spinach with Mountain Pepper / Whole Wheat with Old
Dough / Carrot with Scallion)

• **烤鴨配料(每款) NT\$100**

蔥白 / 小黃瓜 / 花生跳跳糖 / 香茅青檸木瓜絲 /
麻香酸菜 🍴 / 洛神桂花醬蘿蔔
Scallion / Cucumber / Jumping Sugar with Nut /
Shredded Papaya with Lemon Grass and Lemon Sauce /
Preserved Cabbage with Sichuan Pepper /
Pickled Radish with Roselle and Osmanthus Sauce

- 茶資每人NT\$90起。
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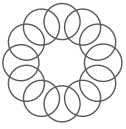


神仙

CANTONESE
ROASTED GOOSE,
PREPARED IN FOUR STYLES

乾坤燒鵝





神仙乾坤燒鵝·四吃 (每日限量) Limited Supply

Cantonese Roasted Goose, Prepared in Four Styles

NT\$4,680

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)

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

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



• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

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燒臘

BARBECUE SELECTIONS



炙燒老滷厚切牛舌

Grilled Beef Tongue

NT\$560

牛舌口感Q彈軟嫩，每頭牛只有珍貴的極少部分，以繁雜的工法用18種香辛料及陳年老滷汁煨滷4小時、浸泡2小時入味，厚切方式炙燒，享受牛舌厚實的口感外，搭配主廚自製乾碟粉，讓舌尖上的味蕾更加豐富！



- 烈火脆皮燒肉磚
Roasted Pork
NT\$560
- 青檸焦糖松阪豬
Caramelized Superior Pork
NT\$490
- 三星香蔥水晶雞
Chicken in Scallion Sauce
NT\$480
- 粵亮掛爐燒鴨
Roasted Duck in Hong Kong Style
NT\$480
- 玫瑰鼓油土雞腿
Chicken Leg with Soy Sauce
NT\$430
- 蜜汁叉燒皇
Maltose Glazed Barbecue Pork
NT\$420
- 炙燒老滷厚切牛舌
Grilled Beef Tongue
NT\$560
- 燒臘雙味拼盤
(掛爐燒鴨、蜜汁叉燒皇、玫瑰油雞、泡椒酸溜海蜆頭 任選二)
Barbecue Platter - Roasted Duck, Barbecue Pork, Soy Sauce Chicken,
Jellyfish with Vinegar and Pickled Peppers (Choice of Two)
NT\$540
- 泡椒酸溜海蜆頭 🌶️
Jellyfish with Vinegar and Pickled Peppers
NT\$420



三星香蔥水晶雞
Chicken in Scallion Sauce



燒臘雙味拼盤
Barbecue Platter

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海 鮮

SEAFOOD

招牌生抽肥豬蝦 (4隻)

Fried Giant Tiger Prawns with Garlic and Soy Sauce (4 PCS)

NT\$880

「生抽」指的是醬油，選用東南亞肥美肥豬蝦、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。



- 蠔皇鮑魚炆關東參 (位)
Braised Abalone, Goose Web and Loofah in Oyster Sauce (Per Person)
NT\$880
- 招牌生抽肥豬蝦 (4隻)
Fried Giant Tiger Prawns with Garlic and Soy Sauce (4 pieces)
NT\$880
- 鮮帶子 (XO醬炒) / 玉蘭琉璃炒)
Scallop
(Cooking Methods: Wok Fried with XO Sauce / Stir Fried with Kale)
NT\$720
- 海石斑菲力料理 500g
(琉璃炒 / 雲腿金蒜蒸 / 貢菜燒椒蒸)
Grouper Fillet
(Cooking Methods: Stir Fried with Snap Pea / Steamed with Ham and Garlic Sauce / Steamed with Tofu and Chili Sauce)
NT\$720
- 金湯燕液燒刺參 (位)
Sea Cucumber with Bird's Nest, Pumpkin Mud and Cream (Per Person)
NT\$650
- 韭黃XO醬百花鑲油條
Fried Bread Stick Stuff Shrimp Paste and Chives in XO Sauce
NT\$620
- 青蟹料理 500g
(雲腿金蒜蒸 / 避風塘) / 花乾古法粉絲煲)
Fresh Crab
(Cooking Methods: Steamed with Glass Noodle and Ham and Garlic Sauce / Deep Fried with Garlic and Chili / Braised Glass Noodle with Dried Cauliflower in Clay Pot)
NT\$1,380
- 活石斑魚料理600g
(花雕蒸 / 雲腿金蒜蒸 / 貢菜燒椒蒸)
Fresh Grouper
(Cooking Methods: Steamed with Chinese Wine / Steamed with Ham and Garlic Sauce / Steamed with Chili Sauce)
NT\$1,380
- 活龍蝦料理 300g
(雲腿金蒜蒸 / 松露芝士焗 / 花乾古法粉絲煲 / 清蒸)
Fresh Lobster
(Cooking Methods: Steamed with Glass Noodle and Ham and Garlic Sauce / Braised with Cheese and Truffle Sauce / Braised Glass Noodle with Dried Cauliflower in Clay Pot / Steamed)
NT\$1,280
- 蝦球料理
(莓果沙律焗 / 清炒腰果 / 柚香金芒沙律)
Shrimps
(Cooking Methods: Wok Fried with Berry Sauce / Wok Fried with Cashew / Wok Fried with Mango and Pomelo Sauce)
NT\$720



金湯燕液燒刺參 (位)
Sea Cucumber with Bird's Nest, Pumpkin Mud and Cream
(Per Person)



活石斑魚料理600g (貢菜燒椒蒸)
Fresh Grouper
(Steamed with Chili Sauce)

- 茶資每人NT\$90起。
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家禽 肉類

POULTRY AND MEATS

特調豬肋排 (青檸橙汁)

Wok Fried Pork Ribs with Orange Sauce

NT\$490

豬肋排採用天然的水果酵素自然發酵，使肉排的肉質更為鮮嫩，帶有蔬果香氣。文火炸熟，大火逼油，讓肋排外酥內嫩！佐以薄荷、柳丁、水果酒融入的創意醬汁，即成一道清爽開胃的創意料理！



- 無骨牛小排
(乾鍋脆椒炒 🌶️🌶️ / 紅酒松露菌菇醬 / 風沙椒鹽 / 薑蔥粉絲煲 / 玉蘭蠔油)
Boneless Beef Short Ribs
(Flavor: Wok Fried with Crispy Pepper / Braised with Truffle and Red Wine Sauce / Wok Fried with Garlic, Pepper and Salt / Braised Glass Noodle with Scallion and Ginger / Braised with Kale and Oyster Sauce)
NT\$780
- 清燉陳皮無骨牛
Stewed Beef with Preserved Citrus
NT\$780
- 粵亮鴻運炸子雞 (半隻)
Deep Fried Chicken (Half) with Garlic
NT\$690
- 特調豬肋排
(脆梅醬 / 避風塘 🌶️ / 青檸橙汁)
Pork Ribs
(Flavor: Wok Fried with Crispy Plum Sauce / Deep Fried with Garlic / Wok Fried with Orange Sauce)
NT\$490
- 雞球料理
(脆梅咕啫雞球 / 巴蜀辣跳雞球 🌶️🌶️)
Chicken Ball
(Flavor: Braised with Crispy Plum Sauce / Deep Fried Chicken Ball with Chili Sauce)
NT\$490



巴蜀辣跳雞球 🌶️🌶️
Wok Fried Chicken Ball with Chili 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.
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煲

CLAY POT

仔

食神咖喱焗牛煲 (牛筋、牛舌、牛臉肉)

Braised Beef Cheek, Tongue, Tendon and Curry in Clay Pot

NT\$780

採用陳皮、洋蔥等蔬果清燉的牛筋、牛臉肉與陳年老滷牛舌，搭配主廚用顛覆常規的咖喱烹調手法，自行煉製港式手法的咖喱膽，香氣撲鼻！再加入椰奶完美比例的結合，使咖喱風味更加的飽和、風味層次更為驚艷！



- 蠔皇鮑魚花膠煲
Braised Abalone with Fish Maw, Mushrooms and Oyster Sauce in Clay Pot
NT\$1,280
- 食神咖哩犇牛煲 (牛筋、牛舌、牛臉肉) 🍲
Braised Beef Cheek, Tongue, Tendon and Curry in Clay Pot
NT\$780
- 粵亮一品海鮮煲
Braised Assorted Seafood with Chu Hou Sauce in Clay Pot
NT\$660
- 海鮮蟹黃豆腐煲
Braised Shrimp, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot
NT\$660
- 蠔乾火腩豆腐煲
Braised Roasted Pork with Dried Oyster and Tofu in Clay Pot
NT\$580



海鮮蟹黃豆腐煲

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



蠔乾火腩豆腐煲

Braised Roasted Pork with Dried Oyster and Tofu in Clay Pot

- 茶資每人NT\$90起。
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湯

SOUP

順德花膠魚腐湯

Double Boiled Chicken Soup with Fish Maw and Snakehead Fish
Meat Curd in Shun De Style

NT\$680

五指毛桃別名又叫南芪，素有「廣東人參」之稱。煲出來的湯會有一陣像椰子的香氣，搭配花膠使湯品中融入滿滿的膠質入口相當溫順，暖心暖胃的一道養身湯品！



- 順德花膠魚腐湯
Double Boiled Chicken Soup with Fish Maw and Snakehead Fish Meat Curd in Shun De Style
NT\$680
- 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 Thick Soup with Bird's Nest, Egg White and Crab Meat (Per Person)
NT\$320
- 棗蔘花膠燉玉排 (每位)
Double Boiled Pork Ribs Soup with Fish Maw, Ginseng and Snail Meat (Per Person)
NT\$320



棗蔘花膠燉玉排 (每位)

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



蟲草花響螺燉土雞 (每位)

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

- 茶資每人NT\$90起。
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鍋

HOT POT

類

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『雞仔豬肚鱉』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。

- 百鳥歸巢乾坤雞 (需三天前預訂, 桌邊服務) 6人份

Traditional Cantonese Feast Bowl with Boneless Chicken (Please Order 3 Days in Advance, for 6 People)

NT\$4,880

第一層 : 花膠、雞汁鮑魚、鵝掌、醬燒自然豬、烤鴨、油雞、花菇、生抽蝦

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

第二層 : 布袋全雞、魚蛋、腐竹、大白菜、白蘿蔔、豬皮

Second Layer: Boneless Chicken (Whole), Fish Egg, Bean Curd Skin, Cabbage, Radish, Pork Skin

- 花膠三品鍋 (含蔬菜盤、美國無骨牛小排、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

(鍋) 無骨牛小排

Sliced Boneless Beef Short Ribs

NT\$430

(鍋) 手工丸子 (墨魚丸、蝦滑 擇一)

Homemade Meatballs (Cuttlefish Balls / Shrimps Balls (Choose One))

NT\$280

(鍋) 松阪豬肉

Sliced Superior Pork

NT\$380

(鍋) 加湯底

Add Broth

NT\$180

(鍋) 蔬菜盤

Vegetable Combination

NT\$360

- 極牛三寶血旺鍋 (牛筋、牛肚、牛臉肉) 🌶️🌶️🌶️

Spicy Boneless Beef Short Ribs Hot Pot with Pork Intestines, Duck Gizzard, Beef Tripe, Duck Blood, Golden Mushroom, Fungus, Lotus Root, Soybean Sprouts, Mushroom, Tofu, Beef Meat Ball, Wonton and Deep Fried Bread

NT\$2,180

- 老醃酸菜石斑魚鍋 🌶️

Double Boiled Grouper Soup with Clam and Shrimps, Sichuan Pepper, Dried Chili, Mushroom, Fungus and Pickled Mustard Green

NT\$1,980

- 雲吞芽白干貝雞鍋

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

NT\$1,680

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

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origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Denmark and Spain.



時

VEGETABLES

蔬

季節當令有機時蔬 (金銀蛋)

Stir Fried Seasonal Vegetables
(Stewed with Salty Egg and Century Egg)

NT\$420



- 百合雲耳炒鮮蘆筍
Stir Fried Asparagus with Lily Bulbs and Fungus
NT\$460
- 貝酥金湯翠玉白菜
Stewed Baby Cabbage with Chicken Soup and Dried Scallop
NT\$460
- 濃湯雲耳浸絲瓜
Braised Luffa with Black Fungus
NT\$440
- 蝦乾皇炒芥蘭
Stir Fried Kale with Dried Shrimps
NT\$440
- 瑤柱小魚炆莧菜
Stewed Amaranth with White Bait and Garlic
NT\$420
- 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\$420



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 Shrimps

- 茶資每人NT\$90起。
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港式

CHINESE DISHES

小炒

茶油炆焗松坂肉

Wok Fried Superior Pork with White Water Snowflake, Mushrooms with Tea Seed Oil

NT\$460

松阪豬又稱『黃金六兩』肉，每頭豬僅有兩片，肉質甜美而不膩、瘦肉不柴且嫩中帶脆！搭配苦茶油、薑大火焗炒，鑊氣十足！



- 川香腰果乾坤袋 🌶️🌶️
Wok Fried Frog Belly with Cashew, Dried Pepper and Spicy Sauce
NT\$560
- 松露滑蛋蝦仁
Scrambled Egg with Shrimps and Truffle Sauce
NT\$460
- 茶油炆焗松坂肉
Wok Fried Superior Pork with White Water Snowflake, Mushrooms with Tea Seed Oil
NT\$460
- 潮式蘿蔔糕 🌶️
Wok Fried Turnip Cake with Egg, Chives with XO Sauce
NT\$380
- 欖菜肉末四季豆
Wok Fried Minced Meat with Green Bean, Mushrooms, Garlic and Chili
NT\$380



潮式蘿蔔糕 🌶️
Wok Fried Turnip Cake with Egg, Chives with XO Sauce



川香腰果乾坤袋 🌶️🌶️
Wok Fried Frog Belly with Cashew,
Dried Pepper and Spicy Sauce

- 茶資每人NT\$90起。
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主 食

RICE / CONGEE /
NOODLE

荔灣龍王海味粥 (4人份)

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

NT\$1,780

蒸穀為飯，烹穀為粥，米是我們密不可分的文化歷史！
荔灣是早期香港的海灣，因在港灣內的小漁船上販售又名艇仔粥！取自台灣在地活海鮮，以粵菜手法把天然原始的鮮甜融入綿濃稠腴的廣式米粥！其口感豐腴滑美、質地細稠！



- 荔灣龍王海味粥 (4人份)
Grouper Slice with Clam, Cuttlefish, Snail Meat, Ginger and Lobster Congee (for 4 Person)
NT\$1,780
- 原隻鮑福建炒飯 (2人份)
Fujian Style Fried Rice with Abalone, Scallops, Chicken, Shrimps, Pork and Mushrooms (for 2 Person)
NT\$880
- 飛天海鮮廣炒麵
Cantonese Crispy Noodle with Assorted Seafood
NT\$560
- 海鮮金菇炆伊麵
Pan Fried E-fu Noodles with Assorted Seafood
NT\$540
- 紫菜鹹香砂鍋飯
Steamed Rice with Dried Oyster, Shellfish, Seaweed, Dried Shrimp, Mushrooms, Pork and Egg
NT\$520
- 乾炒牛肉河粉
Fried Rice Noodle with Sliced Beef
NT\$420
- 明爐叉燒蝦仁炒飯
Stir Fried Rice with Cantonese BBQ Pork and Shrimps
NT\$420



飛天海鮮廣炒麵
Cantonese Crispy Noodle with Assorted Seafood



紫菜鹹香砂鍋飯
Steamed Rice with Dried Oyster, Shellfish, Seaweed,
Dried Shrimp, Mushroom, Pork and E gg

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

Dim SUN

點心

TOP10



胭脂壽龜餃 (2顆)
Steamed Rice Dumplings with Minced Pork and Truffle Sauce (2 Pcs)



招牌雪山桂花包 (3顆)
Baked Barbecue Pork Buns (3 Pcs)



秧日悠游金魚餃 (2顆, 限量供應)
Steamed Goldfish Shaped Shrimp Dumplings
(2 Pcs, Limited Supply)



荷香鰻魚糯米豬 (2顆)
Steamed Glutinous Rice
with Pork and Eel Wrapped in Lotus Leaf (2 Pcs)



蛤蠣燒賣 (3顆)
Steamed Shrimp Dumplings (3 Pcs)



荷塘錦繡灌湯包 (每位)
Steamed Abalone and Pork Dumpling
with Amaranth and White Bait Soup (Per Person)



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



鮮蝦腐皮捲 (3捲)
Deep Fried Tofu Skin Rolls Stuffed
with Shrimps (3 Rolls)



鮮蝦韭菜盒 (3顆)
Fried Leek with Shrimps Pancake (3 Pcs)



港式臘味蘿蔔糕 (3片)
Pan Fried Turnip Cake
with Sausage and Dried Shrimps (3 Pcs)

- 荷塘錦繡灌湯包 (每位)
Steamed Abalone and Pork Dumpling with Amaranth and White Bait Soup (Per Person)
NT\$460
- 荷香鰻魚糯米豬 (2顆)
Steamed Glutinous Rice with Pork and Eel Wrapped in Lotus Leaf (2 Pcs)
NT\$280
- 胭脂壽龜餃 (2顆)
Steamed Rice Dumplings with Minced Pork and Truffle Sauce (2 Pcs)
NT\$240
- 秧日悠游金魚餃 (2顆, 限量供應)
Steamed Goldfish Shaped Shrimp Dumplings (2 Pcs, Limited Supply)
NT\$240
- 鮮蝦韭菜盒 (3顆)
Fried Leek with Shrimps Pancake (3 Pcs)
NT\$240
- 鮮蝦叉燒蒸腸粉 (3條)
Steamed Shrimps and Barbecue Pork Rice Rolls (3 Rolls)
NT\$240
- 招牌雪山桂花包 (3顆)
Baked Barbecue Pork Buns (3 Pcs)
NT\$230
- 晶瑩鮮蝦餃 (3顆)
Steamed Shrimps Dumplings (3 Pcs)
NT\$230
- 鮮蝦腐皮捲 (3捲)
Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3 Rolls)
NT\$230
- 蛤蠣燒賣 (3顆)
Steamed Clam Shu Mai (3 Pcs)
NT\$230
- 港式炸兩腸粉 (3條)
Steamed Chinese Cruller Rice Rolls (3 Rolls)
NT\$200
- 港式叉燒酥 (3顆)
Barbecued Pork Pastry Puffs (3 Pcs)
NT\$190
- 港式臘味蘿蔔糕 (3片)
Pan Fried Turnip Cake with Sausage and Dried Shrimps (3 Pcs)
NT\$180
- 魚子燒賣皇 (3顆)
Steamed Fish Roe Shu Mai (3 Pcs)
NT\$170
- 秘製靚鳳爪 
Steamed Chicken Feet in Black Bean Sauce
NT\$160
- 蠔皇叉燒包 (3顆)
Steamed Barbecued Pork Buns (3 Pcs)
NT\$150
- 鼓汁蒸排骨
Steamed Spareribs with Black Bean Sauce
NT\$150



晶瑩鮮蝦餃(3顆)
Steamed Shrimps Dumplings



鼓汁蒸排骨
Steamed Spareribs with Black Bean Sauce

- 茶資每人NT\$90起。
Minimum tea fee NT\$90.
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甜
DESSERT
點

雪山流沙包 (3顆)

Baked Custard Bun with Salty Egg Yolks

NT\$240

不同於大眾化的流沙包，表面裹上甜而不膩的雪沙漿，烘烤溫度的掌控，老麵發酵程度，蒸氣火候控制，製作工法繁瑣！內餡爆漿燙口、表面綿密細緻、麵皮鬆軟Q彈！滿滿豐厚層次感，口感上大大滿足！



- 傳統鮮豆花 配料-花生&薑汁糖水 (熱,約4-5人份)
Douhua with Peanut and Ginger Syrup (Hot, for 4-5 Person)
NT\$360
- 我不是玉米
Mango Sago Jelly with Cream and Pomelo
NT\$280
- 仙翁冰糖燉仙草 (冷,每位)
Braised Pear with Mesona Jelly, Nostoc and Mesona Tea (Cold, Per Person)
NT\$250
- 雪山流沙包 (3顆)
Baked Custard Buns with Salty Egg Yolks (3PCS)
NT\$240
- 龍眼銀耳酸梅湯 (冷,每位)
Braised Plum Juice with Longan and White Tremella (Cold, Per Person)
NT\$220
- 燕窩芝麻糊 (熱,每位)
Sesame Paste with Bird's Nest (Hot, Per Person)
NT\$220
- 蓮蓉人蔘酥 (2顆)
Baked Lotus Seed Paste Cake with Ginseng (2PCS)
NT\$220
- 楓糖綠豆糕 (3顆)
Mung Bean Cake in Maple Syrup (3PCS)
NT\$160



蓮蓉人蔘酥 (2顆)
Baked Lotus Seed Paste Cake with Ginseng (2PCS)



龍眼銀耳酸梅湯 (冷,每位)
Braised Plum Juice with Longan and White Tremella
(Cold, Per Person)

- 茶資每人NT\$90起。
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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

產自南投縣高海拔的杉林溪茶區，因土壤肥沃雨量適中，其茶葉厚實，茶色翠綠清透，味中甘醇順口，喉韻無窮。

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

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。

- 北埔東方美人
Oriental Beauty Tea
NT\$150

產自新竹縣北埔鄉，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。

- 鹿谷烏龍茶
Lugu Oolong Tea
NT\$90

產自南投縣鹿谷鄉，以青心烏龍為底屬淡茶，帶明顯焙火味，茶湯金黃偏琥珀，味醇厚甘潤綻放濃果香，喉韻回甘十足。

- 桂花烏龍茶
Osmanthus Oolong Tea
NT\$90

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，品呷之下，花香繚繞回味無窮。

- 三峽碧螺春
Bi Luo Chun Green Tea
NT\$90

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。

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

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。

- 普洱生茶
Raw Puer Tea
NT\$90

產自中國雲南省山區的野生古茶樹，茶葉未經發酵，僅將茶菁經過萎凋、揉捻、蒸壓成型再加以乾燥製成普洱茶。

- 菊花茶(原片)*
Chrysanthemum Tea
NT\$90

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。

- 頂級鐵觀音
Tie Guan Yin
NT\$90

此為美譽最高品質的烏龍茶，茶葉緊緻卷曲，呈現出光澤感的深綠色，茶湯橙黃，香氣濃郁持久，帶有花香和果香的餘韻。

- 紅水烏龍茶
Red Oolong Tea
NT\$90

因發酵時程較長，茶湯呈現橙紅色澤，茶味較一般烏龍茶更加濃厚，並且伴隨著持久的回甘。

***無咖啡因 Decaffeinated**

自備茶葉酌收每位水資 NT\$80 Price for Bring Your Own Tea NT\$80 (Per Person)
茶資及水資(熱水)皆以人頭計 Tea and Hot Water are Billed Per Person



軟性飲料類 BEVERAGE

- | | | | |
|-------------------------------------|---------|--------------------------------|---------------------|
| ▪ 台灣關西 仙草茶 Taiwan Guanxi Mesona Tea | | ▪ 六福皇宮頤園 酸梅湯 Leofoo Plum Juice | |
| 1000ml | NT\$340 | 1000ml | NT\$360 |
| 350ml | NT\$200 | 350ml | NT\$220 |
| ▪ 汽水 Soft Drink | 罐 / CAN | ▪ 果汁 FRESH JUICE | 壺 POT / 杯 GLASS |
| 七喜 7-up | NT\$200 | 新鮮柳橙汁 Orange Juice | NT\$1,200 / NT\$260 |
| 百事可樂 Pepsi Cola | NT\$200 | 新鮮奇異果汁 Kiwi Juice | NT\$1,200 / NT\$260 |
| 可口可樂 Coca Cola | NT\$200 | 新鮮西瓜汁 Watermelon Juice | NT\$1,200 / NT\$260 |
| 零卡可樂 Coca Cola Zero | NT\$200 | | |
| ▪ 礦泉水 Water | | | |
| 聖沛黎洛礦泉水 San Pellegrino (1000ml) | NT\$180 | 普娜天然礦泉水 Acqua Panna (1000ml) | NT\$180 |

酒類 WINE LIST

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| ▪ 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 | NT\$1,800 |
| Yellow Diamond Butterfly Red Wine | NT\$1,380 |
| House Red Wine | NT\$1,380 |
| WHITE WINE | |
| Robert Mondavi Winery Private Selection Buttery Chardonnay | NT\$1,800 |
| House White Wine | NT\$1,380 |
| WHISKEY | |
| Johnnie Walker Blue Label (750ml) | NT\$12,000 |
| Johnnie Walker XR21 (750ml) | NT\$7,950 |

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.

禁止酒駕



未滿十八歲禁止飲酒